

 **CrushGrind®**  
DENMARK







LET'S  
**CRUSH**  
*boring*  
FOOD



## Brand Story

Based on the principles of the old mortar, CrushGrind® 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.

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.





# Sol over gudhjem

CrushGrind® for the professional and home chefs. We love cooking and are continually inspired by the best chefs and the food they create. Therefore, it was an easy decision when we were asked if we would sponsor Sol over Gudhjem, the biggest cooking competition in Scandinavia, with our grinders.

Every summer the best chefs in Scandinavia meet to compete in Gudhjem on the island of Bornholm, for the glory of winning the competitions, Dessert and Main.

Former Noma-Chef and current Michelin star chef Torsten Vildgaard was announced the winner in 2022.

Rising star competition is for the head chefs of tomorrow and is also hosted by Sol over Gudhjem. Each year four talented, young chefs compete for the chance to be named the Rising Star of the year.

*"Our chefs are among the finest in Scandinavia and they will of course get the best products to work with and that's why we choose to work with CrushGrind®."*

Mikkel Marschall - Chef and co-owner of Sol over Gudhjem.

SOL  
OVER  
GUDHJEM





# Billund Spice Grinder

The Billund series is a fun, playful design inspired by the colourful building blocks of Denmark.

The Billund grinder is an upside-down grinder that does not leave any residues on the table.

It is based on a bio composite material made of wood based cellulose fibres from certified, sustainably managed forests.

The material gives the products a warm, natural and earthy feel.



Design by CrushGrind® / Sam Murley  
Available in 11 colors and 2 sets.



# Billund Nutmeg

The Billund nutmeg grater makes it so easy to store and get the full flavour of whole nutmegs whilst keeping your fingers safe! Remove the lid at the top to store your nutmegs.

It is based on a bio composite material made of wood based cellulose fibres from certified, sustainably managed forests.

The material gives the products a warm, natural and earthy feel.



Design by CrushGrind® / Sam Murley





# Billund Pitcher

This beautiful pitcher is part of our Billund series. The color of the glass reflects the light and the color changes depending on the content.

It matches any table, and can be used for water, other liquids or for storage of your favorite granola etc.

It is made in borasilicate glass. The lid is made in a biocomposite material made of wood based cellulose fibres from certified, sustainably managed forests.



Design by CrushGrind® / Sam Murley  
Available in 2 colors.



# Billund Oil/Vinegar

The color of the glass reflects the light and the color changes depending on the content. It matches any table or kitchen and is perfect for your favorite oil or vinegar.

The silicone spout is cleverly designed to easily control pouring and prevent drips. The shape means that liquids run back inside the bottle after pouring.

It is made in borasilicate glass and the lid is made in a biocomposite material made of wood based cellulose fibres from certified, sustainably managed forests.



Design by CrushGrind® / Sam Murley  
Available in 2 colors.





# Zurich Cutting Boards

The Zurich cutting board seamlessly combines functionality with eye-catching aesthetics transforming everyday tasks into delightful experiences.

The cutting boards are your versatile kitchen companions, ready to handle all your chopping, slicing, and serving needs. Their geometric shape provide a stylish backdrop for your culinary creations, from the kitchen to the dining table.

Choose from our palette of six vibrant colors, each carefully selected to compliment the Billund series, mix and match with the products from the series to add a pop of personality to your kitchen. The cutting boards are dishwasher safe which ensures effortless cleaning.



