SPATULA™

Everything a spatula should be

What makes the GIR Spatula different than other spatulas?

purpose & use
Multi-purpose: mix, fold, sauté, and stir; useable at high and low temp. Maneuvers solids, liquids, dry mixes, and batters.

heat resistance
Doesn't melt, burn, or get hot to the touch.
Heat-resistant silicone withstands temperatures up to 464°F, and flash heat up to 600°F.

flexibility
Strong but flexible blade is designed for an optimum balance between flexibility and firmness. The blade has sufficient flex to curve around bowls and containers while still being strong enough to manipulate and control foods effectively. Suitable for containers of all sizes: pans, bowls, pots, and more.

durability
Nearly indestructible: unibody design; made of high grade, heavy-duty silicone rubber. Can be used at the counter or the stove, in low- or high-temp applications, with no impact on performance.

cleaning methods
Unique body construction doesn't trap food or oil particulates. Dishwasher safe, quick and easy to clean by hand.

METAL
Metal spatulas get hot to the touch, scratch nonstick surfaces, and are difficult to clean. They are typically long-lasting, but also heavier than other spatulas, and may become tiresome after long periods of use. Handles can be slippery. Great for cooking and flipping food in a pan, but not designed to mix, move, or scrape dry mixes and wet batters.

WOOD
Wooden spatulas can burn on the stove and will warp in the dishwasher. Wooden blades are strong but have an inflexible blade, making it difficult to move and control foods effectively. Handles are usually slippery. While environmentally friendly and non-toxic, the crevices in wood allow food and oil particles to collect over time, causing bacteria to form.

PLASTIC
Plastic spatulas melt on the stove and break easily. Blade material makes it difficult to control foods effectively when mixing, scraping, and stirring. Good for use in food processors with sharp blades; inexpensive to replace. Though they are often cheaper than other spatulas, they are not enviromently friendly, and can be potentially toxic.

SILICONE
It's obvious that we aren't the only silicone spatula on the market. But it didn't take long to discover that our competitor's blades are either too floppy or too stiff. Most silicone spatulas have metal cores that act as heat sinks, resulting in handles that stay hot to the touch if they're used on the stove.

GIR GET IT RIGHT™