

## GRINDERS 070



Seasoned salts in our grinders are a great help in the kitchen every day. Herbs, salts and spices wisely combined thanks to our experience, exalt every dish with a tasty, scented innovative touch. Fine design, simple, practical to use, our grinders are ideal to enrich any food with creativity: from stocks to sauces, in either raw or cooked meals, on meat, fish and vegetables.

### DESCRIPTION

Refillable grinder with a grinding ceramic mechanism, adjustable from fine to coarse.

A necessary tool for cooking every day, **to quickly and easily enhance every single dish**. We suggest a fine grinding to complete your sauces, while a coarse grinding is perfect for the marinades.

The salt, main mineral component in our blends, is also essential for a **healthy and balanced diet**.

### GRINDER FEATURES

- Ceramic grinding mechanism, pure and natural material;
- Perfectly grounds all spice and salt;
- Adjustable, to obtain grinding fineness that most suits your personal taste;
- Easy to refill and clean;
- Modern style, made of ABS and acrylic.



Rotate the cap to grind



Grinder's size  
38 cm

### FLAVOURS

- ARRABBIATA
- GRIGLIATA
- MEDITERRANEO
- MIX PEPI
- PEPATO
- BLACK PEPPER TELlichERRY
- ITALIAN SEA SALT
- VEGETARIANO

### CHEF'S PICK

**ARRABBIATA:** Ideal to exalt any dish with a spicy touch.

**GRIGLIATA:** Excellent for meat and fish BBQ's.

**MEDITERRANEO:** Perfect for any kind of baked meat, fish and potatoes.

**MIX PEPI:** Ideal for meat, fish, vegetables, soups and sauces.

**PEPATO:** Try it on white meat, fish, seafood and game.

**BLACK PEPPER TELlichERRY:** Excellent on meat, pasta, sauces, potatoes and vegetables.

**ITALIAN SEA SALT:** Exalt the taste of any of your dishes with a high-quality salt.

**VEGETARIANO:** Ideal for sauces, soups, velvety soups, grilled or stewed vegetables.