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› FinaMill Battery Operated Spice Grinder Set User Manual (Model GP180134-12SOC)

FinaMill GP180134-12SOC

FinaMill Battery Operated Spice Grinder Set User Manual

Model: GP180134-12SOC

Brand: FinaMill

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1. INTRODUCTION

The FinaMill Battery Operated Spice Grinder Set is designed for convenient and efficient grinding of various whole spices. This manual provides essential information for the proper setup, operation, and maintenance of your FinaMill grinder.



Figure 1: FinaMill spice grinder in use with various spice pods.

2. PRODUCT FEATURES

- **Interchangeable Spice Pods:** Patented design allows for grinding multiple spices without flavor mixing. Each spice can have its own dedicated pod. Compatible with coarse salts, peppercorns, dried garlic, onion, and various herb seeds.
- **One-Handed Operation:** Easily swap and grind spices with a single hand. Press the mill onto a pod to click it in, grind using the top button, then press again to release.
- **Easy Refilling & Adjustable Coarseness:** Spice pods feature a wide opening for mess-free refills. Durable ceramic grinding elements ensure consistent performance. Coarseness is adjustable via a twist knob at the bottom of each pod.
- **Battery-Operated:** Powered by AA batteries (not included) for cordless use.
- **Built-in LED Light:** Provides illumination for precise seasoning.



Figure 2: Key features of the FinaMill spice grinder.

PRO Plus

Everyday Spices



FinaPod PRO Plus is good to grind:

 COARSE SALTS	 CUMIN SEEDS	 DILL SEEDS	 HIMALAYAN PINK SALT
 PEPPERCORNS	 TOASTED GARLIC	 TOASTED ONION	 AND MUCH MORE!

Cacao nibs, Cardamom seeds, Celery seeds, Chipotle sea salt, Coriander seeds, Cumin seeds, Dill seeds, Fennel seeds, Ginger - dried and minced, Grains of Paradise, Hawaiian pink sea salt, Hemp seeds, Himalayan pink salt, Montreal seasoning, Mustard seeds, Peppercorns - green, pink, white, Sichuan, Sea salt, Sesame seeds, Spanish rosemary sea salt, Sunflower seeds, Tellicherry peppercorns, Toasted garlic, Toasted onion.

Figure 3: FinaPods designed for different spice types.

3. SETUP

3.1. Battery Installation

1. Twist the top section of the FinaMill grinder counter-clockwise to open the battery compartment.
2. Insert 3 AA batteries (not included) according to the polarity markings inside the compartment.
3. Align the top section and twist clockwise to securely close the battery compartment.

3.2. Filling Spice Pods

1. Twist the top part of the FinaPod counter-clockwise to open it.
2. Fill the clear pod with your desired whole spices (e.g., peppercorns, coarse salt). Do not overfill.
3. Align the top part and twist clockwise to securely close the FinaPod.

THE EASIEST WAY TO GRIND SPICES.



Figure 4: Components of the FinaMill grinder and spice pod.

4. OPERATING INSTRUCTIONS

4.1. Attaching a Spice Pod

Place the FinaMill grinder directly over a filled spice pod. Gently press down until you hear a 'click' indicating the pod is securely attached.

4.2. Adjusting Coarseness

Locate the twist knob at the bottom of the spice pod. Rotate the knob to adjust the grind coarseness from fine to coarse, as desired.

4.3. Grinding Spices

With the spice pod attached and coarseness adjusted, press and hold the button located on the top of the FinaMill grinder. The grinder will activate, and the LED light will illuminate, dispensing freshly ground spices. Release the button to stop grinding.

4.4. Changing Spice Pods

To release a spice pod, simply press down on the FinaMill grinder again. The pod will detach, allowing you to swap it

with another filled pod.

