

SPICE AND HERBS MINCER

Instruction manual

DESCRIPTION

The spices and herbs used up till now were milled in advance and ready to sprinkle, i.e. the ethereal oils released in milling had already evaporated before use and the kitchen, and the spices and herbs had almost lost their aroma and taste.

Experienced chefs therefore add only spices and herbs which have been milled, rubbed or ground at the time of use. The thereby released ethereal oils lend the dishes a more intensive taste, and in the kitchen the smell of freshly harvested herbs and spices permeates the air.

With the spice and herbs mincer you are in a position to process all fresh herbs and spices. It has the ability itself to transform the simplest of dishes into a culinary delight. Mincer is suitable for milling parsley, chive, sorrel, sage, thyme and others.

HOW TO USE

1. Wash herbs and remove stalks.
2. Put herb or spice in a spice and herbs mincer.
3. Turn the small handle and herbs will come out in the little pieces. They are ready to use immediately.

You can use mincer with your dominant hand, either it is left or right; just turn the handle to the other side.

MAINTENANCE

Take mincer to the pieces and wash manually or in the dishwasher with a normally available detergent.

At Status we carry out the whole life cycle of our products. We take care of development, manufacture, market communication and sales, as well as provide a service centre for our users. We continuously complement our products with the wish to accommodate our users, who are our first and last checkpoint.

We strive to make **Status - kitchen innovations** a brand of high-quality products that are efficient and easy to use. Our range of products includes **products for storing food in vacuum as well as without vacuum, utensils for cooking and preparing food, home equipment products** and others.

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