



# ZASSENHAUS

Made in Germany

## ■ History

What began in 1867 as an export store supplying small steel goods and tools has become the epitome of high quality spice and coffee mills. 20 years later started the production of coffee knee mills.

In 1904 the foundation stone for success was laid with the first pepper mills. The collection was extended with wooden accessories in the middle of the 20th century.

In 2000 Zassenhaus invented the first continuously adjustable grinding mechanism made of German high quality ceramic. This makes the Zassenhaus products distinctive and unique.

Anybody who knows Zassenhaus, knows that passion and technical skill are reflected in the products.

Connoisseurs appreciate the beauty and robustness of the Zassenhaus products; chefs appreciate the precision and the aroma which emerges from spices and coffee, when they are prepared with the mills; those who appreciate good design are fond of the timeless elegance of the collection.

In brief: the brand Zassenhaus stands for perfect technical kitchen tools.

## ■ Pepper and Salt Mills

A mill is as good as its grinding mechanism as this alone determines how much flavour and aroma is released when the spices are ground.

The original Zassenhaus grinding mechanism made of high quality German ceramic, offers many advantages thanks to its patented grinding mechanism; for peppercorns, sea salt, spices and dried herbs.

It is harder than steel and absolutely wear-proof and corrosion-free.

6 different adjustments from rough to fine ground.

Degree of grinding remains exactly the same while refilling.

**25 years guarantee on the grinding mechanism**

## ■ Coffee Mills

First-class material, excellent quality and precise function is what the name Zassenhaus, the leading manufacturer of manual coffee mills, has stood for since 1867. The Zassenhaus coffee mills are built to grind coffee the PERFECT way.

The original Zassenhaus conical burr grinder, machined from high grade tool steel and hardened, guarantees to produce a proper grind, suitable for any coffee brewing system, and to maintain their optimum cutting edges. The stepless adjustment guarantees a consistent uniform grind from coarse to powder-fine, with the least possible heat build-up, to protect the most delicate flavours of gourmet coffee.

Zassenhaus coffee mills are manufactured to the highest standards and are backed with a 25-year guarantee on the grinding mechanism.



## ■ Adjustment

With the knurled adjusting nut which is located below the crank, the grind can be adjusted. For a coarse grind turn the nut clockwise; for a finer grind turn counter-clockwise.





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## ■ Care Instructions

### The correct maintenance of your coffee and corn mills

You should clean your mills at least once a year because in the course of time the oil contained in every bean settles on the grinding mechanism. If the oil becomes rancid (eg on warm days) the freshest coffee no longer tastes good. An intermediate cleaning restores a tasty coffee flavour.

#### Express cleaning

Grind a small amount of raw peppercorns or uncooked rice. This dissolves the oil residues of coffee in the grinding mechanism in the best and most eco-friendly way. Grind some beans afterwards and the mill is ready to prepare aromatic coffee and espresso.



### The correct maintenance for your spice and pepper mills with ceramic grinding mechanism

Your mill, equipped with the original Zassenhaus grinding mechanism made of high quality ceramic, is particularly easy to clean. You do not need to completely disassemble your mill. In case the grinding mechanism gets clogged up (eg coloured pepper) fill some big salt corns in the mill and grind for a short while. The grinding mechanism is made of high quality ceramic and the spindle made of steel which will not be damaged by the salt.

