## SPECIFICATIONS

ARTICLE<br>Designation: Stainless steel hemispherical bowl<br>Code bobet :<br>5891 : Diam. 200 mm<br>5892: Diam. 250 mm<br>5003 : Diam. 300 mm<br>5002: Diam. 350 mm<br>5893 : Diam. 400 mm<br>Selling Unit: Unit<br>Non-contractual pictures

## CHARACTERISTICS

Hemispherical bowl, round opened edge, "cul-de-poule"

- This model stands out due to its regular, rounded shape.
- It has an open rolled rim : rolled for handling without injury and open for improved hygiene.
- Polished finish.
- Its half-spherical shape allows the preparation to be well aerated during mixing, which is performed with downward movements.
- Inseparable from its whisk, the cul-de-poule is the ideal utensil for easily and rapidly making floating islands or emulsions.
- Multifunctional bowl that goes to the fridge, freezer, and oven.
- Suitable for dishwasher


## APPLICATION / MAINTENANCE:

## Using and caring for stainless steel

Stainless steel is easy to clean and keep clean. Drying quickly will prevent water stains from forming.

| Height <br> $(\mathbf{m m})$ | Thickness <br> $(\mathbf{m m})$ | Diameter <br> $(\mathbf{m m})$ | Capacity <br> (litres) | Weight <br> $(\mathbf{K g})$ | Code <br> Bobet |
| :---: | :---: | :---: | :---: | :---: | :---: |
| 101 | 0.7 | 200 | 2.1 L | 0.38 | 5891 |
| 124 | 0.7 | 240 | 3.6 L | 0.57 | 5892 |
| 145 | 0.7 | 300 | 7 L | 0.81 | 5003 |
| 170 | 0.8 | 350 | 11.2 L | 0.98 | 5002 |
| 200 | 0.8 | 400 | 16.0 L | 1.33 | 5893 |

