



Technical Data Sheet

Professional tinned food mill n.5 - with 3 mm sieve (order only)

Identification

Designation	Professional food mill n°5
Reference	M530
Barcodes	3325980000930
Colour(s)	Grey
Place of manufacture	FRANCE
Brand	LOUIS TELLIER
Tax code	8210000000

Target Market

Target market	Professional use
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technical description

Bare product size (cm)	37 x 37 x 32 (L x l x H)	
Bare product weight (kg)	3.3 Kg	
Material	Tinned steel	
Accessories	Yes	
Spare parts	Yes	
Instructions manual	No	
Product warranty	2 years	
Patent	No	
Other		
Elec. Product	Power (W)	
	No of batteries	
	Type of batteries	

Packaging

Packaging	Cardboard	
Dimensions (cm)	40.5 x 38.2 x 21.2 (L x l x H)	
Content (No of units)	1	
Weight	3.81	

Logistique

Inner

Master

Quantity	0 pcs	1 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 WITH EASE: The Moulin N°5 is perfect for restaurants. Equipped with a dual crushing function, it allows you to effortlessly prepare large quantities of food. Nothing resists it, whether it's sauces, coulis, purees, compotes, or vegetable soups! Comes with a 3 mm grid.

QUALITY MATERIAL: The Moulin N°5 is made from tinned steel, a robust and durable material. Its ergonomic crank ensures a comfortable grip.

OPTIMAL PRODUCTIVITY: The Moulin N°5 is manually operated and allows you to prepare up to 5 kg of soups, compotes, or purees in just 1 minute.

PRACTICAL AND VERSATILE: The Moulin N°5 comes with a 3 mm grid, essential for making your purees, soups, and compotes. There are also 4 other grids available separately, perfect for creating coulis, sauces, and vegetable soups.

Since 1947, Louis Tellier, manufactures in France, robust and handy professional kitchen tools at the service of all professionals and passionate demanding.