GAMESP

EVapkura

they are used to clean themselves from the after-eaten, to not get away

Kottchen Gyfuah

It's a very used culinary tool especially in pastry. It has a cylindrical head that is formed from 4 or 6 elongated arches.



Salle

It's a cutlery used to serve or cook liquid foods.









Frying

Is a type of pot that is used in the kitchen for various purposes, for example for frying.



t has a serrated blade, used to cut meat dishes such as Florentine steak or barbeque.

Maher

t's a tool used in the kitchen to pulp soft food, mainly potatoes boiled, for the preparation of mashed potatoes or gnocchi.



This term mainly refers to a tool (such as a fork, knife or spoon) that is used for eating or cooking, avoiding contact between food and hands.



is the generic name of hemispherical food containers. The characteristics of a bowl are: ability to contain liquids, rounded and rounded shape, absence of handles and feet.



It is a piece of edged fabric used to set the table





Gy Guegar Oil

in general, it's used in the kitchen to hold liquid condiments such as olive oil and vinegar.



It's a container for drinks suitable to be brought to the mouth using one hand. The glass is typically made of glass, but there are also plastic, polystyrene and cardboard. There is a great variety of shapes for glasses, also depending on the type of drink



Pot

It's the generic name of a container suitable for cooking food directly on the fire.

Generally circular, rarely oval or square with rounded corners, it is provided at the ends with one or more handles.





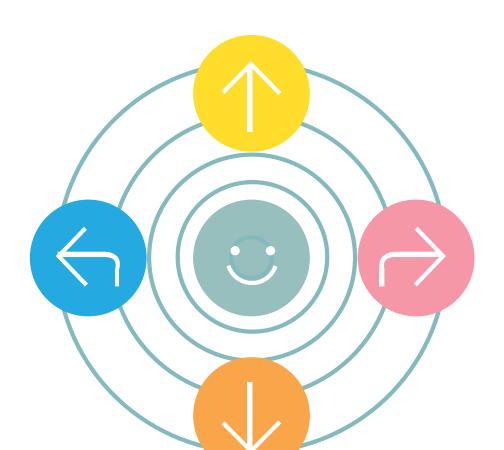
Rolling Din

It's a tool used in the kitchen to stretch and thin the solid dough in general. There are rolling pins in marble, steel, aluminum or non-stick plastic material.

Chopping Sourd

It's a kitchen utensil used to cut food as meat and vegetables.
It's also a support igienic for food and it permit don't scratching the work surfaces.





Wooden Spoon

It's a traditional cutlery used in the kitchen. Made of a single piece of hardwood, free of tannin, such as juniper, tradition has it that the scent of wood passes to foods making them better.



Spron

It is an protective garment for the front of the body. It's worn to protect clothes during food preparation.

Cup

It's a circular container usually with or whitout a handle, used to drink; for example: coffee, cappuccino, tea, chocolate.

