



Handcrafted Mills

Catalogue & Information





Alexander Handcrafted Mills

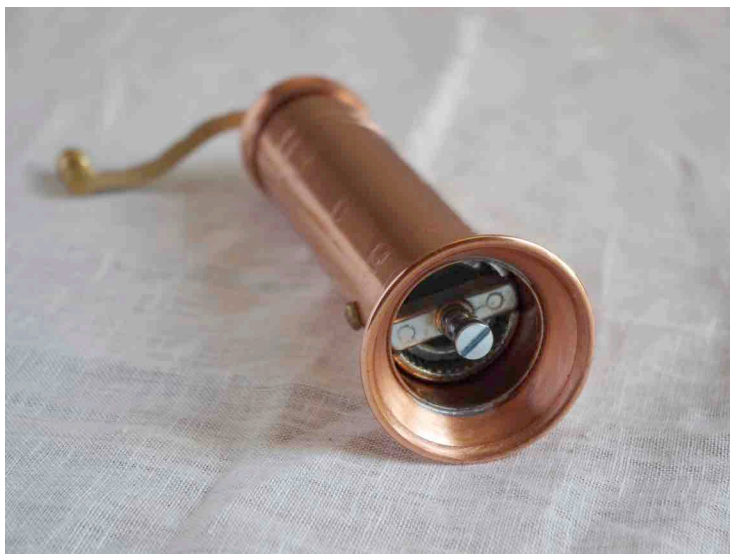
The Brass Pepper Mills company was established in Thessaloniki, Northern Greece, in 1977 by a partnership of mechanical engineers with the aim of producing high quality mills. Current owner, Polivios Ioannou, is the son of one of the company founders and has been working in the family business since he was young. The design of the mills is based on a coffee mill created in the early 1900's for Greek soldiers to use in the field. All mills are manufactured in a single factory/workshop in Thessaloniki. Part handmade and part machine fabricated, each mill is thoroughly quality controlled in this small-scale family business production environment. The mills are produced from high quality materials with a fine detailed finish while being robust and practical for day-to-day use. With a growing reputation for the quality of its products, the Brass Pepper Mill company now exports its mills to a growing market around the world. Mr Kitly is proud to be the exclusive distributor of these mills in Australia and New Zealand.



Patina of Use

Brass and copper are naturally resistant to corrosion, but like all metals, they will slowly oxidise and change in appearance with touch and with use and through exposure to moisture and oxygen in the air. This process is part of the nature of the metal and brings with it a beautiful patina of use. Over time, the metal will darken and dull off in appearance. Copper can eventually develop areas of warm brown and red and brass will also darken to a reddish tone. More exposed areas of the material may change more quickly in different ways. The image above shows copper pepper mills as-new and after years of regular use.

Excessive exposure to moisture and other environmental conditions over time may lead to more extreme corrosion such as bright green-blue to grey colourations, which should be removed and avoided by following the care instructions below. Brass mills are slightly more resistant to oxidation. Pepper mills 402, 403, 404, 412, 413 and 414 are also lacquered, which provides some additional resistance to the oxidation process. Ordinary metal cleaners can be used with a soft cloth to polish and help maintain the outside of the mill. Camellia oil is a natural foodsafe alternative to help clean and control corrosion.



Assembly

Mills 006, 022, 106, 500 and 502 are assembled ready for use. Other mill types may be sold with the handle inside the body of the mill. Unscrew the bolt at the top of the mill and remove the top, take out the handle, replace the lid, place the handle on top of this, and screw the nut down tight. Prior to first use, it is recommended to clean the mechanism by grinding a few peppercorns through the mill and discarding.

Instructions for Use

All mills listed as pepper mills are made for grinding standard peppercorns, but may also be used to grind dry spices. Generally it is not recommended to grind larger peppercorns or spices with a soft core in these mills. Salt should not be ground in a mill intended for pepper, as this will corrode the metal mechanism. Salt mills have a plastic grinding mechanism and are suitable for grinding dry sea salt or rock salt. "Wet" or "grey" sea salt, or salt flakes should be avoided as these may clog the mechanism. Coffee mills come with a closed cup at their base to collect the ground coffee and are provided with a bigger mechanism since coffee beans are usually bigger in size.

Mills 006 and 106 have a trap door at the side for inserting peppercorns, otherwise most of the mills are filled through the top of the mill by unscrewing the top nut and removing the handle and top cap. The coarseness of grind is determined by adjusting the screw at the bottom of the mill. For a finer grind, tighten the screw clockwise. For mills 006 and 106 this adjustment is made by turning the knob on top.

