



finamill[®]

Where cooking gets creative



Digital Press Kit

The Challenge

Our goal was to create an easy-to-use mill that grinds and grates with interchangeable spice pods that open up new worlds of flavor and adventurous cooking.

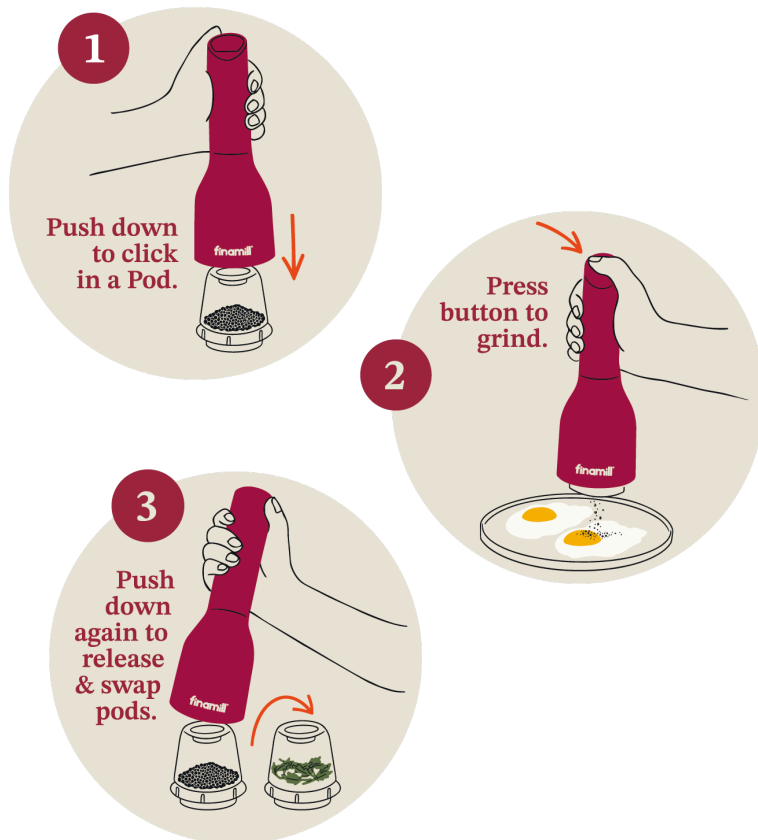
Internationally recognized with 35 patents, FinaMill helps creative cooks find the freshest flavors. Unlike conventional mills, FinaMill allows with just a push of a button the ability to switch from cumin to pepper to nutmeg and back again in seconds.



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Click in for Flavor!



Swappable pods: These specialized swappable pods grind virtually every whole spice in your pantry, from mustard seed to 5-cm-long cinnamon sticks. One pod even grates hard ingredients like nutmeg, nuts or chocolate. The FinaMill grinder represents a new, disruptive category of cooking tools. It's the easiest way to grind dried herbs and whole spices of all shapes and sizes.

One-handed operation: With just one hand push down to click in a pod, press the button to grind, and push down again to release and swap pods. No more two-handed cranking.

Eliminate flavor contamination: Each spice has its own dedicated pod. Flavors stay fresh and distinct.

Sustainable: Refillable pods provide a green alternative to disposable, one-time use glass and plastic jars.

Always on: Rechargeable. One charge via USB provides at least 3 months of normal use.

The Solution

Meet The Pods



Mess-Free
Refill

Easy to Refill: Wide opening with ample capacity. No more spilled spices!



Effortlessly
Adjustable

Fine to Coarse: Turn the knob to adjust the grind size. Durable ceramic grinders and BPA-Free.



Easy To
Organise

Pure Taste: Store and stack spices in their own dedicated pod for easy organization.



One Mill
Many Pods

Just one mill works with all your pods.

The **MAGIC** is in the **POD**.TM

Everyday

For General Spices



Dried Herbs⁺

For Dried Herbs and Large Spices



Grater

For Hard Spices, Nuts and Chocolate



Pepper

Premium Peppercorn Grinding



SPICES

Cacao nibs
Cardamom seeds
Celery seeds
Chipotle sea salt
Coriander seeds
Cumin seeds
Dill seeds
Dried garlic (minced)
Dried ginger (minced)
Dried lavender
Dried onion (minced)
Fennel seeds
Hawaiian sea salt
Hemp seeds
Himalayan pink salt
Montreal seasoning
Mustard seeds
Peppercorns
Sea salt
Sesame seeds
Spanish rosemary sea salt
Sunflower seeds
Tellicherry peppercorns

SPICES

Allspice
Black cumin seeds
Caraway seeds
Dried chilli flakes
Dried lemon peel (minced)
Dried orange peel (minced)
Juniper berries

DRIED HERBS

Basil
Cilantro
Celery flakes
Dill weed
Herbes de Provence
Mint
Oregano
Parsley
Rosemary
Sage
Thyme

OTHER

Coffee beans

SPICES

Cardamom Pods
Cassia
Cinnamon
Cloves
Dried whole chilli
Nutmeg
Pumpkin seeds
Sunflower seeds
Star anise
Tonka beans

NUTS

Almond
Brazil nuts
Cashew nuts
Hazelnut
Peanuts
Pistachio
And other hard nuts

OTHER

Dried coconut (flaked)
Dried shiitake mushroom
Dried rose petals
Hard chocolate (dark, milk, white)

SPICES

Black Peppercorn
Green Peppercorn
Peppercorn Blend
Tellicherry Peppercorn
White Peppercorn

