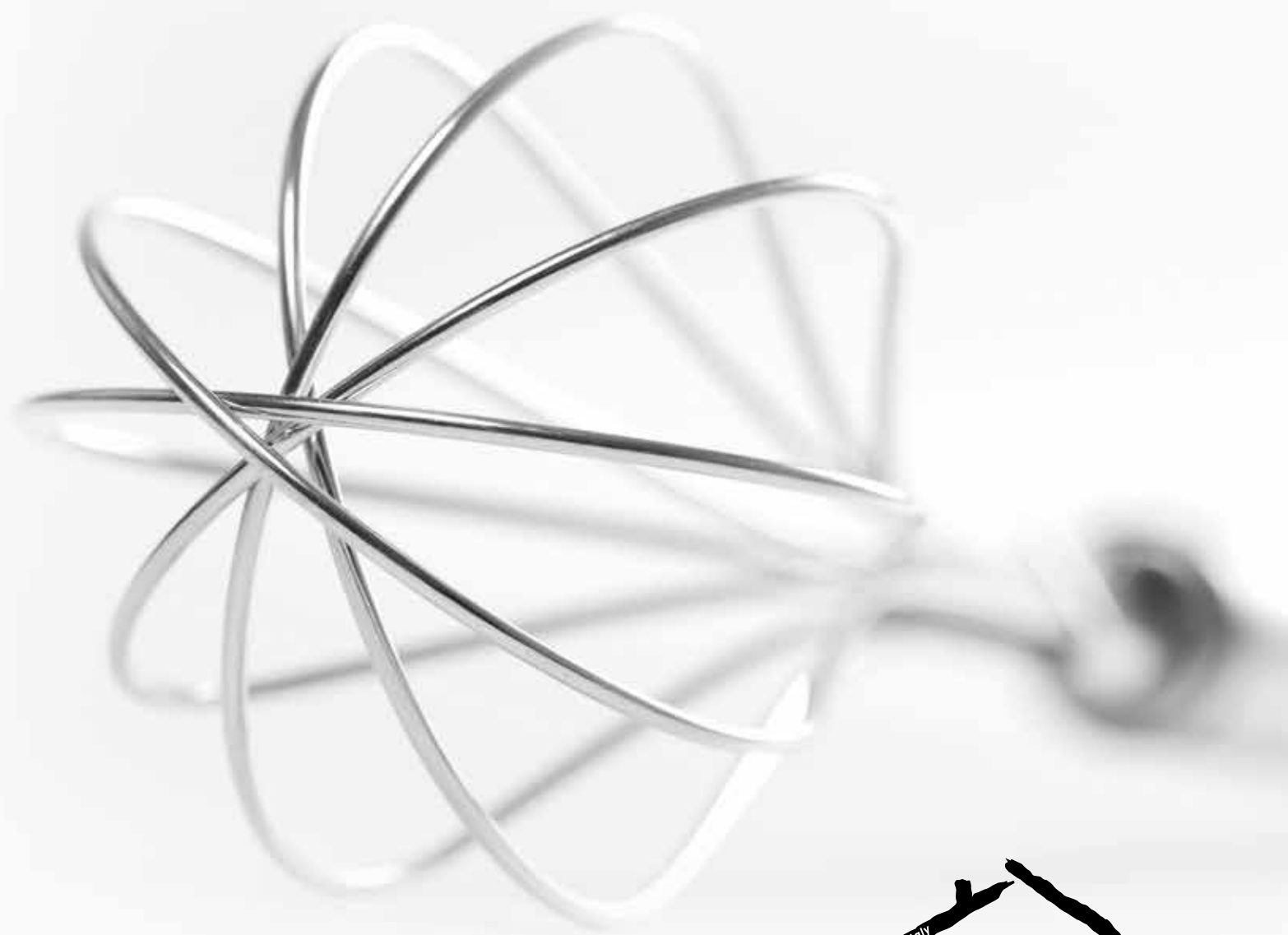


ITALIAN EMOTIONS KITCHEN WHISKS



CASALINGHI S.T.O.



