



Chefs' tweezers

Clifton Food Range[®] chefs' tweezers are designed for aiding the cooking, dressing and presentation of dishes. These tweezers are fast becoming an indispensable piece of equipment for chefs who rely on working quickly with precision. They allow the chef to assemble intricate compositions on the plate with ease and consistency every time.

The range from Clifton includes both fine and round tip micro tweezers in two different sizes and 300mm, round tip tweezers. Sushi tweezers in two different sizes, 140mm and 200mm are also available.

Tweezer tongs are much easier to handle than conventional tongs as they are more refined and give more control when in use. They aid the turning of food especially when hot spitting fat is produced, as they keep hands a good distance away from the pan. The tweezers are also ideal for removing items from the vacuum bags when cooking sous vide.

The micro tweezers with sharp tips are ideal for dressing plates with micro herbs and delicate leaves such as celery cress, asparagus shoots, cress leaves and radish and pea shoots. The tweezers allow the chef to add final touches to the plate which can almost be impossible to create by hand.

The micro tweezers are a great addition to the pastry section enabling the chef to handle tempered chocolate without touching it with their warm hands. They are ideal for intricate tasks such as sugar craft and hot sugar work.

Sushi tweezers are also ideal for dressing plates with fine herbs and delicate produce. The curve in the sushi tweezers allows the chef to get closer to the plate to allow greater accuracy and precision when plating up. They are comfortable to hold.

Clifton tweezers help control the look and presentation of the dish and also the way the dish tastes. Chefs can position stronger tasting herbs exactly where they want them to ensure the consumer gets the right flavours at the right time.

All Clifton tweezers are made from high quality stainless steel and the micro tweezers will fit neatly into the sleeve pocket of the chef's jacket.



General

Made from high quality stainless steel

The Range

Micro Tweezers

- CFFTMT130 – 130mm – Fine tip
- CFFTMT160 – 160mm – Fine tip
- CFRTMT130 – 130mm – Round tip
- CFRTMT160 – 160mm – Round tip
- CFBTMT130 – 130mm – Bent tip

Tweezer Tongs

- CFFTMT300 – 300mm – Round tip

Sushi Tweezers

- CFSUTW140 – 140mm – Round
- CFSUTW200 – 200mm – Round

