



## OPERATION

Clean your desired fresh herb and remove leaves from stem. It is recommended to thoroughly dry your herbs before inserting into the mill. Remove the Mill Plunger (2) from the Full Assembly (1) and fill with your prepared fresh herbs, do not pack the herbs too tightly. Once filled replace the Mill Plunger (2) and spin alternating from left to right. Fresh milled herbs will dispense from the bottom. For most ideal operation you may fill multiple mills with various herbs that you will be using during your meal prep and then mill the appropriate herb as you prepare your meal.

## CLEANING AND CARE

This mill fully comes apart for easy cleaning, all components are dish washer safe. Take Full Assembly (1) and unscrew the Bottom Cap (5) by turning counter-clockwise. Remove Mill Plunger (2) from the top. Remove Inner Casing (4) from the bottom. The mill slicers on the Inner Casing (4) are not detachable. Wash all components with warm soapy water or place in the dish washer. To reassemble mill insert Inner Casing (4) into Mill Body (3) and line up the slicer edges into the indents in the Mill Body (3). Screw on the Bottom Cap (5) clockwise. Re-insert the Mill Plunger (2).

## CAUTION

Keep fingers clear when removing and replacing covers. Blades are sharp, keep fingers clear during operation. Do not leave herbs in mill for extended periods of time as cleaning will become more difficult.