FRUSTE IN ACCIAIO

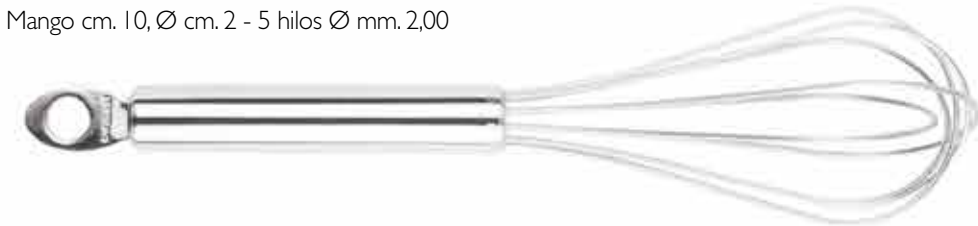
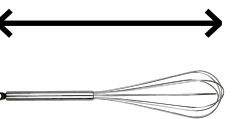
STAINLESS STEEL WHISKS

Frusta professionale da cucina in acciaio inox 18/10. ALTA QUALITÀ
Stainless steel 18/10 professional kitchen whisk. EXTRA QUALITY
Fouet de cuisine professionnel en acier inoxydable 18/10. QUALITÉ SUPPLÉMENTAIRE
Edelstahl 18/10 professioneller Küchen-Schlagbesen. QUALITÄT EXTRA
Batidor profesional de acero inoxidable 18/10. CALIDAD EXTRA

ART. N° 0400.023

Manico cm. 10, Ø cm. 2 – 5 fili Ø mm. 2,00
 Handle cm. 10, Ø cm. 2 – 5 threads Ø mm. 2,00
 Manche cm. 10, Ø cm. 2 - 5 fils Ø mm. 2,00
 Griff cm 10, Ø cm. 2 – 5 drähte Ø mm. 2,00
 Mango cm. 10, Ø cm. 2 - 5 hilos Ø mm. 2,00

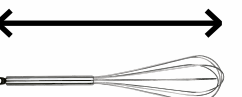
23 cm.



ART. N° 0400.027

Manico cm. 10, Ø cm. 2 – 5 fili Ø mm. 2,00
 Handle cm. 10, Ø cm. 2 – 5 threads Ø mm. 2,00
 Manche cm. 10, Ø cm. 2 - 5 fils Ø mm. 2,00
 Griff cm 10, Ø cm. 2 – 5 drähte Ø mm. 2,00
 Mango cm. 10, Ø cm. 2 - 5 hilos Ø mm. 2,00

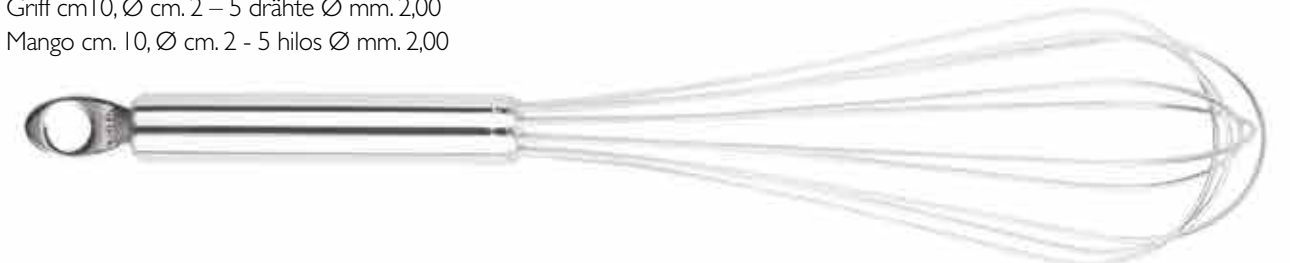
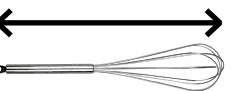
27 cm.



ART. N° 0400.030

Manico cm. 10, Ø cm. 2 – 5 fili Ø mm. 2,00
 Handle cm. 10, Ø cm. 2 – 5 threads Ø mm. 2,00
 Manche cm. 10, Ø cm. 2 - 5 fils Ø mm. 2,00
 Griff cm 10, Ø cm. 2 – 5 drähte Ø mm. 2,00
 Mango cm. 10, Ø cm. 2 - 5 hilos Ø mm. 2,00

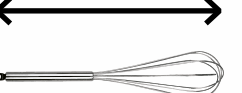
30 cm.