Care & Maintenance

The mills can be maintained easily with care and some regular cleaning. Care should be taken to avoid excessive exposure to moisture. The mills should never be washed or submerged in water and should not be cleaned in the dishwasher. Storage in a cool dry place is recommended. Grinding directly over cooking pots is best avoided if possible since steam will dampen the salt or pepper in the mill, which may in turn clog the mechanism. It's a good idea to empty and clean and refresh the contents of the mill from time to time to prevent clogging.

To disassemble the mills for cleaning, first remove the top nut and handle and take off the top. For pepper mills remove the screws on the side of the mill and the mechanism can be removed entirely and cleaned out with a small dry brush. For salt mills, remove the two screws under the mill to remove the mechanism. Salt mills are more prone to corrosion and should be taken apart for cleaning fairly regularly. Camellia oil can be used to protect the metal from moisture, control corrosion and avoid metal parts rusting together.

The outer metal casing of the mills will naturally oxidise and change in appearance with use, however, ordinary metal cleaners can be used with a soft cloth to polish and help maintain the outside of the mill if this is preferred. Camellia Oil may also be used to manage corrosion and avoid metal parts seizing together. Exposure to moisture may lead to more extreme corrosion such as bright green-blue to grey colourations or 'verdigris', which should be cleaned off using metal cleaner or camellia oil with a scouring pad then wiped clean and dry with a soft cloth.





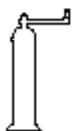
004
brass coffee mill
265h x 45d mm



109
brass salt mill
230h x 40d mm



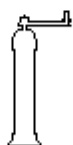
006
chef's brass pepper mill
135h x 42d mm



403
copper pepper mill
205h x 40d mm



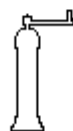
022
brass pepper mill
100h x 30d mm



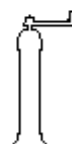
404
copper pepper mill
230h x 40d mm



103
brass pepper mill
205h x 40d mm



408
copper salt mill
205h x 40d mm



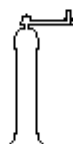
104
brass pepper mill
230h x 40d mm



409
copper salt mill
230h x 40d mm



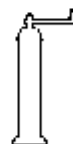
105
brass pepper mill
255h x 50d mm



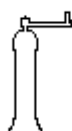
414
Mixed copper & brass pepper mill
230h x 40d mm



106
chrome plated brass
pepper mill
135h x 32d mm



419
Mixed copper & brass salt mill
230h x 40d mm



108
brass salt mill
205h x 40d mm



502
chef's brass pepper mill
190h x 50d mm



Brass coffee mill 004

Traditional brass coffee mill with
receiving cup to collect ground coffee

265h x 45d mm
645 g





Brass chef's pepper mill 006

Cast brass pepper mill with open
bottom and front loading

135h x 42d mm
580 g



Brass pepper mill 022

Brass pepper mill with rotating
top and open bottom

100h x 30d mm
220g



Brass pepper mill 103

Brass pepper mill with handle
and open bottom

205h x 40d mm
500g



Brass pepper mill 104

Brass pepper mill with handle
and open bottom

230h x 40d mm
540g



Brass pepper mill 105

Brass pepper mill with handle
and open bottom

255h x 50d mm
740g



Chrome plated pepper mill 106

Chrome plated brass pepper mill with
open bottom and front loading

135h x 42d mm
580g



Brass salt mill 108

Brass salt mill with handle and
open bottom

205h x 40d mm
405g



Brass salt mill 109

Brass salt mill with handle and
open bottom

230h x 40d mm
450g



Copper pepper mill 403

Copper pepper mill with handle
and open bottom

205h x 40d mm
495g



Copper pepper mill 404

Copper pepper mill
with handle and
open bottom

230h x 40d mm
540g



Copper salt mill 408

Copper salt mill with handle
and open bottom

205h x 40d mm
475g



Copper salt mill 409

Copper salt mill with handle
and open bottom

230h x 40d mm
450g



Mixed copper & brass pepper
mill 414

230h x 40d mm
535g



Mixed copper & brass
salt mill 419

230h x 40d mm
450g



Chef's brass pepper mill 502

Brass pepper mill with rotating top
and open bottom

190h x 50d mm
640g



Product Warranty

Mills produced by the Brass Pepper Mill company are a tried and tested product that have been in the market for over 40 years. They consistently receive positive reviews for use and durability. The maker provides a 5 year mechanical guarantee for salt mills and 10 year mechanical guarantee for all other mills. However, this warranty does not cover normal wear and tear, changes of appearance due to the patina of use and exposure to environment, or damage caused by carelessness or misuse. Spare parts are available if required.

Wholesale Orders

Please contact us at Mr Kitly for further product information and to obtain our current wholesale pricelist. Wholesale sales are available to retailers interested in stocking our range of mills subject to our wholesale terms and conditions.

Mr Kitly
381 Sydney Rd Brunswick VIC 3056
03 9078 7357 / wholesale@mrkitly.com.au
wholesale.mrkitly.com.au