Grinds and grates dried herbs
and whole spices
at the touch of a button

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4 AA batteries **last for months**
(Rechargeable version: one full charge lasts
for 3-4 months with regular use)

Single-handed
operation

Powerful and reliable
motor

Choice of
multiple colors

Ring of
LED lights

Wide-mouth opening for
easy spice refills

Interchangeable spice pods,
allows you to swap between spices,
keeping flavors fresh and distinct

Adjustable grind
settings

FinaMill Classic **Battery** Spice Grinder



- Seasoning Your Food Is So Easy:** Just push down to click in a pod, press the button to grind, and push down again to release and swap pods. Voilà!
- One-Handed Use:** One hand is always free for food prep, no constant hand washing.
- More Convenient:** Easier and faster than standard mills, no more hand grinding.
- Versatile:** Great in the kitchen and on dining table.
- Ring Light:** See how much flavor your are adding to your dish.

FinaMill Classic **Rechargeable** Spice Grinder

- USB-C Cable:** Updated cable to the new international charging standard.
- Full Of Power:** Now with a stronger motor and gearbox and a new and improved pod engagement system.
- Long-Lasting Lithium-Ion Battery:** One charge will last for months!
- Easy For You:** With one hand and one push of a button you may easily add flavor to any meal. Dual LED spotlights and an ambient light ring will enable you to better see the food you are seasoning.



NEW

FinaMill Muse



The FinaMill Muse is the newest spice mill from FinaMill. The Muse features a smaller footprint, minimalist design, a sleek silhouette and stainless steel-inspired trim.

New features include a premium light ring at the base of the mill and an improved engagement system for two pods specifically designed for the Muse, an Everyday Pod and a Pepper Pod.

Colors: Available in four colors; Midnight Black, Stone, Cream and Sangria.

Updated Stackable Trays



The **Black Trio Stackable Tray** is rectangular in shape with large curves at each corner and holds three pods.



The **Slate Trio Stackable Tray** is rectangular in shape with slightly rounded edges holding three pods.



The **Slate Quartet Stackable Tray** is a compact square shape with gentle rounded edges to hold four pods.



Awards

OPRAH'S
FAVORITE THINGS 2022



reddot winner 2022



Named
Best Spice Grinder

gia global
innovation
awards

home + housewares
product design excellence

— 2024 FINALIST —



BEST OF EUROPE PRODUCT
MAY 2023



LIVING BETTER AWARD
LET ME KNOW 2023



Winner Best
Electric Salt &
Pepper Mill 2023

mashed Best Designed Pepper
Mill 2023



FOOD & WINE

Winner Most Versatile Salt & Pepper Mill 2023



the Strategist

And More...

As Seen In

FOOD & WINE
“... makes cooking with whole spices a snap”

Forbes

“Super easy to use...a go-to in my kitchen”

allrecipes “The easiest way to add fresh flavors”

Eat This, Not That!

Esquire

Eat This, Not That!

REAL SIMPLE



“Changing the at-home cooking experience”

Reader's Digest

The Boston Globe
“... an ingenious handheld ... spice grinder”

kitchn

“How was I living before this thing?”



The New York Times

POPSUGAR

delish

Mashable

AP



Our Story

FinaMill is the result of an inventor getting inspired, an artist getting passionate, and the two sharing a love of food and the way it brings people together. (Oh, and when those two are also married.)

The inventor is Alex and he knows more about pepper mills than pepper does. In a past life, he designed and produced disposable grinders for spice companies but got frustrated by what was out there for cooks. He wanted to create something that would make grinding all kinds of spices a breeze, especially for those with hand and wrist limitations.

The artist is Sophia and, in her words, “those who eat together, stay together”. She’s always cooking for friends and family, and loves the bigger flavor that comes from freshly ground spices.

After many conversations over dinner (and maybe a glass of wine), Alex and Sophia decided they wanted to make a great-looking spice mill that got more people enjoying fresh spices. A single mill with swappable pods – each designed for different spices – that was easier to use, didn’t contaminate flavors, and didn’t end up in a landfill when empty. And soooooo...

After 10 years of research, 35 patents, many rounds of testing, and even more rounds of designs, Alex and Sophia created the FinaMill you see today: pick your pod, click into place, press for flavor. Then repeat and repeat and repeat!



Our Partners



Back to the Cutting Board

FinaMill continues our partnership with Christina Pirello, the Emmy Award winning host of the national public television series, Christina Cooks: Back to the Cutting Board. Christina is a best-selling author of thirteen cookbooks and an eminent authority on the impact food choices have on our personal wellness and the health of the planet.

With more than 300 episodes of Christina Cooks produced since 1997, Christina's message is clear and still unique: what we choose to eat has a big impact on how we look, feel, age, and move through this challenging world.



Cookies for Kids' Cancer is a national 501(c)3 non-profit and is committed to raising funds for research to develop new, improved, and less toxic treatments for pediatric cancer — the #1 disease killer of children in the U.S.

To date there have been 16,000 grassroots fundraising events in all 50 states and nearly \$20 million granted to the leading pediatric cancer research centers across the country.

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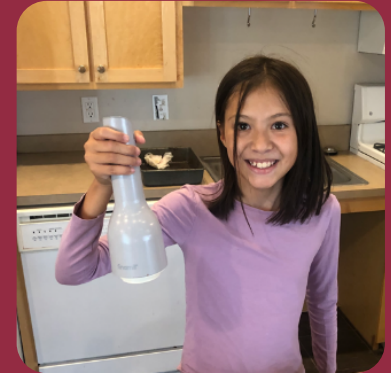
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Instagram



LinkedIn



YouTube



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