

TOOL CONCEPTS



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Pequeño kit confitero  
Little coating pan

El complemento imprescindible para recubrir sin esfuerzo todo tipo de piezas con chocolate y garrapiñar los frutos secos o cereales con azúcar. Adaptable a cualquier modelo de batidora Kitchen Aid o Kenwood le facilitará y le permitirá realizar nuevas piezas de snacks dulces y salados.

This attachment is indispensable for coating all sorts of nuts, truffles, and confections with tempered chocolate, sugar and other coatings. Also great for sugar coating almonds, dried fruits, cereals, turning them into succulent dragees. Fits any model of Kenwood or Kitchen-Aid mixers. Allows making sweet and savory snacks.

3 Kg  
PRODUCCIÓN  
PRODUCTION



Conexión para Kenwood  
◀ Kenwood connection



Conexión para Kitchen Aid  
Kitchen Aid connection ▶

50/0003  
Confi-Kit Kenwood

Adaptable a  
todas las batidoras  
Kenwood  
Séries Major Y Chef

Fits all Major  
and Chef models  
of Kenwood mixer.



50/0002  
Confi-Kit Kitchen Aid

Adaptable a  
batidoras  
Kitchen Aid

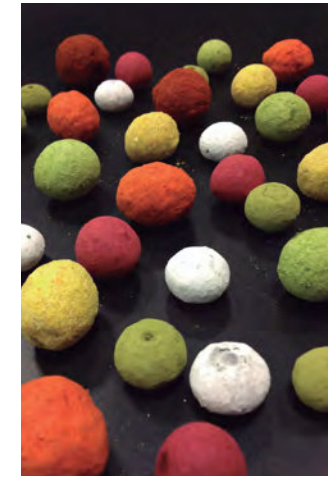
Fits  
Kitchen Aid  
mixer.



Rampa incluida en ambos modelos  
Ramp included in both models



DULCE  
Y SALADO  
SWEET  
& SALTY



• Gelatinas • Garrapiñados saborizados • Crackins con Snack Cover • Frutos secos recapados • Grageas con chocolate saborizado • Frutas & vegetales recapados •  
• Gelatine Candies • Sugar-Coated Pills • Salty-Coated Snacks • Coated Dried Fruit • Flavour-Coated Chocolates • Coated Fruits & Vegetables •