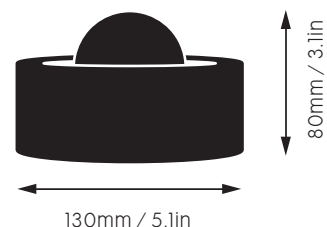


## Technical Specification Sheet



### Stone Spice Grinder

The simplest of tools, use the pressure of your palm to roll the ball and pulverise your spices. Tested and approved by our London kitchen. Carved from solid blocks of marble with a brass-clad cast iron ball.

Process	Turned Morwad marble bowl, with a brass etched logo on the base. Cast brass ball weighted with an inner cast iron core, polished and left unlacquered.		
Year of Design	2013		
Material	Brass ball. Morwad white marble base.		
Product Code	Stone Spice Grinder	STSG01	
Type	Spice Grinder		
Colour	<input type="radio"/> White <input checked="" type="radio"/> Gold		
Product Testing	Design to comply with BS-EN requirements		
Care Instructions	Rinse before use. Do not use abrasive or acidic cleaners. The brass will develop a natural patina as it oxidises, we believe that this enhances the beauty of the product as it is the nature of the material. Wash with warm soapy water, and dry with a soft cloth. Do not leave soaking in water. Made from natural materials, colour and grain may vary. Foods with high acidity levels will accelerate the process of oxidation. Caution when placing onto polished surfaces.		



Packaging (cm)	L	W	H
STSG01	14.0	18.0	18.0

Packaged Weight (kg)	
STSG01	1.95



Product Weight (kg)	
STSG01	1.9

Dimensions (cm)	
STSG01	H8.0 x W13.0 x D13.0