

# Food preparation

A pleasure from the start

Eating is a vibrant experience connected to most of our senses. With RÖSLE Kitchen Utensils, appreciation begins long before the taste buds get excited - it starts with quality, functional utensils. RÖSLE offers more than a hundred unique and outstanding products for preparation and cooking, an A - Z for the gourmet, with everything from the Apple/Pear Cutter to the Zester with Canelle.

- p. 7 Palettes and Spatulas
- p. 7 Kitchen and Serving Utensils
- p. 11 Serving Tools
- p. 12 Pastry Utensils
- p. 13 Whisks
- p. 14 Kitchen Tools
- p. 21 Tongs
- p. 22 Graters and Slicers



# LOVE COOK LIVE

## FOOD PREPARATION

### Palettes and Spatulas

#### Angled Palette

The angled blade allows easy lifting out of pans, molds or baking trays. Also great for spreading and smoothing glazes and icing.

**12558** 15 in. length 9.8 x 1.4 in. blade

Design Award: **FORM '90**



#### Angled Spatula

The angled blade allows food to be easily lifted out of pans, molds or baking trays. The straight edge is useful for cutting.

**12543** 12.6 in. length 6.9 x 2.6 in. blade

Design Award: **FORM '90**



#### Angled Spatula perforated

The angled blade allows food to be easily lifted out of pans, molds or baking trays. Fats and liquids drain easily through the perforations.

**12547** 12.6 in. length 6.9 x 2.6 in. blade

Design Award: **FORM '90**



#### Pizza Server

Pizza can easily be portioned with the scalloped edge and the wide palette is ideal for lifting up portions for serving.

**12756** 11 in. length



#### Pie/Gâteau Server

For cutting and dividing pies and gâteau. The finely serrated edge facilitates neat cutting. The elongated triangular shape is perfect for safe lifting of cake segments.

**12568** 11.8 in. length 2 in. width blade

Design Award: **FORM '90**



## FOOD PREPARATION

### Kitchen and Serving Utensils - Hooks

#### Ladle with pouring rim

The solution for ladling and portioning. With an all round pouring rim for drip-free pouring.

**10006** 10.0 in. length 2.4 in. diameter  
**10007** 10.8 in. length 2.8 in. diameter  
**10008** 11.8 in. length 3.1 in. diameter  
**10009** 12.6 in. length 3.5 in. diameter  
**10010** 13.6 in. length 3.9 in. diameter

Design Award: **FORM '94** **IF**



#### Portioning Ladle

For ladling or portioning liquids of every consistency. The pouring lips on both sides of the ladle facilitate exact pouring. For right and left handed use.

**10001** 10 in. length 2.4 in. diameter

Design Award: **FORM '94**



#### Sauce Ladle

For pouring sauces of every type. The ladle rim with its two pouring lips is perfect for quick and exact drip-free pouring.

**10060** 9.8 in. length 2.6 x 2.2 in. diameter

Design Award: **FORM '94**



#### Basting Spoon

For basting food in the oven and ladling from flat containers and pans. The long handle protects hands from heat.

**10062** 12.4 in. length 3.3 x 2.4 in diameter

Design Award: **FORM '94**



#### Vegetable Spoon

To serve and portion well-drained vegetables. Fats and liquids quickly drain away through the perforations in the base of the spoon.

**10064** 12.4 in length 3.3 x 2.4 in. diameter

Design Award: **FORM '94**



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