



# **BRAND STORY**

Rosemery

Based on the principles of the old mortar, CrushGrind<sup>®</sup> was developed to be more than just a pepper mill, —established to create a better grinder than available on the market.

Through will, passion and a bit of nerdiness we invented the original ceramic mechanism—a revolution of traditional pepper mills enabling consumers to grind not only pepper, but also salt and all sorts of dried herbs and spices. Our invention made releasing the essential oils and full aromas from spices possible.

With our 1994 mill we offered a new and better way to adjust the grinder and an easier way to fill the spices.

Our mindset is characterized by our authentic story and eagerness to create better kitchen tools.

We aim to inspire our consumers and give them the best gastronomic experience—because we believe that everybody deserves one.



Saft

Connillas



## AARHUS

Λ

The design language in Aarhus is inspired by the Nordic design heritage of the Danish mid-century-modern style.

The geometric shapes and the choice of ash wood, with its beautiful straight wooden grains and natural hues of beige to brown, will attract attention in the kitchen and on the dining table.

Design by IDEAS / Sam Murley







## КҮОТО

The Kyoto mill is designed in soft curves divided by a ring in stainless steel, which adds an exclusive look to the Kyoto mill.

The contrast between the soft, organic, wooden parts and the precision of the brushed steel surface adds a quality feel to the product that sets it apart from traditional wooden grinders.

Design by D-Vision / Jakob Herold





## COPENHAGEN

Copenhagen is the pinnacle of our grinders and it sets new standards for crank handle grinders. It is made in high end stainless steel and designed in a retro shape that gives it a masculine and industrial look.

Copenhagen is perfect for use both in the kitchen or at the barbecue because of it's high output.

Design by D-Vision / Jakob Herold

#### **KALA**

Botanical shapes, specifically the Kala flower, inspired the aesthetic of this grinder.

With a simple and functional design, this grinder can be used with almost any dried spices and herbs.

Kala is ideal for spice blends such as curries, BBQ blends or your personal favorite pepper mixes.

Design by IDEAS / Henrik Casper



#### **DID YOU KNOW**

That you have to crush and grind the spices in order to release the flavours and oils?



# **STOCKHOLM**

Stockholm is all about simplicity, minimalism and functionality, with a strong nordic heritage.

The design is a perfect match for both kitchen and table, at home or in restaurants.

Stockholm has become a design icon in the CrushGrind<sup>®</sup> collection, and is available in various sizes and materials.

Design by Carl & Carl



I hat you can use the same grinder for salt and pepper, herbs and spices?













### STOCKHOLM WITH EXTERNAL ADJUSTING

The ring at the bottom indicates how to set a more coarse/fine setting.

As with all other CrushGrind® mills the setting will remain in the chosen position until you decide to change it.

Design by Carl & Carl





### TABLETOPPER BY CRUSHGRIND®

A new way to set your table!

The tabletopper concept is simple. By choosing your favourite material, adding your favorite mills and accessories you can personalise the way our tabletopper organises your table.

The tabletopper collection offers various possibilities of use —the choice is yours!

Design by Simon Nygaard / Wonderland



# TORINO

As a result of many years of developing grinders, Lone Ogaard designed this product for her own kitchen.

The combination of natural materials, shaftless function and easy filling makes this product a good choice.

Design by IDEAS / Lone Ogaard

## PARIS

Paris was originally named after HRH Prince Henrik. The Prince had a passion for cooking and was a hedonist. He was French, thus the reference to the capital of France.

Paris has a proud stature and the combination of walnut and stainless steel adds a touch of elegance.

Design by IDEAS Design Team

**DID YOU KNOW** That CrushGrind® offers 25 years guarantee on the ceramic parts?



#### **CRUSHGRIND® IS ALSO A COFFEE GRINDER**

With 25 years worth of knowledge from making ceramic grinders for salt, pepper and all kinds of dried spices and herbs, the next natural step for us was to develop a coffee grinder based on CrushGrind<sup>®</sup> technology. We launched our first coffee grinder in 2014.

The coffee flavour and freshness lies in the essential oils of the unground coffee bean. These oils are released by grinding the bean. In other words, the flavour and aroma is activated when grinding. By grinding the beans just before use you get the best cup of coffee. Ground coffee gets stale much faster than whole beans.

The CrushGrind<sup>®</sup> coffee grinder is a burr grinder which gives a better consistency of the grind, comparing to a blade grinder. The consistency of the grind—or the particle size distribution—impacts the flavor and bitterness of the coffee.

When using a manual coffee grinder, you get the full experience of creating the perfect cup of coffee—the aroma, the sound, the satisfaction of that little extra effort that makes such a difference.

Enjoy the full flavour-you deserve it!













TABLETOPPER Black marble, 2 086001-2098





TABLETOPPER Black marble, 3 086002-2098





**TABLETOPPER** Walnut, 2 086001-2031





TABLETOPPER Walnut, 3 086002-2031





TABLETOPPER Black PMMA 086003-0099





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