

Peppermill

with Automatic Base



EASY TO FILL WITH PEPPERCORNS, SALT, SPICES OR DRIED HERBS

EXTERNAL GRIND SELECT FROM FINE TO COARSE PRECISE ADJUSTMENT BY 1-7 NUMERIC SETTINGS

THE BASE CLOSSES AUTOMATICALLY TO KEEP THE TABLE FREE OF SPILL



Chef Pro
MODEL CPM755S

SAVE THESE INSTRUCTIONS

CONGRATULATIONS ON YOUR PURCHASE OF CHEF PRO PEPPERMILL WITH AUTOMATIC BASE. THIS MODEL HAS WON THE IF PRODUCT DESIGN AWARD 2009.

IMPORTANT TIPS

- 1. THE AUTOMATIC BASE FUNCTIONS ONLY WHEN THE MILL IS FILLED.**
- 2. THE GRIND SELECT WORKS ONLY WHEN THE MILL IS FILLED.**
- 3. FOR GRIND SELECT PULL THE CLEAR CONTAINER UPWARDS, THEN TURN TO SELECT ONE OF THE NUMERIC SETTINGS 1 ~7 (FINE ~COARSE)**
- 4. WHILE ADJUSTING THE COARSENESS SETTING FROM COARSE TO FINE, TURN THE PEPPERMILL UPSIDE DOWN, PULL THE CLEAR CONTAINER, SHAKE THE MILL 2-3 TIMES, TO RELEASE ANY RESIDUE IN THE GRINDING MECHANISM AND THEN SET IT TO DESIRED NUMERIC SETTING**
- 5. PLEASE NOTE THAT THERE WILL ALWAYS BE SOME RESIDUAL PEPPERCORN IN THE GRINDING MECHANISM. EACH TIME, WHEN THE GRINDING COARSENESS SETTING HAS BEEN CHANGED, TURN THE CLEAR CONTAINER BACK N FORTH 2-3 TIMES TO CLEAR THE RESIDUAL OF PREVIOUS SETTING. AFTER THIS PROCEDURE, MILL WILL GRIND TO THE NEW SETTING OF COARSENESS.**
- 6. WHILE GRINDING THE PEPPER OVER HOT SOUP OR FOODS, THE STEAM MAY CAUSE THE BUILD OF PEPPER RESIDUE IN THE OPENINGS OF THE MILL. THIS CAN BE EASILY CLEANED WITH THE HELP OF A BRUSH OR TOOTHPICK. PLEASE SEE THE STEPS TO CLEAN THIS RESIDUE ON THE NEXT PAGE.**

STEP 1

PLEASE TURN THE CLEAR CONTAINER TO OPEN THE AUTOMATIC BASE



STEP 2

HOLD THE CLEAR CONTAINER WITH YOUR THUMB AND FOR FINGER WHILE THE AUTOMATIC BASE IS OPEN.

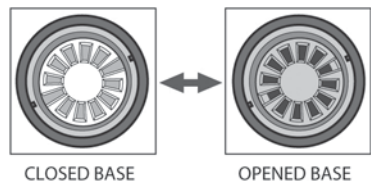
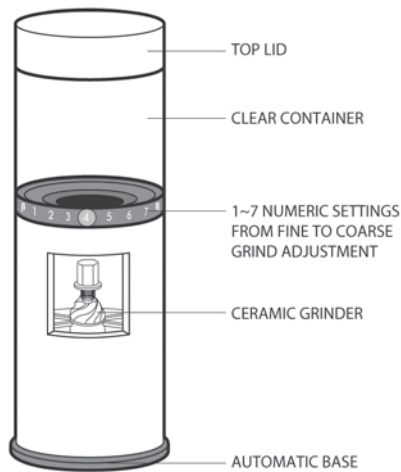


STEP 3

TURN THE MILL UPSIDE DOWN, WHILE HOLDING THE CLEAR CONTAINER AND THE OPEN BASE. NOW THE RESIDUE ON THE BASE CAN BE CLEANED WITH A BRUSH OR TOOTHPICK.



