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Farberware 5252582

Farberware Professional Stainless Steel Soft Whisk (Model 5252582) Instruction Manual

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1. PRODUCT OVERVIEW

The Farberware Professional Stainless Steel Soft Whisk (Model 5252582) is an essential kitchen tool designed for efficient mixing and blending. Its robust construction and ergonomic design ensure comfortable and effective use for a variety of culinary tasks.

- **Versatile Use:** Ideal for beating eggs, whipping meringue, blending batters, and smoothing sauces or gravies.
- **Durable Construction:** Features a head made from strong stainless steel wires for long-lasting performance.
- **Comfortable Grip:** Ergonomically designed handle with a stainless steel top and soft bottom for enhanced control and comfort during use.
- **Optimal Size:** Measures 13-1/4 inches long, suitable for use in various bowl and pot sizes.
- **Easy Cleaning:** Dishwasher safe for convenient cleanup.



Image: The Farberware Professional Stainless Steel Soft Whisk, showcasing its design and materials.

2. SETUP

The Farberware Professional Stainless Steel Soft Whisk requires minimal setup before its first use.

- 1. Unpacking:** Carefully remove the whisk from its packaging.
- 2. Initial Cleaning:** Before first use, wash the whisk thoroughly with warm, soapy water or place it in the dishwasher. Rinse completely and dry.

3. OPERATION

The Farberware Professional Stainless Steel Soft Whisk is designed for ease of use in various cooking and baking applications.

- **Beating Eggs:** Hold the whisk firmly by the ergonomic handle. Place the whisk head into eggs in a bowl and rapidly move it in a circular or back-and-forth motion until the eggs are thoroughly beaten and uniform in consistency.
- **Whipping Meringue or Cream:** For light and airy results, use a deep bowl. Begin whisking slowly, gradually increasing speed as the mixture thickens. Continue until desired peaks are formed. The sturdy wires provide excellent aeration.
- **Blending Batters:** Incorporate wet and dry ingredients by gently stirring with the whisk until just combined. The wire design helps break up lumps for a smooth batter. Avoid overmixing.
- **Smoothing Sauces and Gravies:** Use the whisk to stir sauces and gravies over heat, ensuring a smooth, lump-free texture. The 13-1/4 inch length is suitable for deeper pots.



Image: The whisk being used to mix ingredients in a bowl.



Image: The whisk resting on a counter next to an electric mixer and a bowl of ingredients, illustrating its role as a versatile kitchen tool.

Your browser does not support the video tag.

Video: A user demonstrating the whisk's comfortable grip and ease of use for mixing, highlighting its suitability for various tasks.

4. MAINTENANCE

Proper care will ensure the longevity and performance of your Farberware Professional Stainless Steel Soft Whisk.

- **Cleaning:** The whisk is dishwasher safe. For best results, place it in the utensil basket or on the top rack. Alternatively, hand wash with warm, soapy water and rinse thoroughly.
- **Drying:** Ensure the whisk is completely dry before storing to prevent water spots or potential residue buildup.
- **Storage:** Store the whisk in a dry place. The handle features a hanging hole for convenient storage on a utensil rack.

Use to beat eggs,
whip meringue,
blend batters,
and more



Image: Close-up of the whisk handle, showing the comfortable grip and the integrated hanging hole for easy storage.

5. TROUBLESHOOTING

While the Farberware Professional Stainless Steel Soft Whisk is designed for durability, here are some common considerations:

- **Water Trapped in Handle:** After washing, especially in a dishwasher, water may occasionally collect inside the handle. To resolve, shake the whisk vigorously to expel water, or hang it upside down to allow for drainage.
- **Reduced Whisking Efficiency:** Ensure the whisk wires are clean and free of dried food particles. Thorough cleaning after each use helps maintain optimal performance.

