



**SS**

**Chinois Stand, Stainless Steel**

| art.     | Dia    | Ht.     | Lbs |
|----------|--------|---------|-----|
| A4982322 | 7 3/8" | 11 1/8" | 0.7 |

This convenient stand holds conical strainers in place during use. Its width and height allow enough space for a bowl to be placed underneath the strainer to catch the liquids being pushed through the mesh. Dishwasher-safe.



**SS**

**Canning Funnel with Adaptor, Stainless Steel**

| art.     | Dia    | Ht.    | Lbs |
|----------|--------|--------|-----|
| A5001308 | 5 7/8" | 3 5/8" | 0.5 |

Made of heavy-duty stainless steel. The funnel comes with a detachable adaptor with a 1 1/4" opening that can be used for filling smaller containers. Wide funnel opening is 2 1/4" wide. Dishwasher-safe.



**Wood Pestle**

| art.     | Width  | Length | Overall L. | Lbs |
|----------|--------|--------|------------|-----|
| A4982140 | 2 3/4" | 6 3/4" | 11 3/8"    | 0.8 |

This wooden pestle was designed to be paired with a mesh strainer. Its rounded shape rotates smoothly to press cooked food through the perforations of the cone-shaped strainers. Made of beech wood.



**Bouillon Cloth, Cotton, Set of 5**

| art.     | Width | Length | Lbs |
|----------|-------|--------|-----|
| 41932-05 | 28    | 34     | 1.2 |

Twisted cotton cloth with seam.



**Fermentation Pot, Brown**

| art.    | Dia    | Ht.    | Qts  | Lbs  |
|---------|--------|--------|------|------|
| A440105 | 8 1/2" | 9 7/8" | 5.28 | 10.9 |

Made from ceramic, this heavy-duty fermentation pot easily makes nutrient and probiotic-rich foods like pickles, kimchi and sauerkraut in as little as four or five days. The pot is finished with a food-safe glaze, and is designed with a water-sealable lid that creates an airtight seal to prevent mold and harmful bacteria from forming while still allowing gases to escape. This creates the ideal environment for the fermentation process. The fermentation pot is also excellent for fermenting vegetables such as carrots, peppers, cucumbers and onions, among many other vegetables and fruits. It can be used for long-term storage, can be refrigerated, and includes a set of two stoneware weighting stones that are designed to keep food under their brine during fermentation. The fermentation pot and its components are dishwasher-safe; however, it is recommended that the stones be placed in the top rack in order to avoid possible damage.

