

# Chef Mini Crank Top Mill

CHEF-MINI-PEP & CHEF-MINI-SALT

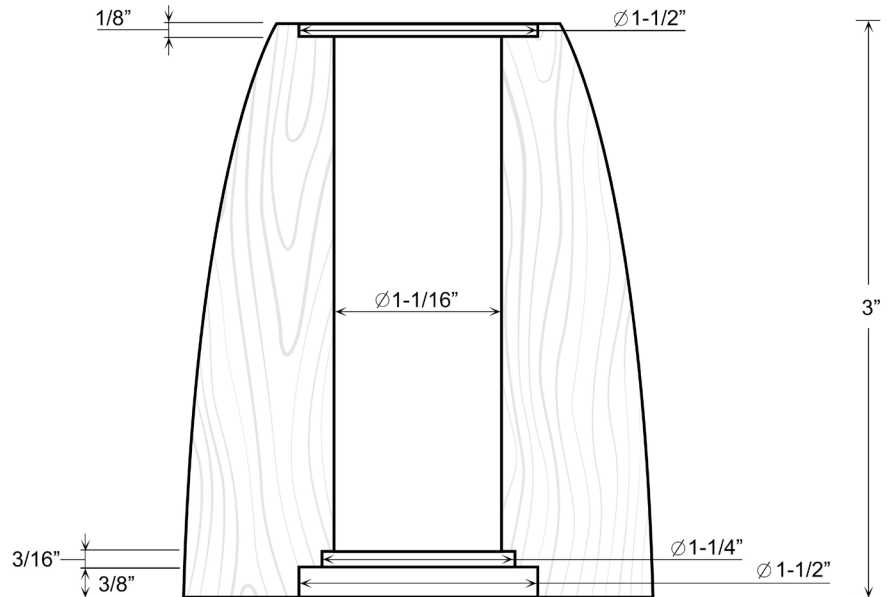


## Recommended Supplies:

- 1-1/2" Forstner Bit
- 1-1/16" Forstner Bit
- 1-1/4" Forstner Bit
- 2-1/2" x 2-1/2" x 3-1/2" Blank
- 4 Jaw Chuck
- Waste Block or Jam Chuck

## Preparing the Blank:

1. Mount the blank between centers and turn the blank round.
2. Square the ends of the blank to make the overall length of the blank 3" long.
3. Cut a 1/4" long dovetail tenon on each end of the blank.



## Drilling the Blank:

1. Mount the blank in a chuck, gripping the dovetail tenon.
2. Drill a 1-1/2" diameter hole, 3/8" deep.
3. Drill a 1-1/4" diameter hole, 3/16" deep.
4. Drill a 1-1/16" diameter hole halfway through the blank.
5. Reverse the blank in the chuck.
6. Drill a 1-1/2" diameter hole, 1/8" deep.
7. Drill a 1-1/16" diameter hole through the blank until it meets with the existing 1-1/16" hole.

## Turning the Blank:

1. Mount a 2" to 3" diameter by 2" long waste block on the lathe with a chuck or faceplate.
2. Turn a 1-1/2" long tenon to fit snugly into the 1-1/16" diameter hole in the blank. Test the fit as you go until you have the right fit.  
Note: if you have a jam chuck, you can use this in place of the tenon.
3. Mount the blank onto the tenon and turn to your desired shape.
4. Sand and finish.
5. Assemble the components according to the parts diagram.

Note: The stainless steel grinder is for pepper, and the ceramic grinder is for salt.

