



French Whips:
denser wires with a more elongated shape—perfect for mixing emulsions, sauces and batters.



Piano Whips:
thin wires that form a wide rounded balloon shape—great multi-purpose whip for beating egg whites, heavy cream, or other thin liquids.

whip it up!

Item #	Description	Min Order
FRENCH WHIPS—STAINLESS STEEL		
SF10	10"	1 ea
SF12	12"	1 ea
a. SF14	14"	1 ea
SF16	16"	1 ea
SF18	18"	1 ea
b. SF20	20"	1 ea
SF24	24"	1 ea
PIANO WHIPS—STAINLESS STEEL		
SP10	10"	1 ea
SP12	12"	1 ea
c. SP14	14"	1 ea
SP16	16"	1 ea
SP18	18"	1 ea

PIANO & FRENCH WHIPS

A necessity for back of the house food prep. Perfect for mixing and whipping up sauces, toppings, batters and more! Available in a variety of sizes to suit your needs.

- Durable Stainless Steel construction
- Sealed wires for easy cleaning
- Easy to clean, dishwasher safe

