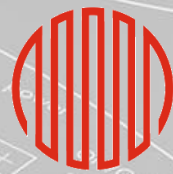


GELLING-KIT

for Food Designer Perlino

Premium ingredients for the molecular kitchen



ROMMELSBACHER

The FDS 3 gelling-kit contains the three original ingredients needed to make jelly pearls with the Food Designer FD 500 Perlino. With these premium ingredients for molecular cuisine, jelly pearls can be prepared reliably and very quickly. Fruit caviar, vegetable pearls, jelly pearls with alcohol or caviar made from the most unusual ingredients - the possibilities are almost endless. The components of the ingredient set are of the highest food quality and are used in gastronomy and catering as well. The Perlino Food Designer thus ensures lots of molecular cooking fun. Also at home - because even ambitious hobby chefs attach importance to a sophisticated look for their creations. The ingredient set is sufficient to produce about 20,000 jelly pearls (corresponds to a quantity of approx. 4 kg). Without any complicated manual work, simply at the touch of a button. The ingredients come filled in re-sealable bags.



Set for sale in aroma-proof transparent foil bag with header card

Product data:

- Type: FDS 3
- 3-part ingredient set for FD 500 Food Designer, consisting of
 - 40 g gelling starch (sodium alginate)
 - 70 g gelling salt (calcium chloride)
 - 25 g acidity regulator (sodium citrate)
- in re-sealable bags
- sufficient for up to 20,000 jelly pearls
- exclusively from our partner Würzteufel GmbH (www.wuerzteufel.de)
- contents comply with EU regulations 1333/2008 and 1334/2008 as well as Directive 95/2/EC
- not suitable for direct consumption
- set packed with transparent foil bag and header card
- dimensions (W x H x D): approx. 105 x 230 x 15 mm
- EAN: 40 01797 900050

ROMMELSBACHER ElektroHausgeräte GmbH • Rudolf-Schmidt-Str. 18 • 91550 Dinkelsbühl, Germany
phone +49 9851 57580 • fax +49 9851 5758 5759 • email: info@rommelsbacher.de • website: www.rommelsbacher.de
registry courts Ansbach HRB-No. 77 • directors: Sigrid Klenk, Willi Klenk