

Demo Hand-out 4



Salt & Pepper Mills

Quick Guide notes:

- Make sure your wood is dry enough not to move after turning.
- If a salt mill is required then a plastic or ceramic mechanism will be needed as salt corrodes metal.
- Whatever mechanism is chosen I always start between centres and rough the body blank.
- True and finish both end square this is essential
- Mount the body in an appropriate set of jaws and drill the bottom of the mill to accept the mechanism.
- Don't forget to turn the "spring" recess!
- Drill the centre of the mill to around half way (usually 1" diameter) although there are some 24mm mechanisms around.
- Reverse the body blank in the chuck and from the top again drill a recess (for the top knob to run in)
- Drill through the body to meet the centre hole started from the bottom end.
- Remove the blank and remount between cone centres. Headstock may be a wooden friction drive and the tailstock may be a revolving centre.
- Turn and shape the body bearing in mind that the centre is hollow.
- Sand & finish
- Insert the mechanism into the body (if Cole mechanism I suggest either a suitable socket or an insertion tool (these can be turned from wood).
- For the top follow a similar method as the body, mount between centres and rough turn.
- Mount in suitable jaws and drill out the mechanism hole if required, or if a capstan design drill straight throw to the top
- Turn the recess to accept Cole drive jaws.
- Turn a spigot to fit both the chuck jaws and the prepared recess in the body top.
- Reverse the top and hold by the prepared spigot, then finish turning the top surface
- Insert the top drive mechanism
- Assemble mill and insert a small amount of either salt or pepper and test.



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COLE & MASON

Stems	4 1/4"	5 1/4"	7 1/4"	9 1/4"	11 1/4"	13 1/4"	15 1/4"
Ta Fit Mills	4"-5"	6"	8"	10"	12"	16"	20+"
PEPPER MILLS	6.40	8.80	7.30	8.00	8.30	9.20	9.80
SALT MILLS	4.40	4.30	5.30	5.80	6.30	7.00	8.90

All sets come complete with all parts, fixing screws and [instructions](#). (Click)

Prices above include VAT but post & packing is extra - minimum £5.00

(Cole & Mason have withdrawn their CERAMIC range but, for those who require a CERAMIC mill, the CRUSHGRIND mechanism is superior and offers greater scope for longevity/wearability)

Cole & Mason - Pepper & Salt Grinders



"CRUSHGRIND" - Mechanisms from Denmark
[Please read the details below, complete with instructions](#)

CrushGrind SHAFT Pepper / salt	19 cm / 7 1/2"	£ 7.50 each
	26 cm / 10"	£ 8.50 each
New - just arrived - for 20" mills	30 cm / 20"	£ 9.50 each

[CrushGrind SHAFT - Details & assembly instructions - CLICK HERE!](#)


CrushGrind WOOD (STAINLESS)	£ 7.00 each
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[CrushGrind WOOD - Details & assembly instructions - CLICK HERE!](#)

We also stock the new 24 mm Colt MaxiCut Forstner bits from Horst Mirbach. (Click)

For 90% of all mills made, using the stem version, the 195 mm is the best and will enable you to make mills up to 10" in overall length. See those in the ["Finished Mills"](#) gallery

CrushGrind Stem & Wood -view from top: Wood (stainless); 195mm; 260mm and 500mm



Bisetti Carbon Steel Mechanisms

CARBON STEEL - Standard mill - 6 1/2" for 7" - 7 1/2" mill	£ 7.50 each
CARBON STEEL - Overturned (Pezagot style) for 7 1/2" mill	£ 7.50 each

(These are, currently, out of stock whilst we await fresh deliveries)
All sets come complete with all parts, fixing screws and instructions.

