



© Eric Fenot - Le grand cours de cuisine de l'École Ferrandi

## FOOD MILLS

Known in France as a “moulin à légumes”. This classic low-tech tool treats food more gently than food processors.



- It purees and strains ingredients at the same time, producing a perfectly smooth, even texture.
- When you turn the crank, a rotating blade pushes foods through a perforated disk into a bowl, leaving unwanted fibers and particles behind.
- Cooks make the most of autumn’s root vegetables by using a manual food mill to create flavorful purees – the perfect accompaniment to roasted poultry and meats.



### STAINLESS STEEL NO. 3 FOOD MILL

Equipped with 3 interchangeable grids of fine, medium and large grind.

Item #	Ø"	Wt
X3	12 1/4	4 lbs. 2 oz.

Item #	Description	Wt oz.
X3015	Fine grid 1/16", 1.5 mm	4
X3025	Medium grid 3/32", 2.5 mm	4
X3040	Large grid 3/16", 4 mm	4

X3-HANDLE Blue handle



### STAINLESS STEEL NO. 5 FOOD MILL

Made of stainless steel, with a system of double milling on the bottom and sides. Cap. 8 quarts, produces 10 lbs. per minute, fits on any pan or bowl with a Ø of 10 1/4" to 24". Comes with 1/8" basket-shaped grid.

Item #	Wt
X530	7 lbs. 7oz.

Item #	Description	Wt oz.
X5010	Grid 3/64", 1 mm	4
X5015	Grid 1/16", 1.5 mm	4
X5020	Grid 3/32", 2 mm	4
X5030	Grid 1/8", 3 mm	4
X5040	Grid 3/16", 4 mm	4

### STAINLESS STEEL FOOD MILL

Equipped with 3 interchangeable grids of fine, medium and large grind.

Item #	Ø"	Wt
N3002X	7 5/6	1 lb.
N3004X	9 1/2	1 lb. 12 oz.

