



2 in 1 Herb Mill

Model: #48716, #48916

TO CUT HERBS:

1. Remove the top from the Herb Mill.
2. Remove thoroughly dry herbs from their stem and place into the body of the Herb Mill.
3. Gently place top onto the body.
4. Firmly grip the body with one hand and the top with the other hand. Hold the Mill over a container or cutting board to collect the herbs.
5. Twist the top in a back and forth motion. The built in stop will let you know when to change directions.
6. The top can be used to scrape remaining herbs from the sides and on to the blade to push through the body.



TO STRIP LEAVES:

1. Remove the body from the Herb Mill.
2. Insert stem into the hole root first and gently pull through to remove leaves.

CARE AND CLEANING:

While the entire Herb Mill is top rack dishwasher safe, it is recommended to disassemble the parts to effectively clean all components.

1. Remove the insert from the body.
2. Hold the Herb Mill with the blades facing upward and remove the ring from the bottom of the unit by twisting counter clockwise.
3. Using extreme caution, remove the rotating blade. The parts are ready to be cleaned.



ASSEMBLY PROCESS:

To install rotating blade - the text "face this side in" should be placed against the attached blade. Twist the locking ring clockwise on to the body until the blade is securely in place. Replace insert and top.



TROUBLESHOOTING

If plastic flower shape doesn't fit through both blades, remove the ring securing the blades and make sure the words "face this side in" are flat against the attached blade.