

GRINDERS 074



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 glass.



Rotate the cap
to grind



Grinder's size
22 cm

FLAVOURS

- ARRABBIATA
- GRIGLIATA
- MEDITERRANEO
- PEPATO
- 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.

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

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