Nutmeg Graters from Austria

Nutmeg Grater Mechanisms	£ 9.50 each
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Please note increased postage charges following increases by Royal Mail

All prices include VAT but are subject to Post & Packing
Minimum £5.00

Bisetti - Pepper & Salt

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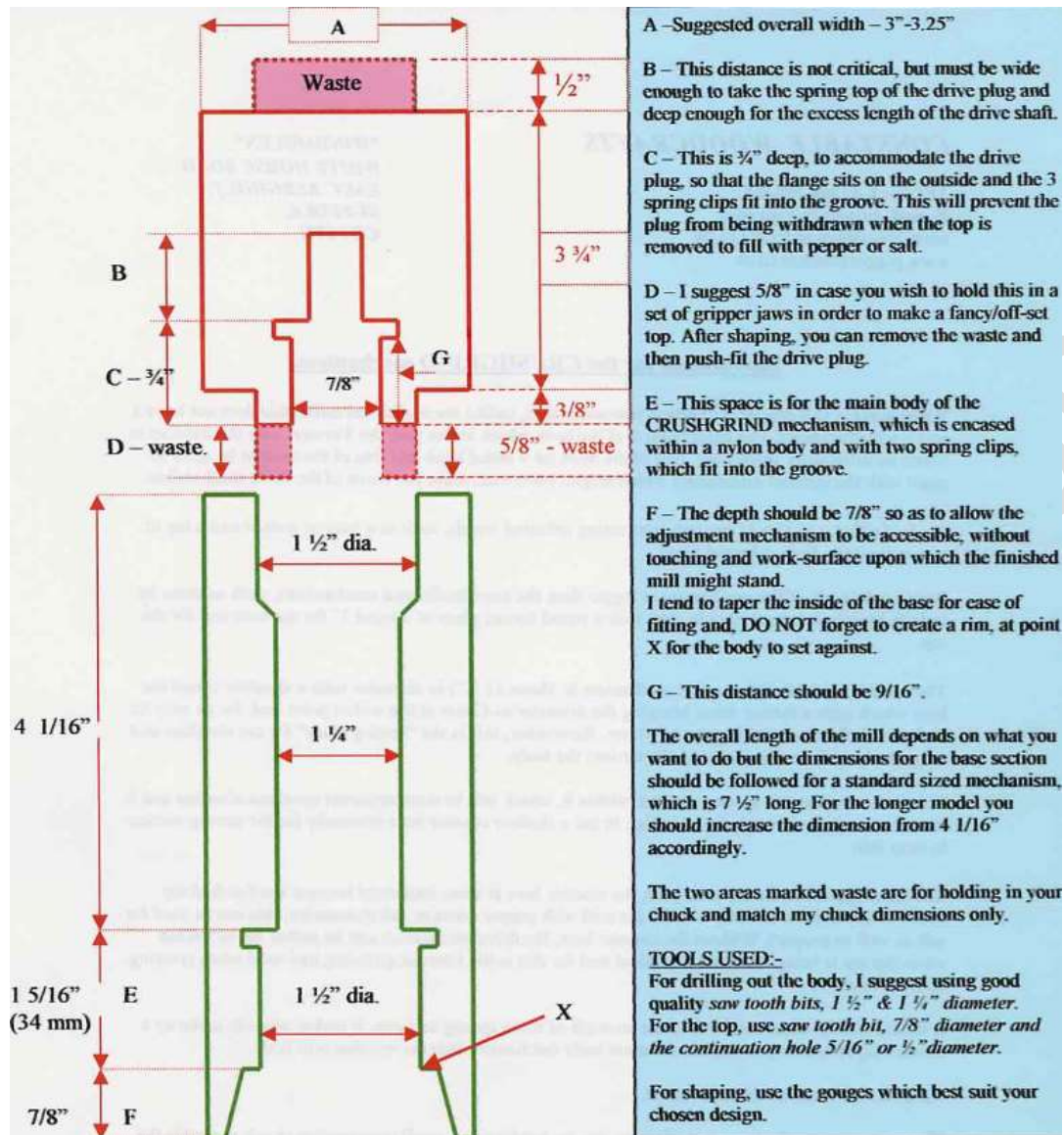
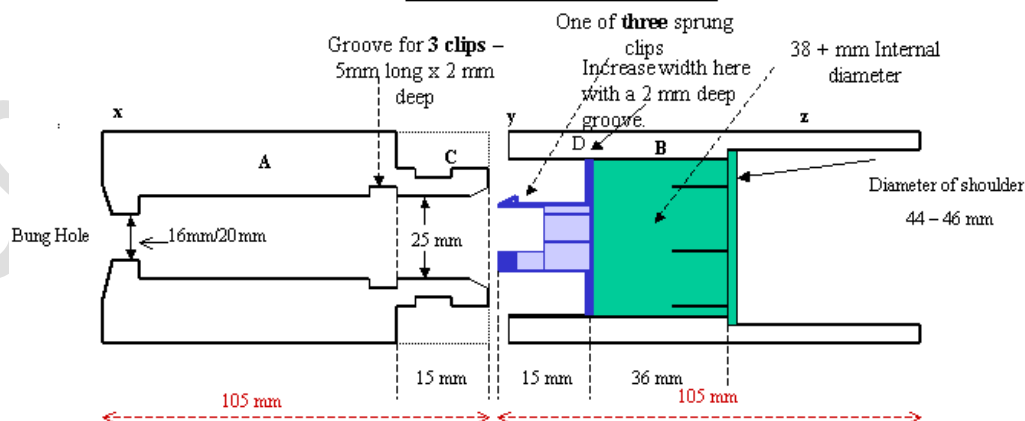
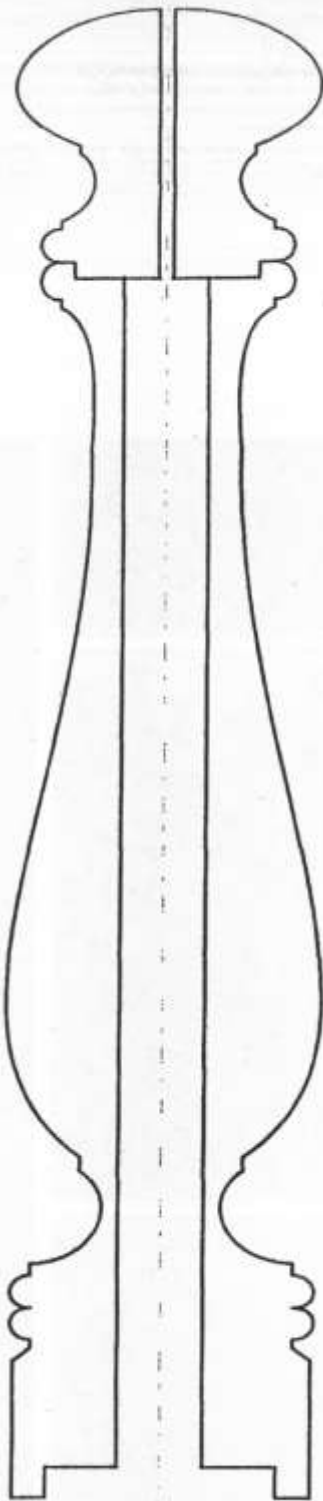


