

SELECTING THE RIGHT WHIPS

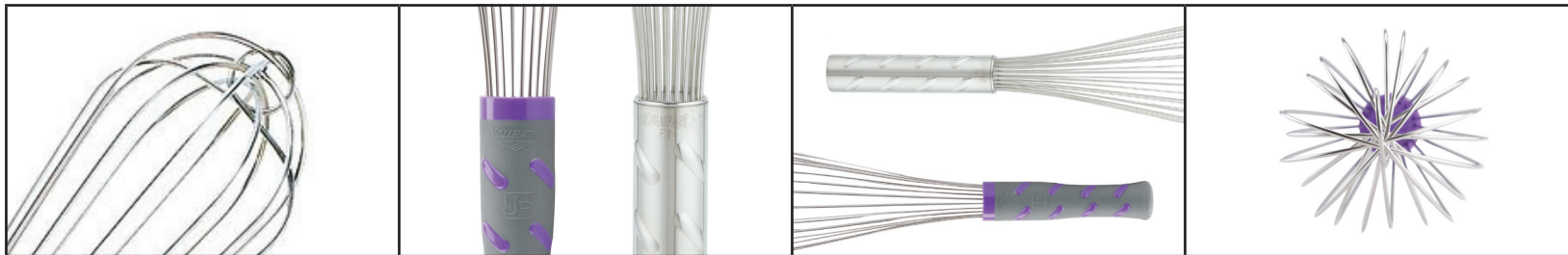
Things to Consider:

- What types of batter/ingredients are they mixing and type of vessel they are mixing in?

Examples:

- French whips are better suited for thicker batters.
- Extra long handles can accommodate use of two hands for larger batches.
- Longer French whips, with their thicker wires, won't bend as easily when used in a larger pot.
- The piano whip is the most common and universal whip for a kitchen and is best suited for thin to medium batters where the chef can incorporate maximum amount of air.

VOLLRATH COMPETITIVE ADVANTAGES



The only integrated keeper loop that eliminates bending, twisting, and deforming.

Welded top for long life vs. competitors with pressed and glued design

Solid seamless handles with no gaps avoid water seepage, easy to clean, and comfort nubs and knob end for secure grip

Dishwasher safe, corrosion and rust resistant

SELECTING THE RIGHT WHIPS

PIANO WHIP



STAINLESS HANDLE



PIANO WHIP



PLASTIC HANDLE



FRENCH WHIP



STAINLESS HANDLE



FRENCH WHIP



PLASTIC HANDLE



PRICE	\$ \$ \$ \$	\$ \$ \$ \$	\$ \$ \$ \$	\$ \$ \$ \$
MATERIAL	18-8 Stainless Steel	18-8 Stainless Steel with Nylon Purple/Gray Handle	18-8 Stainless Steel	18-8 Stainless Steel with Nylon Purple/Gray Handle
WIRE GAUGE	.055 / 17g	.055 / 17g	.080 / 14g	.080 / 14g
NUMBER OF WIRES	22	22	12	12
HANDLE STYLE & FUNCTION	Stainless handle won't cut or gouge	Nylon handle withstands up to 475 degrees F	Stainless handle won't cut or gouge	Nylon handle withstands up to 475 degrees F
BEST USE	• Best choice when needing to incorporate maximum amount of air • For blending, whipping and beating thin-medium products • Works well in shallow pans	• Best choice handle style for using over heat • Best choice when needing to incorporate maximum amount of air • For blending, whipping and beating thin-medium products • Works well in shallow pans	• For thicker products or blending dense dry ingredients with thicker, stiffer wires • Extra long handle options for two hands great for large volumes	• Best choice handle style for using over heat • For thicker products or blending dense dry ingredients with thicker, stiffer wires • Extra long handle options for two hands great for large volumes
LENGTH – OVERALL & HANDLE Choose best length for use in deep pans, cookware or mixing bowls	10" / 4-5/8"	10" / 4-5/8"	10" / 4-5/8"	10" / 4-5/8"
	12" / 4-5/8"	12" / 4-5/8"	12" / 4-5/8"	12" / 4-5/8"
	16" / 5-7/16"	16" / 5-7/16"	16" / 5-7/16"	16" / 5-7/16"
	18" / 5-7/16"	18" / 5-7/16"	18" / 5-7/16"	18" / 5-7/16"
			20" / 5-7/16"	20" / 5-7/16"
			22" / 6-5/16"	22" / 5-7/16"
			24" / 6-5/16"	24" / 12"
COUNTRY OF ORIGIN	Made in China	Made in China	Made in China	Made in China
WARRANTY	Lifetime warranty	Lifetime warranty	Lifetime warranty	Lifetime warranty



LEARN MORE ABOUT VOLLRATH WHIPS