



Electric Salt and Pepper Grinder Set



OWNER'S MANUAL

SP0010-3CCTV

Please Read and Save this Use and Care Book.

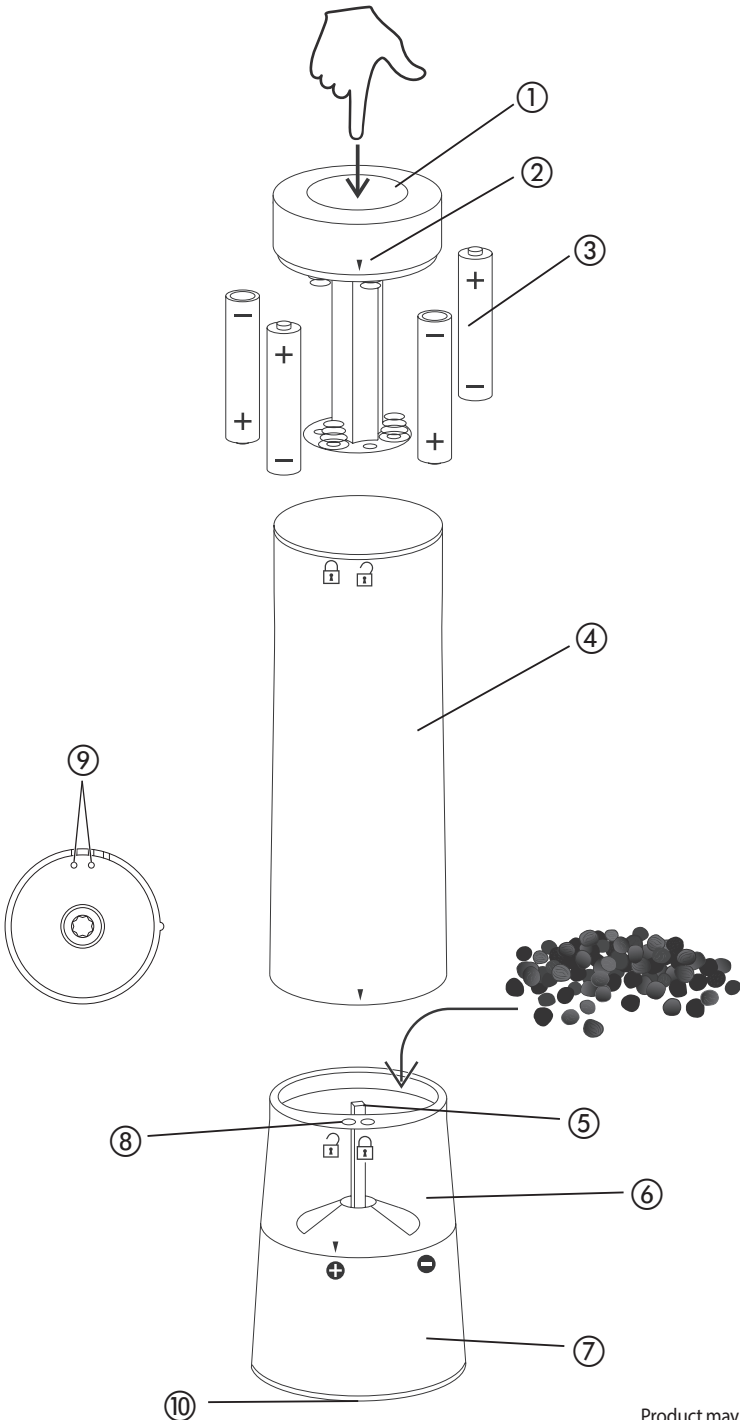
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- **Read all instructions.**
- Do not immerse the appliance in liquid.
- Store the appliance away from direct sunlight.
- Do not use the appliance for any purpose other than those described in these instructions.
- Do not leave dead batteries in the appliance, they may leak and cause damage to the product and surroundings.
- Unless you are using the grinders regularly, it is best to remove the batteries altogether.
- Do not use different kinds of batteries together (they should all be heavy duty, all alkaline, etc.).
- Do not put old batteries in a fire or incinerator.
- Do not recharge batteries unless they are specifically designed to be recharged.
- Do not run the motor for more than one minute to prevent overheating.
- Do not use the mills over food being cooked as moisture from the steam can clog the grinding mechanism.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

SAVE THESE INSTRUCTIONS.

This product is for household use only.



Product may vary slightly from what is illustrated.

How to Use

This appliance is for household use only.





GETTING STARTED

- Remove all packing materials and any stickers.
- To register your product, go to www.prodprotect.com/copperchef.
- Clean all parts as instructed in CARE and MAINTENANCE section.