ART. N° 0400.035

Manico cm. 11, Ø cm. 2,3 – 5 fili Ø mm. 2,25
 Handle cm. 11, Ø cm. 2,3 – 5 threads Ø mm. 2,25
 Manche cm. 11, Ø cm. 2,3 - 5 fils Ø mm. 2,25
 Griff cm 11, Ø cm. 2,3 – 5 drähte Ø mm. 2,25
 Mango cm. 11, Ø cm. 2,3 - 5 hilos Ø mm. 2,25

35 cm.



Le fruste da cucina professionali manuali in acciaio inox 18/10 sono prodotte da ÖSTLIN StorköksprodukterAB – Svezia e sono importate in Italia da Casalinghi S.T.O. s.r.l. che ne ha l'esclusiva per il mercato italiano.

Robuste e di alta qualità, vengono utilizzate per mescolare uova, latte, creme, impasti di torte e qualsiasi altro alimento, sia caldo che freddo. Il loro utilizzo rende spumosi e leggeri i composti e senza grumi, garantendo delicatezza insufflando aria, con il solo movimento manuale, ai preparati. Facili da pulire e lavabili in lavastoviglie sono dotate di un comodo anello alla base dell'impugnatura per poterle appendere in cucina e riporre facilmente. La classica forma a "palloncino" permette di aumentare la superficie a contatto con l'alimento che si sta lavorando, permettendo di incorporare più aria a qualsiasi ingrediente.

Notizie Tecniche:

I 5 fili che compongono la frusta (il diametro del filo cambia a seconda della misura dell'utensile) sono saldati ad una "coppa" per dare robustezza e garantire un miglior fissaggio al manico. La "coppa", riempita di due materiali plastici termoindurenti, adatti per l'uso alimentare, viene pressata e successivamente viene graffiata al manico per evitare il distacco. La misura da 60 cm. di lunghezza, dispone di un anello di rinforzo nella parte superiore dei fili, per dare robustezza ed aumentare la durata dell'utensile; allo stesso tempo viene ottimizzata la funzione della frusta, evitando la dispersione della forza manuale durante il suo utilizzo, mantenendo il giusto posizionamento dei fili.

The 18/10 stainless steel professional kitchen whisk are manufactured by ÖSTLIN StorköksprodukterAB – Sweden and are imported in Italy by Casalinghi S.T.O. srl, who has the exclusivity. Robust and high quality, are used to mix eggs, milk, creams, pie mixture and any other food, both hot and cold. Their use makes the compounds sparkling and lightweight and without lumps, ensuring delicacy by blowing air, with only manual movement, to the preparations. Easy to clean and washable in the dishwasher are equipped with a comfortable ring at the base of the handle to hang them in the kitchen and store them easily. The classic "balloon" shape allows to increase the surface in contact with the food you are working on, allowing to incorporate more air into any ingredient.

Technical News:

The 5 wires that make up the whisk (the diameter of the wire change with the changing of the tool size) are welded to a "container cup" to give sturdiness and ensure a better fixing on the handle. The "container cup", filled with two thermosetting plastics, suitable for food use, is pressed and subsequently clamped to the handle to avoid detachment. The measure of 60 cm. Of length, has a reinforcement ring at the top of the wires to give strength and increase the tool life; At the same time, the function of the whisk is optimized, avoiding the dispersion of manual force during its use, maintaining the correct positioning of the wires.