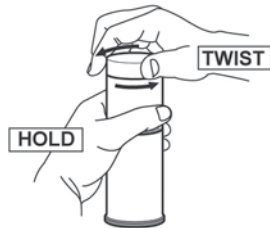
DIAGRAM



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TO FILL

1. HOLD THE CLEAR CONTAINER AND TWIST THE TOP ANTI-CLOCKWISE UNTIL IT STOPS AND PULL IT UPWARDS.



2. FILL THE CONTAINER WITH PEPPERCORNS, SALT, SPICES OR DRIED HERBS.

3. REPLACE THE TOP LID. ALIGN THE INDEX 'I' ON BOTH THE LID AND THE CLEAR CONTAINER. TWIST THE LID CLOCKWISE TO LOCK.

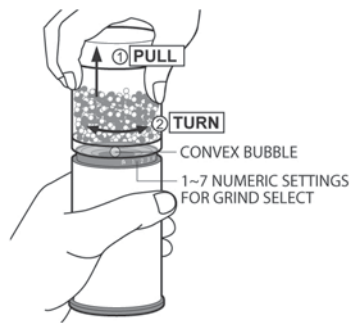


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TO ADJUST

1. HOLD THE PEPPERMILL AND PULL UPWARDS THE CLEAR CONTAINER AND TURN IT CLOCKWISE OR ANTICLOCKWISE, CHOOSE A NUMERIC SETTING AND RELEASE THE CLEAR CONTAINER AND IT WILL BE FULLY SEATED WITH THE CONVEX BUBBLE MAGNIFYING THE CHOSEN NUMERIC SETTING. NUMBER 1 SETTING SERVES THE FINEST GRIND AND NUMBER 7 SETTING SERVES THE COARSEST GRIND.

NOTE: DO NOT TURN THE CLEAR CONTAINER BEYOND NUMBER 1 OR NUMBER 7.

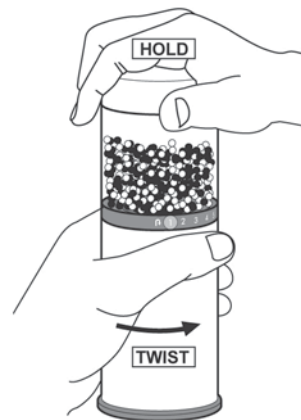


WHEN CHANGING GRIND SETTING FROM COARSENESS TO FINE GRIND, TURN THE PEPPERMILL UPSIDE DOWN. PULL THE CLEAR CONTAINER AND SHAKE THE MILL. THIS WILL CLEAR ANY REMAINING SPICE IN THE GRINDING MECHANISM SO THE ADJUSTMENT CAN BE DONE EASILY.

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NOW, THE MILL IS READY

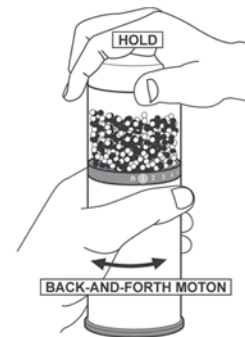
TO GRIND AND OPERATE THE PEPPERMILL, HOLD THE PEPPERMILL AND TWIST THE CLEAR CONTAINER CLOCKWISE.



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NOW, THE MILL IS READY

ALTERNATIVELY, PEPPERMILL CAN BE OPERATED BY TWISTING IN BACK AND FORTH MOTION, CLOCKWISE AND ANTICLOCKWISE.



This Chef Pro product is protected against defects in materials and workmanship for one year from the date of original purchase. If the product proves to be defective in materials or workmanship during this period, it will be repaired free of charge. All returns must be carefully packaged and made transportation prepaid with a description of the claimed defect.

Please include the complete model number, your name, street address (no P O Box number, please), phone number and original dated sales receipt.

Mercantile International NA
140 Ethel Road West, Unit M,
Piscataway, NJ 08854
Toll Free: 1 (855) Chef Pro
www.chefprousa.com

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