Diagram to show the basic outline and dimensions for using the CrushGrind WOOD mechanism

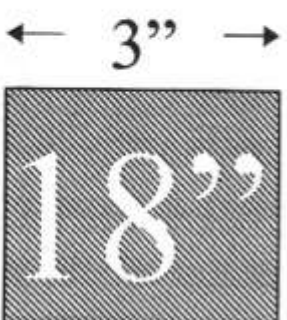
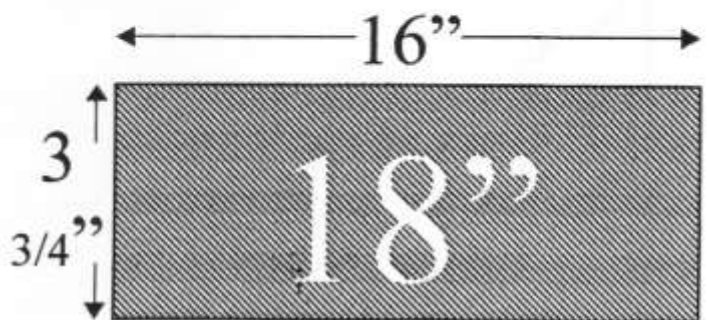
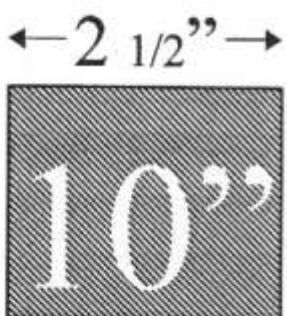
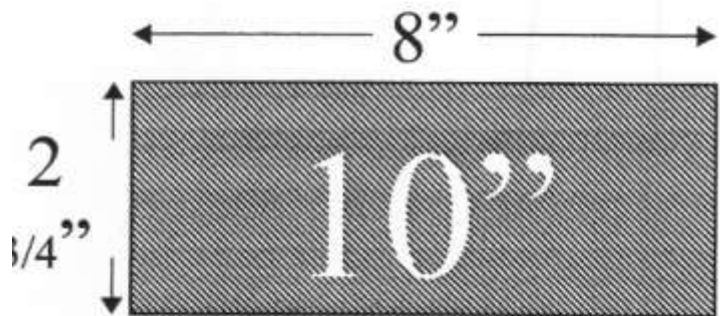
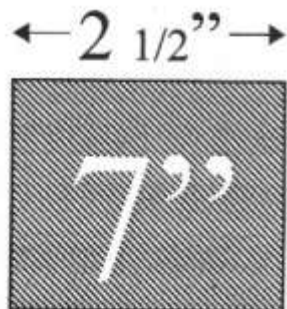
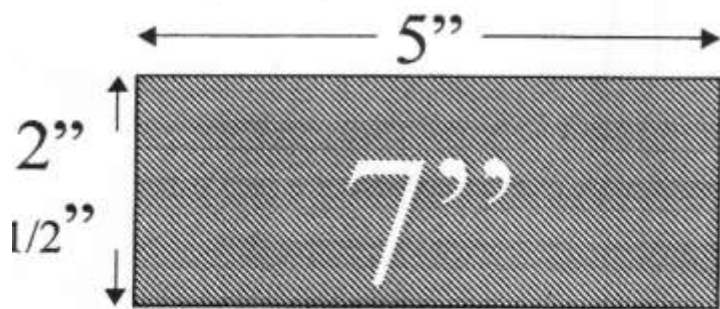
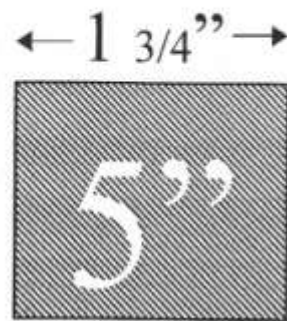
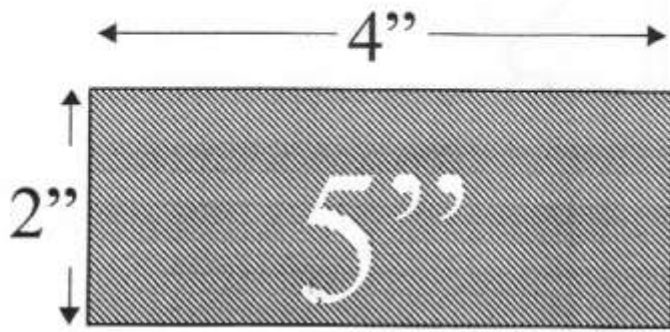


The groove at point C is not important and is only there to avoid the risk of possible contact, which might bind at some future date, if the wood became distorted in any way. Increase width at the dark blue position D, by creating a shallow internal groove, to allow for rotation of mill top without binding on wood. The Sorby groove tool is ideal for this.

