

DOUGH DIVIDERS WITH ADJUSTABLE WHEELS

- ◆ Stainless steel wheels adjust width from 3/4" to about 4-3/8" apart for ADD-5 & to about 4-3/4" for ADD-6

ITEM	DESCRIPTION	UOM	CASE
ADD-5	5-Wheel	Each	36
ADD-6	6-Wheel	Each	36

DOUGH ROLLER DOCKERS

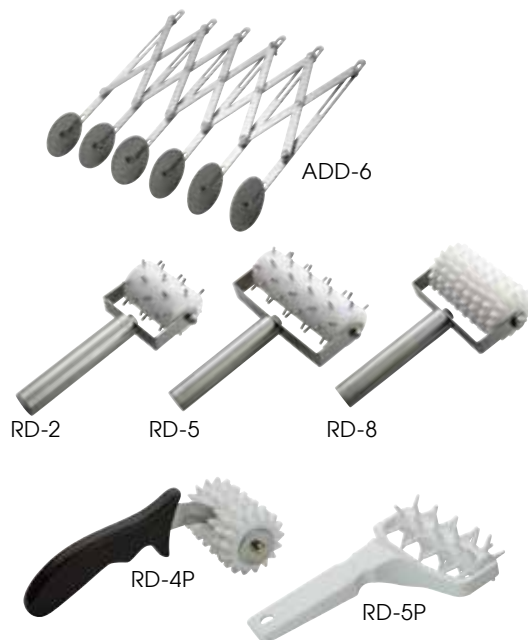
- ◆ Stainless steel handle
- ◆ 8" Overall Length

ITEM	DESCRIPTION	UOM	CASE
RD-2	2-5/8"W Head	Each	1/24
RD-5	5"W Head	Each	1/24
RD-8	5"W Head, 8-Wheel	Each	1/24

PLASTIC ROLLER DOCKERS

- ◆ 6 independently spinning wheels on the RD-4P
- ◆ Prevent bubbles from forming

ITEM	DESCRIPTION	UOM	CASE
RD-4P	4"W Head, Molded Ergonomic Handle	Each	1/24
RD-5P	5"W Head, Plastic Handle	Each	12/72

DOUGH WHEELS/DOCKERS**ALUMINUM ROLLING PINS**

ITEM	DESCRIPTION	UOM	CASE
ARP-13	13"L x 3-1/2"Dia	Each	1/6
ARP-15	15"L x 3-1/2"Dia	Each	1/6
ARP-18	18"L x 3-1/2"Dia	Each	1/6

WOODEN ROLLING PINS

ITEM	DESCRIPTION	UOM	CASE
WRP-13	13"L x 2-3/4" Dia	Each	12
WRP-15	15"L x 2-3/4" Dia	Each	12
WRP-18	18"L x 2-3/4" Dia	Each	12

FRENCH WOODEN ROLLING PIN

ITEM	DESCRIPTION	UOM	CASE
WRP-20F	20"L x 1-3/16"Dia, Tapered	Each	12/48

ROLLING PINS**DOUBLE PASTRY WHEEL**

- ◆ Features 2 separate stainless steel blades, straight & fluted
- ◆ Ideal for ravioli, strudel, pastry dough
- ◆ Sturdy stainless steel blades with ergonomic plastic handle
- ◆ Safety guard for hand protection
- ◆ Hole in handle for convenient hanging
- ◆ Dishwasher safe

ITEM	DESCRIPTION	UOM	CASE
PPC-1D	Double Pastry Wheel	Each	12/144

ECONOMY PASTRY BLENDER

ITEM	DESCRIPTION	UOM	CASE
PST-5B	5 Blades, S/S	Each	12/72

**PERFECT PIE BLENDER**

The Connoisseur pastry blender is faster, cleaner, easier, and more consistent than any other pastry utensil on the market today. The ergonomically designed Pastry Pro allows you to make perfect pastry in 60 seconds!

- ◆ Patented stainless steel diamond shape cutting blades designed to cut through flour and butter
- ◆ Rubberized handle
- ◆ Dishwasher safe

ITEM	DESCRIPTION	UOM	CASE
PSTCO-7	7 Blades	Each	6/24

PASTRY TOOLS