

Identification

Designation	Food mill #3
Reference	X3-F
Barcodes	3325980026572
Colour(s)	Grey
Place of manufacture	FRANCE
Brand	LOUIS TELLIER
Tax code	8210000000

Target Market

Target market	Professional use
---------------	------------------

technical description

Bare product size (cm)		31 x 31 x 25 (L x l x H)
Bare product weight (kg)		1.7 Kg
Material		Stainless steel
Accessories		Yes
Spare parts		Yes
Instructions manual		Yes
Product warranty		2 years
Patent		No
Other		
Elec. Product	Power (W)	
	No of batteries	
	Type of batteries	

Packaging

Packaging	Box
Dimensions (cm)	32 x 32 x 16 (L x l x H)
Content (No of units)	1
Weight	1.63

Logistique

Inner

Master

Quantity	0 pcs	6 pcs
Barcodes		
Pallet (cm)	x	
No units / pallet	pcs	
No layers / pallet		
No boxes / layer		
pallet height (cm)		
Pallet weight (Kg)		



Description

MAKE YOUR PREPARATIONS WITHOUT EFFORT : The semi-professional food mill N°3 allows you to make your sauces, coulis, purées, compotes or vegetable soups without effort and in large quantities.

Sold with 3 grids : Ø 1,5 - 2,5 - 4 mm

QUALITY MATERIAL : The N°3 semi-professional food mill is made of stainless steel, a hygienic, resistant and durable material. Popular in the professional kitchen, it requires little maintenance. Its ergonomic handle allows a comfortable grip

FOR OPTIMAL PRODUCTIVITY: The semi-professional mill N°3 requires manual use. It allows the preparation of 1,5 kg of soups, compotes, purées all in 1 min.

PRATICAL AND MULTI-FUNCTIONAL : The Semi-professional Food mill is sold with a Ø 1 mm grid essential for the preparation of your coulis and sauces. Also a Ø 2,5 mm grid for purées and finally a Ø 4 mm grid for fibrous vegetables.

RIEN NE REMPLACE LE FAIT MAIN : Since 1947, Louis Tellier, manufactures in France, robust and handy professional kitchen utensils at the service of all professionals and passionate demanding.