



Brass Pepper Mills

History:

The Brass Pepper Mills company was established in 1977 by mechanical engineers. Current owner, Polivios Ioannou, is the son of the company founder and has been working in the family business since he was young. The design of the mills is based on a coffee mill created in the early 1900's for Greek soldiers to use in the field. All mills are manufactured in a single factory/workshop in Thessaloniki, Northern Greece. Part handmade and part small scale manufacture, each mill is thoroughly quality controlled in this small-scale family business production environment.

The Qualities of Brass and Copper:

All metals will naturally oxidise with touch and with use. This natural oxidation is part of the nature of the metal and brings with it a beautiful patination over time. Brass mills are slightly more resistant to oxidation. Salt mills are not lacquered since salt oxidises the lacquer coating. The patination of copper salt mills may appear at first in a darkening of the copper, followed by rust coloured patches on the outside of mill eventually maturing to a beautiful grey-green patina which also naturally helps to protect the metal against corrosion.

Care:

Prior to first use, it is recommended to clean the mechanism by grinding a few peppercorns through the mill and discarding. The outside of the mill will naturally oxidise and develop a patina over time through use and exposure to salt, moisture and other environmental factors. However, if users wish to retain a bright, as-new polished look, ordinary metal cleaners can be used with a soft cloth to polish the outside of the mill. Pepper mills 402, 403, 404, 412, 413 and 414 are lacquered to provide a barrier to the oxidation process. These mills cannot be polished. Salt mills require a little extra care to maintain a bright finish. We recommend you polish the salt mill at the first sign of any copper rust and this will help prevent it progressing. Never wash or submerge the mill in water as water will corrode the mechanism.

Assembly:

The mills are presented in a plastic bag with an instruction card. The handle is inside the body of the mill. Unscrew the bolt at the top of the mill and remove the top, take out the handle, replace the lid, place the handle on top of this, and screw the nut down tight.

Use:

All mills listed as Pepper mills are made for pepper, but can also grind dry spices. Generally it is not recommended to grind spices with a soft core in these mills. Salt mills have a plastic mechanism, as salt would corrode the metal one. Coffee mills come with a closed cup at their base to collect the ground coffee. Coffee mills also have a bigger mechanism since coffee beans are usually bigger in size. To insert pepper corns, unscrew the bolt at the top of the mill and remove top. Put the corns in the cavity and replace the top and the bolt. You can determine the coarseness you wish to produce by adjusting the screw at the bottom accordingly. For finer grind turn the screw clockwise.

Product quality:

The Alexander Mills are a tried and tested product that have been in the market for almost 40 years. They consistently receive positive reviews for use and durability. If needed, spare parts are provided free of charge. The maker provides a 5 year guarantee for salt mills and 10 year guarantee for all other mills.

Please contact us at for further product information and support.
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