6. SPECIFICATIONS

Brand	Farberware
Model Number	5252582
Style	Whisk
Color	Gray
Product Dimensions	13.25"L x 12.2"W
Item Weight	3.98 ounces
Material	Stainless Steel (wires), Soft Grip Handle
Dishwasher Safe	Yes
UPC	024131430888

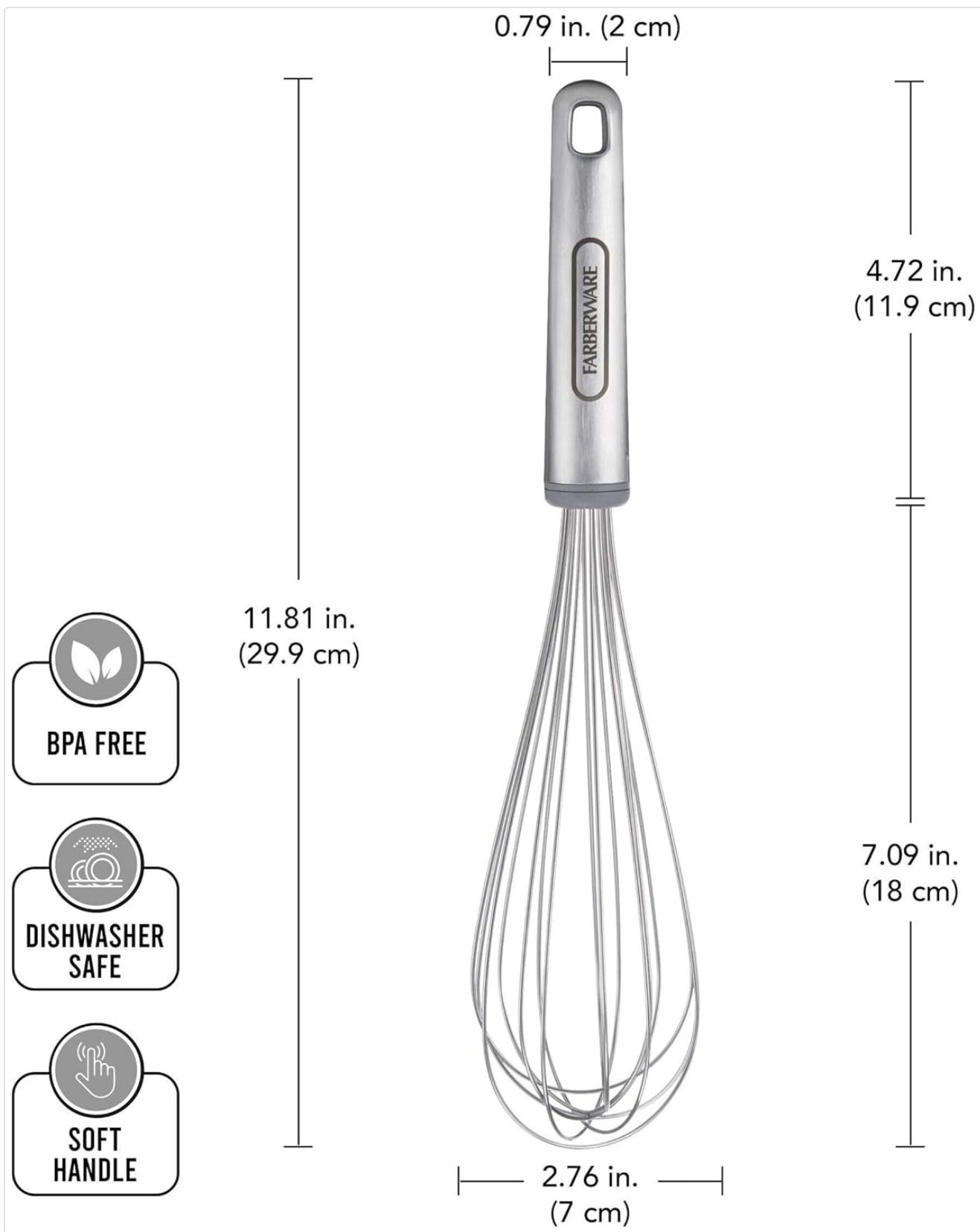


Image: Detailed view of the whisk, highlighting its dimensions and key features like BPA-free, dishwasher safe, and soft handle.

7. WARRANTY AND SUPPORT

This Farberware Professional Stainless Steel Soft Whisk is backed by a **Lifetime Limited Warranty**. For specific details regarding warranty coverage, claims, or product support, please refer to the official Farberware website or contact their customer service directly.

Customer Support: For assistance with your product, please visit the [Farberware Store on Amazon](#) or the

manufacturer's official website.

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