



## FT 97

### Ref : FT001

Whisks up to 5 gal. / 20 litres, can beat up to 50 egg whites.



Display demonstration video



Order spare parts



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1. Safety switch
2. Variable speed control
3. Double insulation
4. All stainless-steel whisks, ejectable whisk for easy cleaning.



**Total length : 25.5"**  
**Diameter : 4.5"**  
**Whisk length : 10"**  
**Weight : 7.5 lbs**  
**Watts : 350 W**  
**R.P.M. : 300 to 900 R.P.M.**  
**Voltage : 115 V or 230 V**



You can  
prepare with  
ease crea,  
mousses



particularly : 2  
to 50 egg  
whites that will  
be beaten lightly

in no time at all that has incomparable  
consistency. Whipping up meringues,  
soufflés, sauces, eggwhites, batters,  
mousses, etc, will be effortless.



Put the whips in clear  
water and start the  
machine for 3 seconds or  
more to clean the whips.  
Disconnect the machine.  
Afterward, clean the  
outside of the tube and

the blade protector by passing it under the faucet.