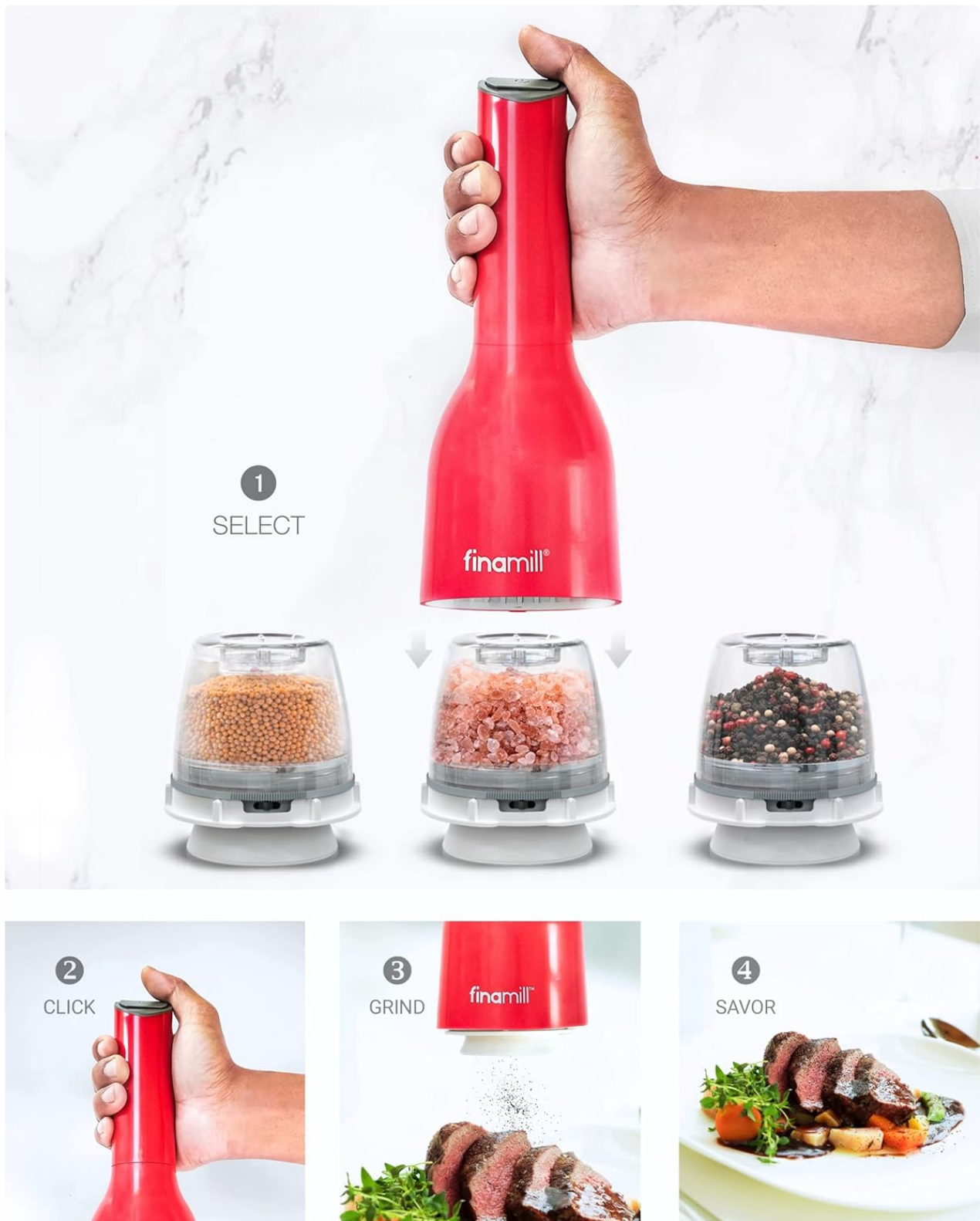


Figure 5: Step-by-step operation of the FinaMill grinder.

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Video 1: Demonstration of the FinaMill pod-based electric grinder system, showing how to attach and detach pods and grind spices.

5. MAINTENANCE

5.1. Cleaning the Grinder Unit

Wipe the exterior of the FinaMill grinder unit with a damp cloth. Do not immerse the main unit in water or wash it in a dishwasher.

5.2. Cleaning Spice Pods

Spice pods can be hand-washed with warm, soapy water. Ensure they are completely dry before refilling or reattaching to the grinder unit. The ceramic grinding elements should be kept dry.

5.3. Battery Replacement

Replace batteries when the grinder's performance diminishes or the LED light becomes dim. Always use fresh AA batteries and dispose of old batteries responsibly.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Grinder does not turn on.	Batteries are dead or incorrectly installed.	Check battery polarity and replace with fresh AA batteries.
Grinder operates slowly or inconsistently.	Low battery power; spice pod is clogged.	Replace batteries. Clean the spice pod and grinding elements.
No spices are dispensed.	Spice pod is empty or clogged; grinder unit not properly attached to pod.	Refill spice pod. Ensure pod is securely clicked into the grinder unit. Clean grinding elements if clogged.
Grind is too coarse/fine.	Coarseness setting needs adjustment.	Adjust the twist knob at the bottom of the spice pod to the desired setting.

7. SPECIFICATIONS

- **Brand:** FinaMill
- **Model Number:** GP180134-12SOC
- **Material:** Ceramic (grinding elements)
- **Color:** Soft Cream
- **Product Dimensions:** 3.5"W x 9"H
- **Item Weight:** 0.68 Kilograms (approx. 1.5 pounds)
- **Operation Mode:** Automatic
- **Power Source:** AA Batteries (not included)
- **Dishwasher Safe:** No (main unit)



Figure 6: FinaMill grinder dimensions.

8. WARRANTY & SUPPORT

For warranty information and customer support, please refer to the product packaging or contact FinaMill customer service directly. Keep your purchase receipt for warranty claims.
