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> AdHoc Pepe Chili Cutter & Spice Grinder Instruction Manual

AdHoc MP261

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Model: MP261

1. INTRODUCTION

The AdHoc Pepe Chili Cutter and Spice Grinder is designed for cutting dried spices and herbs. It features a patented PreciseCut mechanism with sharply etched stainless steel blades to preserve essential oils and enhance flavor. The clear acrylic body allows visibility of contents, and the unit is designed for comfortable use and easy cleaning.

2. PRODUCT OVERVIEW





Image 1: The AdHoc Pepe Chili Cutter and Spice Grinder, showcasing its compact design and vibrant red color.

- **PreciseCut Mechanism:** Features sharply etched stainless steel blades designed to cut, not grind, dried spices and herbs. This method helps to release full aroma and flavor by preserving essential oils.
- **Material:** Constructed with a clear acrylic body for visibility and a durable stainless steel cutter.
- **Versatility:** Suitable for dried chili, dried ginger, pink pepper, coriander, and other dried spices.
- **Design:** Ergonomically designed for comfortable grip and ease of use. Includes a protective bottom cap for cleanliness.

3. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Inspect:** Check for any damage or missing parts.
3. **Initial Cleaning:** Before first use, wipe the stainless steel blades with a damp cloth. Ensure all parts are dry before assembly.
4. **Assembly:**
 - Separate the top grinding mechanism from the clear body by twisting or pulling apart (refer to specific model instructions if different).
 - Ensure the bottom cap is securely in place.

4. OPERATING INSTRUCTIONS

1. **Fill the Grinder:**
 - Remove the top grinding mechanism from the clear body.
 - Fill the clear body with your desired dried spices or herbs. Do not overfill.
 - Reattach the top grinding mechanism securely to the clear body.



Image 2: The chili cutter positioned next to a pile of dried chilies, illustrating the type of spice it processes.

2. **Adjust Coarseness (if applicable):** This model features a fixed PreciseCut mechanism for optimal cutting. No adjustment is typically needed for coarseness.
3. **Operate the Grinder:**
 - Hold the grinder firmly in one hand.
 - With the other hand, twist the top part of the grinder to activate the PreciseCut mechanism. The blades will cut the spices, releasing their aroma and flavor.

- Continue twisting until the desired amount of cut spice is dispensed.

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Video 1: Demonstration of how to assemble and use a chili pepper mill grinder, showing the process of filling and operating the device to dispense spices.

5. MAINTENANCE

1. Cleaning the Blades:

- To clean the stainless steel cutter, simply wipe it with a damp cloth.
- Ensure the blades are completely dry before reassembling or storing.

2. Cleaning the Body:

- The clear acrylic body can be wiped clean with a damp cloth.
- Avoid abrasive cleaners that may scratch the acrylic.

3. Storage:

Store the grinder in a cool, dry place. The protective bottom cap helps keep countertops clean and spices fresh.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Grinder not dispensing spices.	Chamber is empty or clogged.	Refill the chamber with spices. Check for any blockages and clear them carefully.
Spices are not cutting effectively.	Blades may be dirty or dull. Incorrect type of spice.	Clean the blades thoroughly. Ensure you are using dried spices suitable for the PreciseCut mechanism (e.g., dried chilies, ginger, coriander).
Bottom cap does not stay on.	Improper alignment or wear.	Ensure the cap is aligned correctly and pushed firmly into place. If wear is evident, consider contacting support.

7. SPECIFICATIONS

- **Brand:** AdHoc
- **Model Number:** MP261
- **Product Dimensions:** 5.5 x 5.5 x 11.8 cm
- **Volume Capacity:** 0.2 Liters
- **Item Weight:** 200 g
- **Material:** Acrylic body, Stainless Steel blades

8. WARRANTY AND SUPPORT

All AdHoc products come with a two-year manufacturer guarantee. This warranty does not cover damage caused by accident, misuse, abuse, commercial use, or normal wear and tear.

For support or warranty claims, please refer to the contact information provided with your product packaging or visit the official AdHoc website.