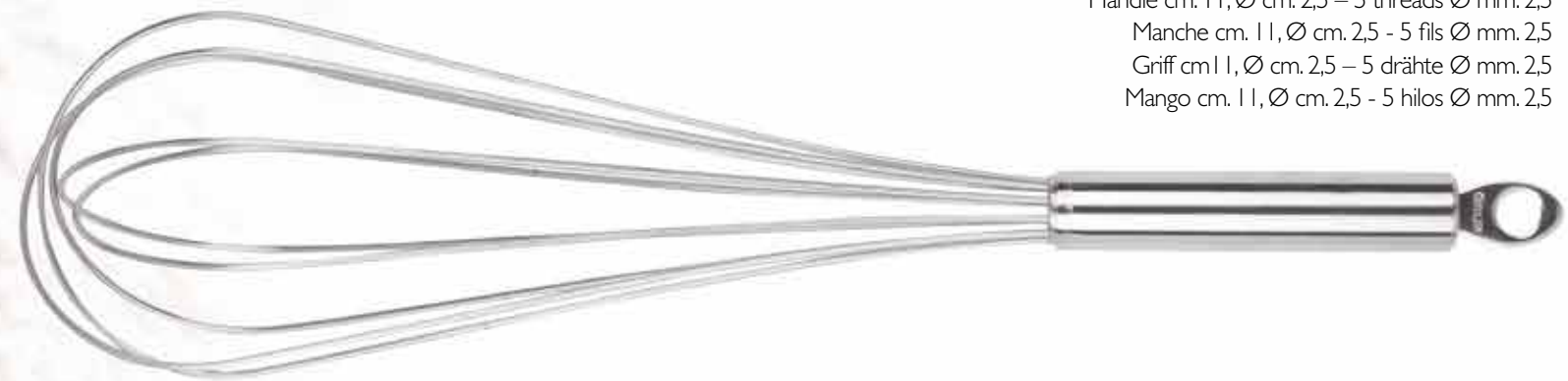
FRUSTE IN ACCIAIO

STAINLESS STEEL WHISKS

Frusta professionale da cucina in acciaio inox 18/10. **ALTA QUALITÀ**
Stainless steel 18/10 professional kitchen whisk. **EXTRA QUALITY**
Fouet de cuisine professionnel en acier inoxydable 18/10. **QUALITÉ SUPPLÉMENTAIRE**
Edelstahl 18/10 professioneller Küchen-Schlagbesen. **QUALITÄT EXTRA**
Batidor profesional de acero inoxidable 18/10. **CALIDAD EXTRA**

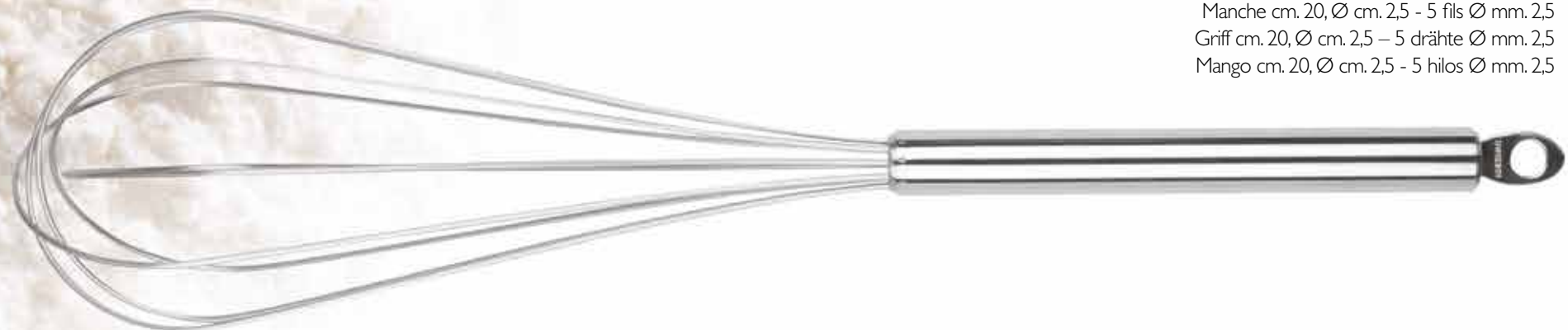
ART. N° 0400.040

Manico cm. 11, Ø cm. 2,5 – 5 fili Ø mm. 2,5
Handle cm. 11, Ø cm. 2,5 – 5 threads Ø mm. 2,5
Manche cm. 11, Ø cm. 2,5 - 5 fils Ø mm. 2,5
Griff cm. 11, Ø cm. 2,5 – 5 drähte Ø mm. 2,5
Mango cm. 11, Ø cm. 2,5 - 5 hilos Ø mm. 2,5



