

Identification

Designation	Professional stainless steel cream whipper GOBEL - 0,5L
Reference	GL337
Barcodes	3325980041124
Colour(s)	Inox
Place of manufacture	CHINE
Brand	GOBEL
Tax code	7323930000

Target Market

Target market	Professional use, Domestic use
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technical description

Bare product size (cm)		14 x 8.3 x 30 (L x l x H)
Bare product weight (kg)		0.885 Kg
Material		Inox
Accessories		Yes
Spare parts		No
Instructions manual		Yes
Product warranty		2 years
Patent		No
Other		
Elec. Product	Power (W)	
	No of batteries	
	Type of batteries	

Packaging

Packaging	Cardboard
Dimensions (cm)	9 x 9 x 31 (L x l x H)
Content (No of units)	1
Weight	1

Logistique

Inner

Master

Quantity	1 pcs	12 pcs
Barcodes		
Pallet (cm)	x	
No units / pallet	pcs	
No layers / pallet		
No boxes / layer		
pallet height (cm)		
Pallet weight (Kg)		



Description

MULTI-PURPOSE: Professional stainless steel cream whipper compliant with NF D21-901, for making light, creamy preparations, hot or cold; whipped cream, sauces & espumas, etc.

PROFESSIONAL QUALITY: The stainless steel cream whipper structure (bottle and head) is resistant and durable, allowing you to prepare food at temperatures up to 70°C (bain-marie).

SAFETY: GOBEL cream whipper meet the requirements of the French safety standard NF D21-901 (tested by a French laboratory LNE) and are TÜV certified.

Supplied with 3 premium nozzle (tulip, straight and fluted) with stainless steel threads and cleaning brush.

Use with N₂O cream chargers (e.g. ref. GL336 or ref. GL337) - Not supplied - Maximum of 1 cartridge per siphon