

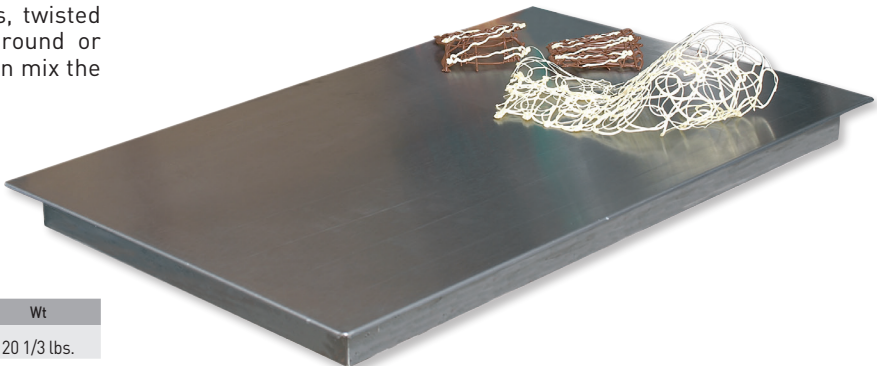


COLD PLATE FOR EASY-TO-SHAPE CHOCOLATE DECORATIONS



- The stainless steel plate contains a eutectic liquid that freezes at -21°C (-6°F).
- Tempered chocolate is applied with a cone, a pastry bag, a triangle or a spatula on the plate.
- Chocolate undergoes heat shock when in contact with the cold frozen plate.
- When the chocolate is detached, it can be shaped.

To create home-made meshes, nests, chips, twisted chocolate ribbons, very original to wrap around or decorate desserts & chocolates. You can even mix the colors when applying them on the plate.



COLD PLATE

Special shape to fit slides in chilling cabinets. Stainless steel with non-slip feet. Tip: You can also use the Cold Plate as a cold support for chilled desserts.

Item #	L"	W"	Wt
423060	23 3/4	15 3/4	20 1/3 lbs.



CHOCOLATE SCRAPER

Designed with 3 different sides for: grating chocolate on the Cold Plate, comb chocolate to make stripes in cookies. 1 smooth side. 1 side with small grooves. 1 side with large grooves. White ABS, semi-flexible.

Item #	L"	W"
421743	7 1/2	4 1/2

POLYURETHANE CHOCOLATE APRON

Polyurethane apron with adjustable neck strap and elastic hook on the back. Excellent fat resistance, easy to clean with water and degreaser.



Item #	L"	W"
774002	45	35