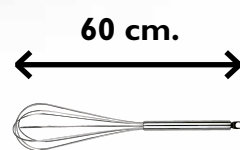
ART. N° 0400.050

Manico cm. 20, Ø cm. 2,5 – 5 fili Ø mm. 2,5
Handle cm. 20, Ø cm. 2,5 – 5 threads Ø mm. 2,5
Manche cm. 20, Ø cm. 2,5 - 5 fils Ø mm. 2,5
Griff cm. 20, Ø cm. 2,5 – 5 drähte Ø mm. 2,5
Mango cm. 20, Ø cm. 2,5 - 5 hilos Ø mm. 2,5



ART. N° 0400.060

Manico cm. 20, Ø cm. 2,5 – 5 fili Ø mm. 2,5
Handle cm. 20, Ø cm. 2,5 – 5 threads Ø mm. 2,5
Manche cm. 20, Ø cm. 2,5 - 5 fils Ø mm. 2,5
Griff cm. 20, Ø cm. 2,5 – 5 drähte Ø mm. 2,5
Mango cm. 20, Ø cm. 2,5 - 5 hilos Ø mm. 2,5



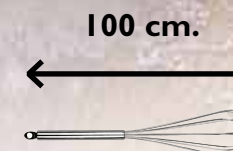
CASALINGHI S.T.O.

FRUSTE SPECIALI SOLO SU ORDINAZIONE SPECIAL SIZE ONLY ON DEMAND

Frusta da cucina per comunità / grandi impianti in acciaio inox 18/10. ALTA QUALITÀ
Stainless steel 18/10 whisk for community. EXTRA QUALITY
Fouet en acier inoxydable 18/10 pour les communautés/grandes cuisines. QUALITÉ SUPPLÉMENTAIRE
Edelstahl 18/10 Schlagbesen für gemeinschaften / große küchen. QUALITÄT EXTRA
Batidor de acero inoxidable 18/10 para comunidades / cocinas grandes. CALIDAD EXTRA

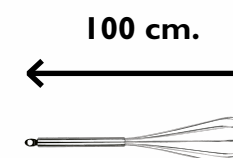
ART. N° 0400.100 SS

Manico cm. 60, Ø cm. 3,2 – 5 fili Ø mm. 4,0
Handle cm. 60, Ø cm. 3,2 - 5 threads Ø mm. 4,0
Manche cm. 60, Ø cm. 3,2 – 5 fils Ø mm. 4,0
Griff cm. 60, Ø cm. 3,2 - 5 drähte Ø mm. 4,0
Mango cm. 60, Ø cm. 3,2 - 5 hilos Ø mm. 4,00



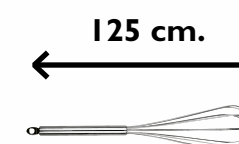
ART. N° 0400.100 W

Manico cm. 52, Ø cm. 3,9 – 5 fili Ø mm. 4,0
Wood handle cm. 52, Ø cm. 3,9 - 5 threads Ø mm. 4,0
Manche en bois cm. 52, Ø cm. 3,9 – 5 fils Ø mm. 4,0
Griff aus holz cm. 52, Ø cm. 3,9 - 5 drähte Ø mm. 4,0
Mango de madera cm. 52, Ø cm. 3,9 - 5 hilos Ø mm. 4,00



ART. N° 0400.125 W

Manico cm. 78, Ø cm. 3,9 – 5 fili Ø mm. 4,0
Wood handle cm. 78, Ø cm. 3,9 - 5 threads Ø mm. 4,0
Manche en bois cm. 78, Ø cm. 3,9 – 5 fils Ø mm. 4,0
Griff aus holz cm. 78, Ø cm. 3,9 - 5 drähte Ø mm. 4,0
Mango de madera cm. 78, Ø cm. 3,9 - 5 hilos Ø mm. 4,00



GRANDI DIMENSIONI BIG SIZE

ITALIAN EMOTIONS KITCHEN WHISKS



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