Design by CrushGrind® / Sam Murley  
Available in 6 colors and 3 sizes



# Bergen

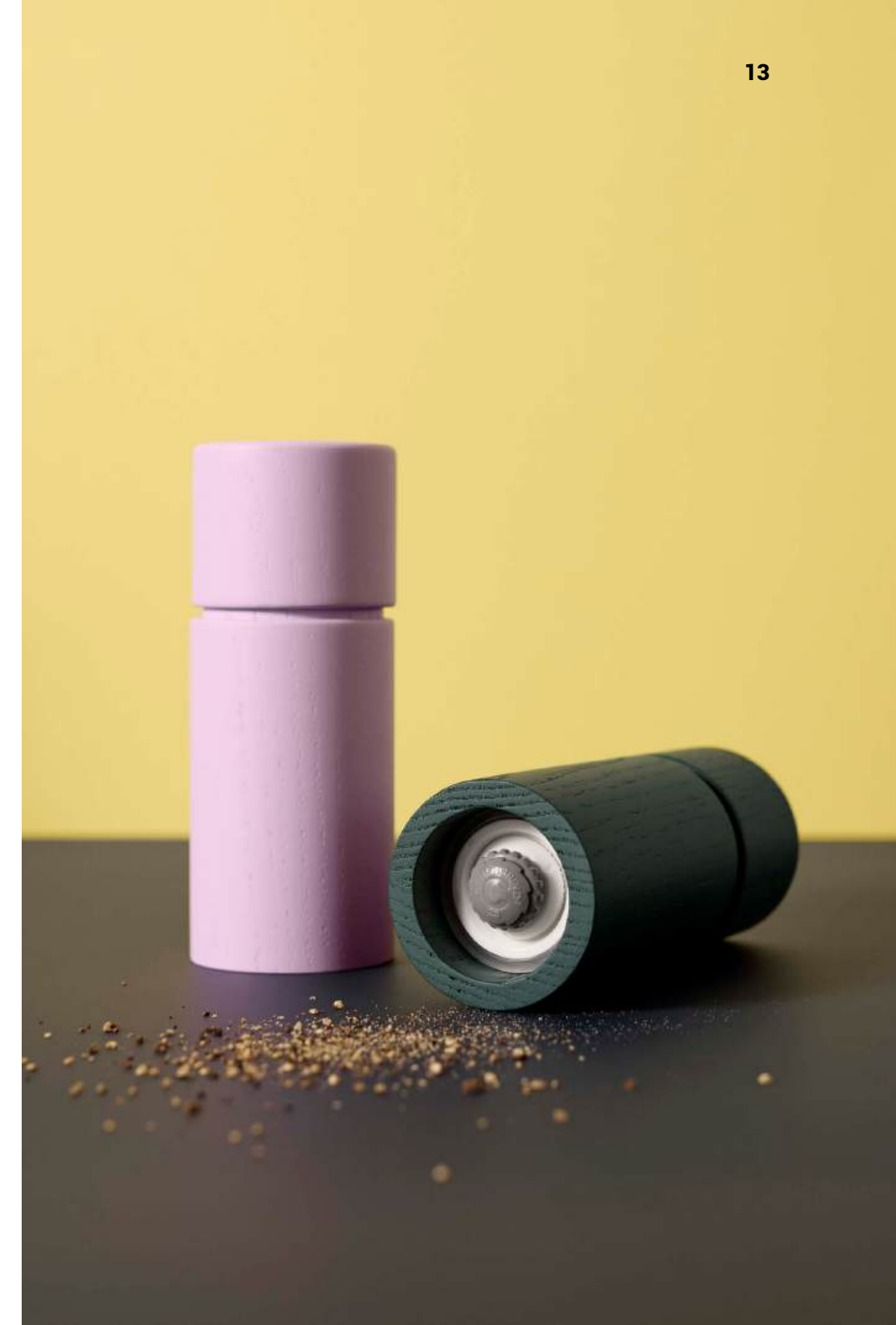
The Bergen salt & pepper mill is a stylish and functional addition to any kitchen or dining table. The cylindrical design is simple and elegant, and fits perfectly into both modern and classic settings.

The mill is made of FSC® certified ash wood and comes in a variation of modern colors. The smooth surface provides an exclusive look.

The Bergen mill will brighten your kitchen for years to come. It is the perfect gift for both cooking enthusiasts and design lovers who simply appreciate good quality and a timeless design.



Design by CrushGrind® / Sam Murley  
Available in 5 colors





# Champagne

Inspired by the subtle elegance of the champagne flute, this upside-down grinder set looks timeless and beautiful on the table.

Let the spices bubble inside and enjoy the flavour of freshly ground salt and pepper with every meal. A discreet white and black ring indicate whether it contains salt or pepper.

They have a silicone plug at the bottom that makes them easy to fill up and avoid residues on the table.



Design by CrushGrind® / Sam Murley  
Available as a 2pcs set.



# Lyon

A new classic has come to life, inspired by the French bistro mills but with a touch of Nordic design added.

It is small but powerful and a good match for your table.



Design by CrushGrind® / Sam Murley  
Available as a 2pcs set in 2 colors.





# Vik Salt Jar

The Vik salt jar has a chunky, charming shape that is pleasing to the eye.

It sits harmoniously in any table setting and matches very well alongside all our wooden grinders.



Design by CrushGrind® / Sam Murley



# 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® collection, and is available in various sizes and materials.

Each grinder has a S or P indicator at the top. Just flip the plate and choose if you want to use it for salt or pepper.



Design by Carl & Carl  
Available in 5 variants and 3 sizes.





