

# Conditions of Use

## Warranty

### Lifetime Warranty on Pepper Grinding Mechanism

The grinding mechanism of this pepper mill has a Lifetime Guarantee. This guarantee does not cover breakage or other damage due to improper use, negligence, accidents or alterations. This guarantee does not cover cracked or broken bodies of acrylic or wood pepper mills. Improper use includes grinding salt and/or other spices or products. This guarantee does not cover the finish. The guarantee is void if anyone other than Chef Specialties Company, or its authorized repair stations has repaired a pepper mill. This guarantee gives you specific legal rights, and you may also have other rights that vary from state to state.

### Lifetime Warranty on Salt Grinding Mechanism

The grinding mechanism of this salt mill has a Lifetime Guarantee. This guarantee does not cover breakage or other damage due to improper use, negligence, accidents or alterations. This guarantee does not cover cracked or broken bodies of acrylic or wood salt mills. Improper use includes grinding pepper and/or other spices or products. This guarantee does not cover the finish. The guarantee is void if anyone other than Chef Specialties Company, or its authorized repair stations has repaired the salt mill. This guarantee gives you specific legal rights, and you may also have other rights that vary from state to state.

### Limited Guarantee on Grinding Mechanism of Electronic Pepper Mills

The grinding mechanism of all electronic pepper mills carries a Limited One-Year Guarantee to be free from defects in material or workmanship. This warranty does not cover problems resulting from abuse, neglect or failure to follow the usage instructions. Damage to the body and finish is not covered. The product is not warranted for commercial use. The guarantee is void if anyone other than Chef Specialties Company, or its authorized repair stations has repaired the pepper mill. This guarantee gives you specific legal rights, and you may also have other rights that vary from state to state.

### To Make a Claim

Final decisions for all claims under this guarantee will be the responsibility of Chef Specialties Company.

To make a claim under this guarantee, the pepper mill must be sent in for inspection to Chef Specialties Company, 411 W. Water Street, Smethport, PA 16749-1199. Sender must pay USA Postage, UPS or any other costs incurred in returning pepper mills for inspection, repair or replacement. This guarantee gives you specific legal rights, and you may also have other rights that vary from state to state.

### Mill Filling Instructions

**Fill & Use Pepper Mill:** Remove top knob. Lift off the mill top. Fill pepper chamber 3/4 full of peppercorns and then reassemble. When dispensing pepper always turn top to the right (clockwise).

**Fill & Use Shaker:** Unscrew or pull out plug at bottom. Hold hand over salt top, so salt does not leak as you are filling shaker. Fill with salt & then reassemble. Tilt and shake.

**Fill & Use Combo:** Remove top knob. Lift off the top section of the mill. Fill the top section with table salt. Fill the pepper chamber 3/4 full of peppercorns and then reassemble. When dispensing pepper, turn top to the right (clockwise). For salt, tilt and shake.

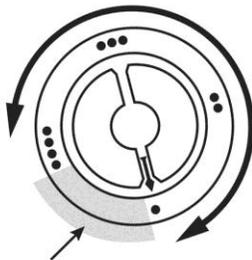
### Mill Adjustment Instructions

**To Fill & Use Mill:** Remove top knob. Lift off the mill top. Fill salt chamber 3/4 full of

**Top Grind Adjustment: Grind Adjustment:** Turn top knob to the right for finer grind, or to the left for more coarse grind. Some top knobs may look different.



**Bottom Grind Adjustment:** Move indicator arrow from • (fine) to •••• (coarse). DO NOT FORCE INDICATOR ARROW INTO THE AREA BETWEEN •••• AND •, or damage to the grinding mechanism may occur.



### User Tips

**Spices:** Always use the highest quality peppercorns, table salt, and salt crystals. Inferior spice may contain impurities that will clog the grinding mechanisms. Store these spices in airtight containers away from direct sunlight or heat.

**Filling:** Fill salt or pepper mills three-quarters full. Filling to this level will decrease the amount of torque on the turnplate at the top of the mill, and make spice grinding easier. Having some space in the spice chamber will allow for swelling of peppercorns, if they are not stored properly in humid climates.

**Temperature Extremes and Moisture:** Do not expose your mill to heat or cold. These temperature extremes may damage the finish of the mills and ruin the flavors of the spices. Heat may melt acrylic or peel wood finishes. Cold may make synthetic components of mills brittle. Peppercorns, pepper blends, and salt crystals are condiments that do not require refrigeration. As such, we recommend that mills NEVER be store in refrigeration units.

Never immerse your mill or shakers in water. Mills are NOT dishwasher safe. Water may damage the wood finishes and clog grinding mechanisms by affecting the spice in the grinding chamber.

**If Your Mill Becomes Jammed:** Occasionally a peppercorn or salt crystal may become jammed in the grinder. Turn the spice mill upside down occasionally and shake the spice down to the top. Give the bottom of the mill several light taps. If the spice does not rattle loosely, then it may be packed too tightly or have become moist.

**Tip for Changing the Adjustment of Your Mill:** Adjust your mill more easily by turning the unit upside down before changing your setting to fine making sure peppercorns are not going to be caught in the mechanism when you tighten it down to a finer grind.

**Care for your wooden body pepper mill:** Polish with a soft cloth. Dry thoroughly. Do not use alcohol, strong detergents, abrasives or any kind of solvents to clean the mill. Avoid antioxidant cloths for cleaning the metal parts. Wood is a natural, warm material that acquires a beautiful patina with repeated use.

**Care for your acrylic body pepper mill:** Wipe clean with a damp cloth. Do not use alcohol, strong detergents, abrasives or any kind of solvents to clean the mill. Avoid antioxidant cloths for cleaning the metal parts.

**Care for your stainless-steel, or metal finish pepper mill:** Wipe clean with a damp cloth. Do not use alcohol, strong detergents, abrasives or metal polishes to clean the mill. Avoid antioxidant cloths for cleaning the metal parts.