

# How to care for and use your CrushGrind® pepper/salt/spice mill

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Please read these few instructions and treat your grinder with care. Following these simple directions will ensure that you will enjoy your mill for many years to come:

Take care not to use your mill over open pans. The steam could dampen the salt, pepper or spices which might clog the mill. If this happens, just follow the cleaning instructions below. For the same reason, don't store your mill in a cooking environment where it is likely to get damp with condensation.

## Direction of grind

Turn clockwise only. Turning counter clockwise will cause unnecessary wear

## Adjusting the grind

To adjust the grind, turn the wheel in the mechanism at the base of the mill.. Turning the mill counter clockwise gives a coarse grind, turning it clockwise will give a finer grind. Take care not to over-tighten.

## To fill the mill

Remove the top by holding the main body of the mill and pulling. Fill and replace the top by simply pushing it back into place.

## Peppers, Salts and Spices you can grind in your CrushGrind® mill

*Peppers:* You can use your mill to grind any natural dried peppercorns.

*Salts:* Your mill can also be used for any salt crystals or flakes.

*Herbs and spices:* You can use your mill to grind any dried herbs or spice, except nutmeg. Just grind through some salt between changing the seasoning in the mill so that the flavours are not mixed together.

## Cleaning and maintenance

The body of the mill, which is a natural wood, finished with a poly oil, hand rubbed and buffed should be cleaned only with a slightly dampened cloth. Do not immerse the body in water.

\*Don't over-tighten when you refill or adjust the grind. Very occasionally, the ceramic wheel may wear out. If that should happen, please contact me and let me know.

I hope your mill gives you many years of enjoyment. – Steven

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