



From The Lab To The Kitchen



Description

Antique laboratory equipment, never used. A fantastic set consisting of 10 mini bottles with emery closures (ideal for storing essential oils, for example), and 10 white porcelain bowls used for dilution or mixing (great for soy sauce, wasabi, or as a salt cellar...). Ten small white porcelain cups used for evaporating a product and collecting the dry residue (use them as small bowls or whatever else you like...), five small white porcelain mortars with their pestles (fantastic for a little garlic or for crushing a peanut or pecan nut... From experience, I know that you lose a lot of material in a large mortar...), ten glass petri dishes, fantastic for germinating your radish, soybean, or lentil seeds (a few drops of water are enough...). Each guest gets their own salad. Glass containers are rare; nowadays, they're called

299 EUR

Period : 20th century

Condition : Parfait état

Material : Other

Dealer

Complément d'objets

sciences, ethnical, naturalia, artificialia, didactical items, curiosities

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Wemmel 1780

disposable (plastic...). So, a set of 45 pieces that will allow you to create wonders, to play with your children, to set original tables... Cooking is a science; I should have suggested these items in the "scientific instruments" section...