Diagram NOT to scale



Pepper Mill Blank Recommended Sizes



SALT & PEPPER MILL FACT SHEET

- My salt mill appears to be 'clogged up', what should I do?

Firstly, ensure that the salt you use in your mill is perfectly dry and free flowing and always keep your refill container in a dry place. Adding a few grains of rice to the salt in the mill helps to absorb any latent moisture in the salt. The rice will be ground up with the salt and will not be noticeable in your food.

- Why do my mills 'leak' salt or pepper after grinding?

Finely ground particles of salt or pepper will be produced inside a mill during the grinding process. These particles will fall to the bottom of the mill and may come out as a fine 'dust' once you have finished grinding. Always shake your mills after grinding to remove excess grounds, which also helps keep the grinders free for the next time you use the mill.

- Can I adjust the grind of my Salt or Pepper Mill?

Firstly, turn your mill upside down to ensure the mechanism is empty of previously ground salt or pepper. To alter the grinding mechanism to produce a coarse or fine grind, tighten or loosen the screw knob on the top of the mill. Only a fine adjustment is required.

- What maintenance is required on Salt or Pepper Mills?

Salt and Pepper Mills will benefit from (time to time) putting a VERY small amount of cooking oil between your finger and thumb and rubbing it around the threaded part of the mill shaft. This will especially stop any corrosion caused by salt between the shaft and the screw knob which can 'weld' the two parts together.

- Can I use Red Pepper in my mill?

We would not recommend the use of 'Red' pepper.

'Red' pepper is known as "False Pepper" which is not real pepper because it is actually from the seed of an evergreen tree grown in South America. It has a sweet, piquant flavour, but is mostly used for its appearance.

It has a moist consistency and can become trapped in the grinding mechanism, thus clogging up the grinder. However it is suitable if mixed with other white, green and black peppercorns.

- Can I grind Herbs in my mill?

Yes, if you have a mill with a ceramic grinding mechanism. Use dried herbs NOT fresh.

- What type of salt should I use?

Use Sea Salt Crystals. or Cole & Mason which is available from Dept. Stores or good independent cookshops.

If a salt mechanism has worn through in a short period of time, one of the contributing factors can be the use of Rock Salt. Rock Salt will wear down the mechanism very quickly, as it is too harsh for our mills. Although on

many makes of Rock Salt packaging it will state that this type of salt is suitable for all grinders, this is not the case with Cole & Mason Mills.

Likewise, the use of Sea Salt Flakes is not recommended as this type of salt will coagulate within the mechanism and will cause the grinder to fail. Also do not use any type of salt that is of a 'moist' consistency or texture ie French Sal de Mer, as this type of salt will also coagulate in the mill. All salt must be free flowing and kept in a dry atmosphere.

- Where should I store my mills?

Always store Salt and Pepper Mills in a dry atmosphere - never let the mills or the contents come into contact with water or steam.

- Why does the Salt Mill have a plastic grinding mechanism and the Pepper have Stainless Steel?

You cannot use a steel grinding mechanism for salt because the salts will corrode the metal and turn it rusty. Salt grinders are white and Pepper grinders are steel.

- What type of Pepper should I use?

Cole & Mason Pepper is either Sarawak Black or Tellicherry Black. Both are high grade peppers with a low moisture content which ensures high flavour.

Sarawak Black is from Borneo and Malaysia and Tellicherry Black is from South West India.

Always use a high grade pepper and observe the size of the grinding mechanism. If the peppercorn is too big to fit into the aperture of the mill, it will not grind.