



Zassenhaus Pepper & Salt Mills Use Instructions



Refilling your mill

1. Unscrew metal knob at top of mill
2. Remove top
3. Fill mill to level of internal support with pepper/salt.
4. replace top and retighten metal knob

How do the Zassenhaus Salt and Pepper mills work?

Zassenhaus mills utilize the patented Ceraplus 6-position grinding mechanism. With a two-stage, conical burr mechanism, coarse upper teeth crack open peppercorns and salt crystals while the fine, lower teeth provide the final grind, releasing even the most delicate flavors and aromas.

How do I use my mill?

Zassenhaus manual salt and pepper mills are twisted at the top in a clockwise direction to grind. Twisting the top counter-clockwise will draw material away from the grinding mechanism.

How do I adjust the grind coarseness on my Zassenhaus mill?

Zassenhaus mills feature a stepless, infinitely adjustable mechanism which maintains its setting even after refilling. To adjust, simply twist central bar at base of mill using two fingers to any setting between 1 (powder-fine) and 6 (very coarse).

I'm having trouble adjusting my Zassenhaus mill.

The mechanism may have become jammed with large, unground bits of salt or pepper. Invert the mill and twist the top to clear any debris. This should allow you to adjust the mill freely.

How coarse should I set my mill?

The coarseness setting depends on personal taste and the destination dish. Typically, finer grinds are used with more delicate items and sauces while coarser grinds are used with meats and dressings. Many times, the recipe will call out the coarseness of the desired grind.

Can I grind all types of pepper in my mill?

Zassenhaus mills work best with whole, dry, hard peppercorns that are less than 5 mm (1/4") in diameter. True peppercorns of green, grey, black and white varieties may all be used with Zassenhaus mills both individually and in mixes. Pink, orange and red pepper may be used when mixed with other dried pepper corns, but their high oil content may cause the mechanism to stick if used on their own.

Which types of salt can be used with my mill?

Zassenhaus salt mills work best with coarse, dry salt approximately 4 mm in diameter. Most dry, coarse salts available commercially are of compatible size. Zassenhaus salt mills are not designed for use with damp or grey sea salt.

How do I clean my Zassenhaus mill?

Zassenhaus mills should be wiped clean with a soft, slightly damp cloth. Do not use cleansers or detergents on your Zassenhaus mill. Do not immerse your Zassenhaus mill in water or place it in the dishwasher. Do not attempt to disassemble your Zassenhaus mill. Doing so will void your warranty.

Why would I chose an electric mill over a manual mill?

Zassenhaus electric salt and pepper mills allow for easy one handed operation when cooking or serving while our manual mills require two hands.

Why isn't my Zassenhaus mill working?

First, check to assure that it contains the correct spice and refill mill as necessary.

On electric mills, check to assure that the batteries are fresh and that they are installed in the correct polarity orientation.

If mill still will not operate, the mechanism may have become jammed with large, unground bits of salt or pepper. Invert the mill and twist the top to clear any debris. This should allow you to adjust the mill freely.

For all other problems, please contact Customer Service by calling (509) 928-8873 or 1 (800) 336-6693.



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