

A REVOLUTIONARY INVENTION ! MAKES ORIGINAL TWO-COLOR DECORATIONS

DUO

PASTRY APPLICATIONS: Macaroons, butter cream, custard, Chantilly cream, mousse, meringue, marshmallow, floating island etc.

COOKING APPLICATIONS: Mayonnaise, compound butter, pommes duchesse, mashed potatoes, fine stuffing, etc.



Item #	Wt
168001	2 lbs. 4 oz.



KIT INCLUDES:

- 4 Tubes: 3 grooves of 1/32" and 5/64" opening.
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- 6 Screw on decorating tubes: plain, star, yule log, tube, etc.
- 1 Pastry Tube Cleaning Brush.
- 1 Recipe Book.



Set of 2 nozzles.

- 1.5 mm/1/13" thickness (RU 1: for icing éclairs, small cakes).
- 5.5 mm/3/13" thickness (RU 5: for individual entremets).

RIBBON NOZZLES

New nozzles created by Matfer for decoration and icing éclairs to appeal to your customers.

Item #	
167175	RU1 1 + RU5