PARTS

1. Switch
2. Battery compartment
3. Batteries 4 x AA (not included)
4. Motor unit
5. Spindle
6. Viewing window
7. Grinder
8. Bulb connection points
9. Brass connection pins
10. LED Light (not pictured)
11. Clear coasters (not pictured)

DISMANTLING

- Grip around the body of the motor unit and clear viewing window.
- Turn the cover to move the pointer ▼ from lock  to unlock .
- Lift the motor unit off the grinder.
- Remove the battery compartment by grasping around the motor unit top and body and turning to move the pointer ▼ from lock  to unlock .





INSERT BATTERIES

- For maximum performance, always use good quality batteries.
- Fit 4 AA batteries (not included) into each motor unit.
- The polarities ("+" and "-") are marked on the battery compartment.


FILL THE GRINDERS

- Ensure you are using grinder quality seasoning.
- Fill the grinders with peppercorns, sea salt, dried herbs or spices.
- Do not overfill; this will cause problems during reassembly.


ASSEMBLING

- Refit the motor unit to the grinder by aligning the pointer ▼ with the unlock  on the clear viewing window.
- Rotate the motor unit moving it into the lock  position.
- Refit the battery compartment by aligning the pointer ▼ with the unlock  on the motor unit. Rotate the battery compartment moving it into the lock  position.

ADJUST THE GRIND

- Tip the whole mill upside down and turn the grinder clockwise towards the negative  for a finer grind.

NOTE: Grind will become progressively finer as you rotate the grinder.

- Tip the mill the right way up and press the switch.
- Check the grind size and if required, readjust to suit by turning the grinder counter-clockwise towards the positive .

NOTE: Do not turn the knob more than 6 complete rotations clockwise towards the "+". This may unscrew the knob from the spindle.

- Do the same for the other mill.

USING THE MILLS

- Hold the mill directly over food to be seasoned and press the switch. The motor will run while the switch is pressed and the light will illuminate.
- Release the switch to stop the motor.

CARE AND MAINTENANCE

- Wipe the outside of the mills with a slightly dampened cloth.
- Wipe any excess seasoning from the underside of the grinders with a dry cloth.
- Check that the light bulb connection points and brass connection pins are clean and clear of any seasoning. Clean with a coarse brush or steel wool, and dust off afterwards.
- Do not use the mills over cooking as moisture from the steam can clog the grinding mechanism.
- If the seasoning becomes damp and/or the mechanism becomes clogged, completely empty the grinder, rotate the grinder to the plus **+** position and wash the lower chamber in warm water. A mild dish washing detergent may be used. Do not wash the motor unit.
- Allow the grinder to dry completely before refilling and reassembling.

BATTERIES

- Check that the batteries are fitted correctly - there is a guide inside the battery compartment.
- When you need new batteries, change them all. Do not use new and used batteries together.
- Ensure that you use the same battery type together i.e. alkaline or heavy duty.
- Do not leave batteries fitted in the mills if they are not used regularly. The batteries may leak and damage the mills.
- Only recharge batteries that are specifically designed to be recharged.
- Close the lid.

WARRANTY AND CUSTOMER SERVICE INFORMATION

TWO-Year Limited Warranty (Applies only in the United States and Canada)

For service, repair or any questions regarding your appliance, please call our Customer Service Line at 1-800-616-1630. Please **DO NOT** return the product to the place of purchase. Also, please **DO NOT** mail product back to manufacturer, nor bring it to a service center. You may also want to consult www.prodprotect.com/copperchef.

What does it cover?

- Any defect in material or workmanship provided; however, the liability of Empower Brands, LLC will not exceed the purchase price of product.

How long is the warranty valid?

- Two years from the date of original purchase with proof of purchase.

What will we do to help you?

- Provide you with a reasonably similar replacement product that is either new or factory refurbished.

How do you get service?

- Save your receipt as proof of date of sale.
- Visit the online service website at www.prodprotect.com/copperchef, or call toll-free 1-800-616-1630, for general warranty service.
- If you need parts or accessories, please call 1-800-738-0245.

What does your warranty not cover?

- Damage from commercial use
- Damage from misuse, abuse or neglect
- Products that have been modified in any way
- Products used or serviced outside the country of purchase
- Glass parts and other accessory items that are packed with the unit
- Shipping and handling costs associated with the replacement of the unit
- Consequential or incidental damages (Please note, however, that some states do not allow the exclusion or limitation of consequential or incidental damages, so this limitation may not apply to you.)

How does state law relate to this warranty?

- This warranty gives you specific legal rights. You may also have other rights that vary from state to state or province to province.

Are there additional warranty exclusions?

This warranty shall not be valid where it is contrary to U.S. and other applicable laws, or where the warranty would be prohibited under any economic sanctions, export control laws, embargos, or other restrictive trade measures enforced by the United States or other applicable jurisdictions. This includes, without limitation, any warranty claims implicating parties from, or otherwise located in, Cuba, Iran, North Korea, Syria and the disputed Crimea region.

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