



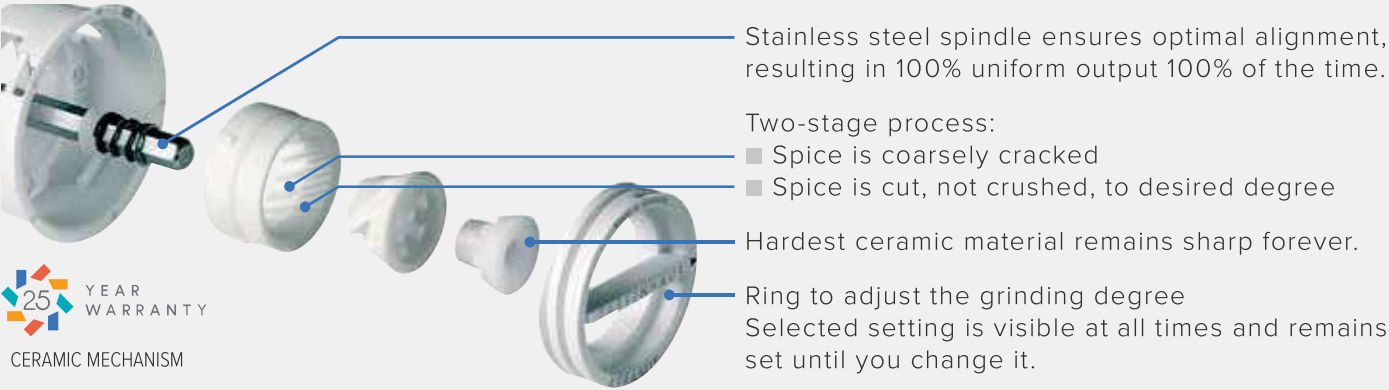
SALT, PEPPER & SPICE MILLS WITH
PRECISION CERAMIC GRINDING MECHANISM



Since its founding in 1867, generations of Zassenhaus engineers and designers have been dedicated to crafting premium spice mills, coffee mills, bread slicers, and other high-quality kitchen tools.



In 2000, Zassenhaus introduced the patented CERA PLUS grinding mechanism, which remains a best-selling hallmark of the brand today. Made in Germany, this high-precision ceramic mechanism is harder than steel, ensuring consistent results with every turn—from ultra-fine to extra-coarse and everything in between. Its ingenious two-stage grinding process enhances flavor by cracking spices first and then cutting them, rather than crushing them (see below illustration). Grind settings are easily adjusted using a dial located at the base of each mill. It will remain at its chosen setting until the user decides to change it and not before.



SALT & PEPPER MILLS
"WESTERLAND"



- Design inspired by the famous lighthouse on the island Sylt in the Northern Sea
- Made of lacquered beech wood with solid oak top
- See more features and benefits above
- 25-year warranty on ceramic grinding mechanism

ITEM #	COLOR	HEIGHT	DIAMETER	UPC/EAN
M023855	"Westerland" Pepper Mill, black, oak/beech	7"	2"	4006528023855
M023886	"Westerland" Salt Mill, white, oak/beech	7"	2"	4006528023886