

# CHEF SPECIALTIES

B u i l d i n g   t h e   B e s t

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## General Care Instructions

**Spices:** Always use the highest quality peppercorns, table salt, and salt crystals. Inferior spice may contain impurities that will clog the grinding mechanisms. Inferior spices may be too large to pass through the grinding chamber because they have not been sieve-sorted. Large peppercorns or salt crystals (non-graded) will jam the grinding chamber.

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. Peppercorn, 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. Water may damage the wood finishes and clog grinding mechanisms by affecting the spice in the grinding chamber.

**Good Practices:** Turn the spice mill upside down once in a while and shake the spice down to the top. Tap the mill to dislodge any peppercorns or salt crystals that may be stuck in the grind chamber. If the spice does not rattle loosely, then it may be packed too tightly or have become moist.

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. 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 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.

## GUARANTEE

All Chef Specialties pepper mills are guaranteed against defects in material or workmanship. The grinding mechanism has a Lifetime Guarantee. This guarantee does not cover breakage or other damage due to improper use, negligence, accidents, or alterations. Improper use includes grinding salt and/or other spices or products. This guarantee does not cover cracked or broken bodies of acrylic or wood pepper mills. This guarantee does not cover the finish. The guarantee is void if a pepper mill has been repaired by anyone other than Chef Specialties Company, or its authorized repair stations. 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. USA Postage, UPS or any other costs incurred in returning pepper mills for inspection, repair or replacement must be paid by sender. This guarantee gives you specific legal rights, and you may also have other rights which vary from state to state.