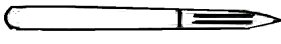
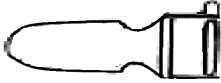


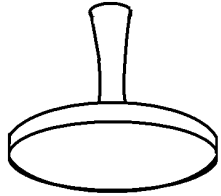
Principali utensili di cucina



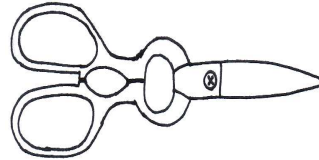
pelapatate



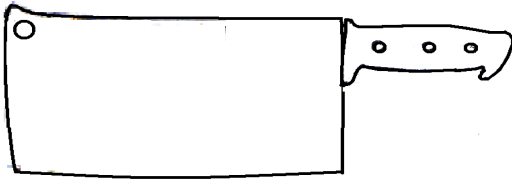
spelucchini



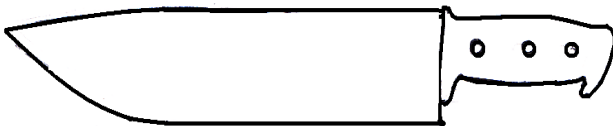
batticarne



forbici trinciapollo



spaccaossa



trinciante



Acciaino (serve per affilare i coltelli)



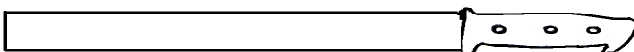
Boucher (serve per tagliare la carne)



Boucher piccolo (serve per disossare la carne)



Coltella liscia larga
(si usa per salumi e formaggi)



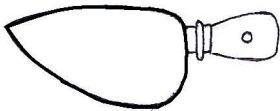
Coltella liscia stretta
(si usa per salumi e formaggi)



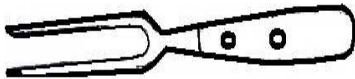
coltello a sega
(si usa per tagliare prodotti da forno:pane,
torte,ecc.)



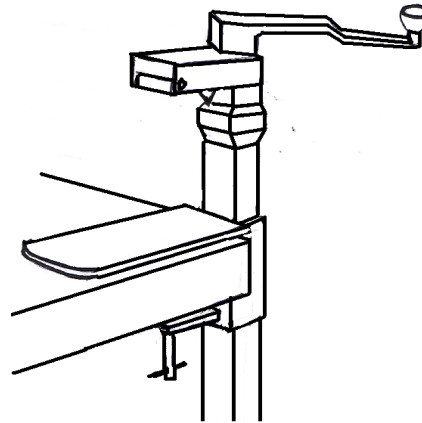
coltello per filettare il pesce a lama flessibile



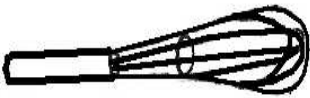
goccia per "Grana"



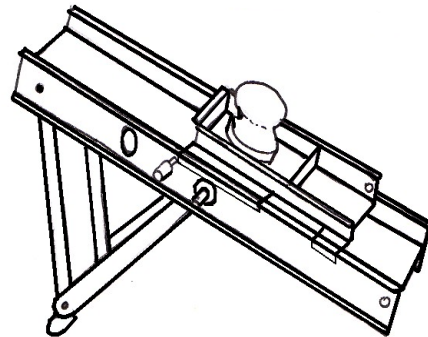
Forchettone a
"diapason"



Apriscatole
da banco



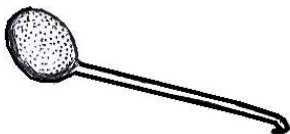
Frusta



Mandolina



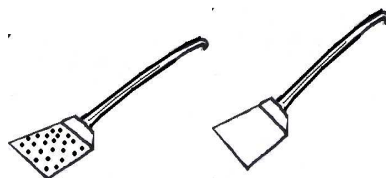
Sac à poche



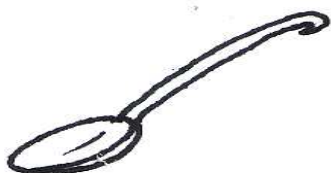
Schiumarola



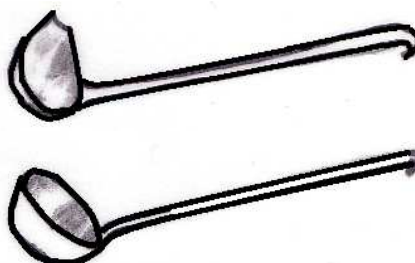
Ragno



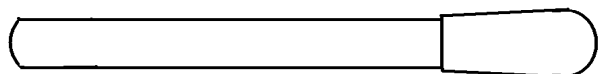
paletta
forata
e liscia



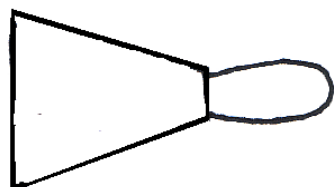
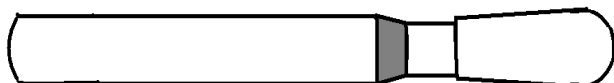
cucchiaione
da cucina



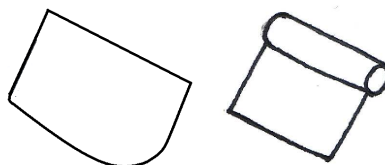
mestolo
semisferico
ovale
e tondo



spatola flessibile dritta ed a gomito



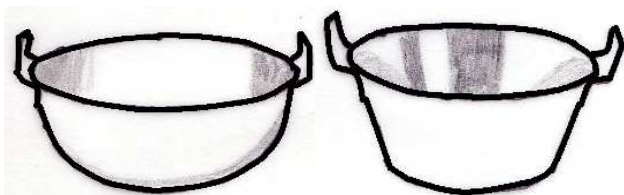
paletta per piastra



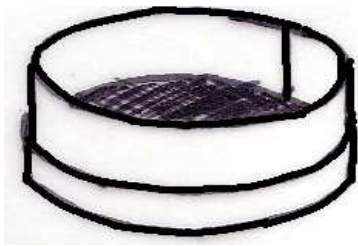
leccapentole
e raschia



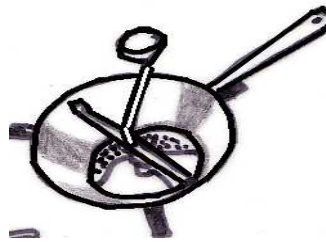
Mattarello



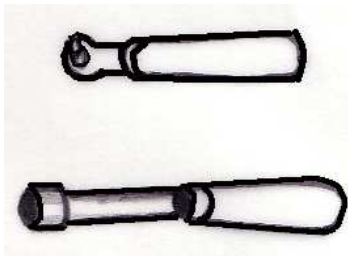
bastardella semisferica (per montare)
e conica (per mescolare)



setaccio



passaverdure



rigalimoni
e levatorsoli