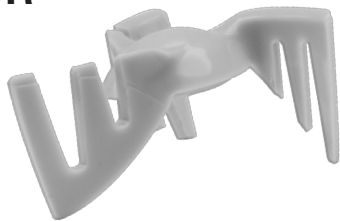


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by **sensio**  
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## AERATOR BLADE



**Makes the lightest, fluffiest meringues, batters, cake mix and whipped cream in seconds!**

### How does it work?

The jagged shaped blade allows air to flow into your food mixture making it light and fluffy in a matter of seconds.

### What can you make using this blade?

- Whisk egg whites that are stiff and suitable for piping.
- Create perfect meringues that are crispy on the outside and light and fluffy on the inside.
- Whip double cream in less than a minute!
- Sponge cake, create a soft light texture, perfect for that tea time treat!
- Batters, perfect for adding extra lift to Yorkshire pudding batters.

### How do I clean the blade?

Simply rinse under the tap or place in the dishwasher.

