



Rolling Pin, Polyethylene

art.	Dia	Length	Lbs
47037-35	3"	13¾"	4.4
47037-40	3"	15¾"	4.9

Rolling Pin, Polyethylene.

When needs or preferences call for a dishwasher safe, heavy and large rolling pin, with indented ergonomic handles, this is the rolling pin to have. Unlike wood, the material can be cooled down and will stick less. Sizes and diameters outdo the otherwise light weight of composite plastics.



Wood Rolling Pin, Wood Handles

art.	Dia	Length	Lbs
47038-50	3½"	19¾"	6.0
47038-60	2¾"	23¾"	6.1

Dual Handled Rolling Pin.

This old-fashioned rolling pin is made of one piece. Due to its construction, it has no gears and consequently no space for flour dust and food to find a nest.



Wooden Rolling Pin, Handles with Gears

art.	Dia	Length	Lbs
47036-30	3½"	11¾"	3.8
47036-35	3½"	13¾"	4.5
47036-40	3½"	15¾"	5.0
47036-45	3½"	17¾"	5.5

Dual Handled Rolling Pin.

Heavy and large, this two-handled wooden pin is helped by gears to ease spinning. The 3½-inch barrel requires less time over the pastry sheet as its weight limits the drag of the dough and its large diameter reduces revolutions.



French Rolling Pin, Wood

art.	Dia	Length	Lbs
47034-52	2"	19¾"	1.1

French Rolling Pin

This rolling pin is well-liked by pastry chefs due to its versatility. It allows the baker to keep hands close to the dough for better control of the pressure and degree of smoothness.



Nougat Rolling Pin

art.	Dia	Length	Lbs
47034-50	2"	19¾"	1.3

Nougat Rolling Pin.

This heavy-weight stainless steel rolling pin is perfect for rolling fresh nougat as well as gum paste and fondant. In addition to uniformity, it will provide compression while its highly smooth finish prevents adhesion.



French Rolling Pin, Polyethylene

art.	Dia	Length	Lbs
47034-51	2"	19¾"	1.9

French Rolling Pin.

This rolling pin is well-liked by pastry chefs due to its versatility. It allows the baker to keep hands close to the dough for better control of the pressure and degree of smoothness.



Counter Pastry Mat

art.	Width	Length	Lbs
A4768964	17½"	25¾"	1.0
A4768978	23"	30¾"	1.3

Silicone Skid-Resistant Counter Pastry Mat.

This unique mat is composed of fiberglass and is coated on both sides with non-stick silicone, allowing for the dough to be rolled out effortlessly. This silicone skid-resistant counter pastry mat is ideal for kneading and rolling dough, or working with sugar and chocolate. When rolling out dough on the "top surface" of the mat there is no need to sprinkle the mat with additional flour. The "reverse side" secures itself to any working surface.



Pie Weights, Ceramic

art.	Lbs
47011-01	2.2

Ceramic Pie Weights.

Pie weights are used to create a perfect pie or tart shell. The weights are placed on the dough to stop the crust from over-expanding or becoming overly puffy. Furthermore, these weights prevent pastry blisters. They are made of ceramic and each bag weights 2.2 pounds.