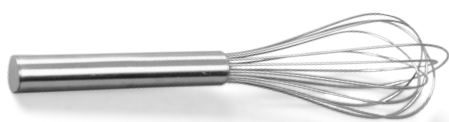




# When To Use Each Whisk



## ALL PURPOSE WHISK

**BEST FOR:** MOST TASKS.

COMBINING DRY INGREDIENTS, MIXING BATTERS, WHIPPING CREAM



## FLAT WHISK

**BEST FOR:** MAKING GRAVY AND PAN SAUCES



## MINI WHISK

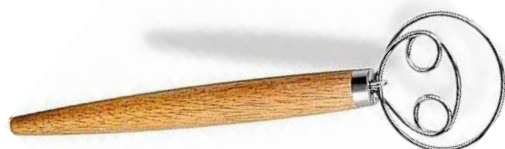
**BEST FOR:**

COMBINING/BLENDING/EMULSIFYING/  
MIXING SMALL AMOUNTS OF  
INGREDIENTS



## NONSTICK WHISK

**BEST FOR:** USE WITH NONSTICK OR ENAMELED CAST-IRON COOKWARE



## DOUGH WHISK

**BEST FOR:** COMBINING STICKY DOUGH INGREDIENTS