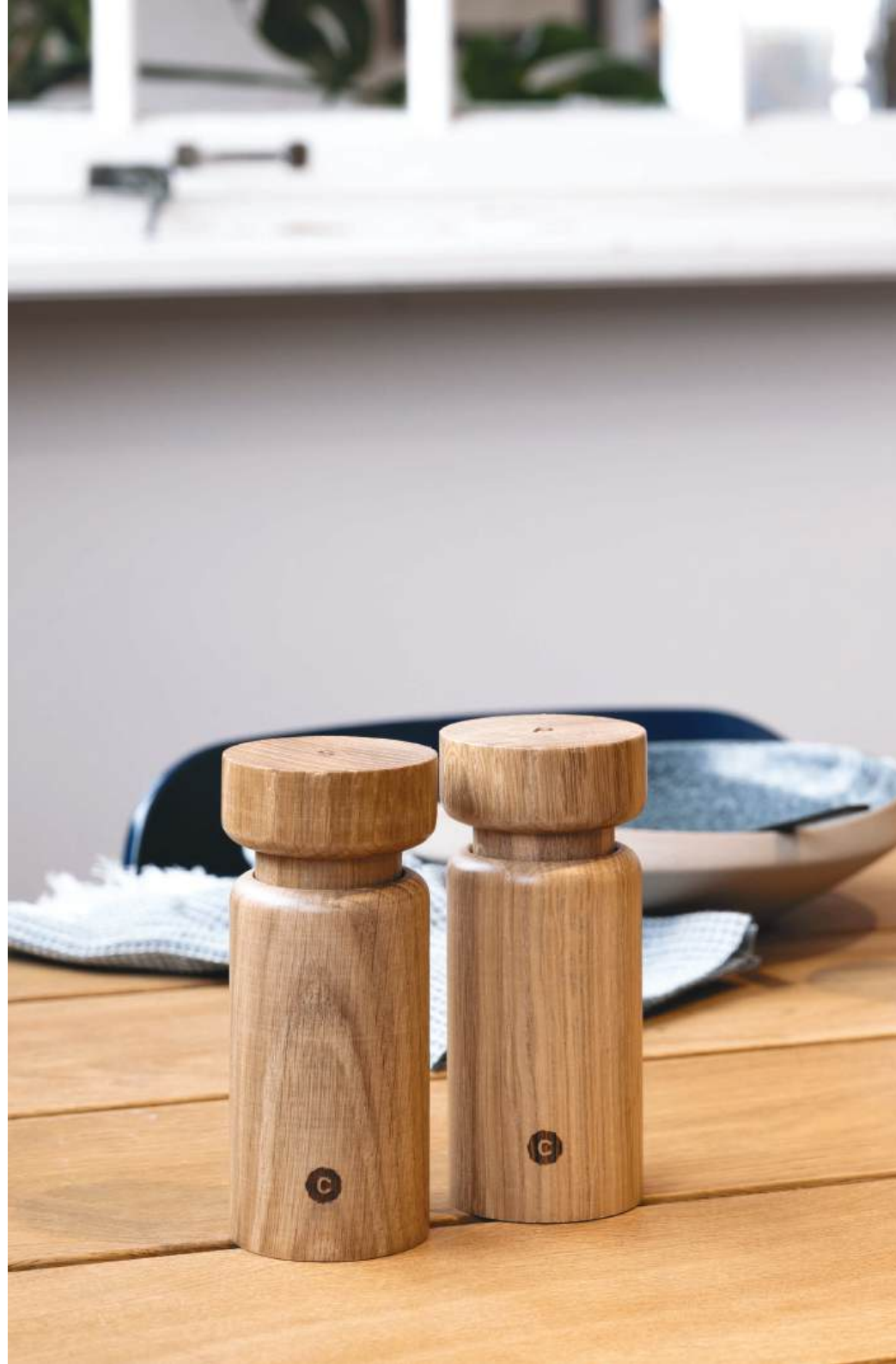
# Helsinki

The Helsinki grinder has a shape that simultaneously looks ancient and contemporary with a modernist inspired silhouette.

It's timeless, architectural form looks fantastic and the size makes it perfect for both your dining table and kitchen.



Design by CrushGrind® / Sam Murley  
Available as a 2pcs set



# Aarhus

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 CrushGrind® / Sam Murley  
Available as a 2pcs set.





# Kyoto

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

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.

Each grinder has a S or P indicator at the top. Just flip the plate and choose if you want to use it for salt or pepper.



Design by Jakob Herold  
Available in 2 variants and 2 sizes.



# 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 CrushGrind®  
Available in 2 sizes.





# Mini Grinder Set

The mini grinders with ceramic burrs are ideal for any table. The grinder set is very small, and are therefore also perfect for camping etc.

The grinders are placed in a cruet that prevents dust on the table.

You can easily move the grinder set incl. the cruet, by grapping the top of the grinders, and squeeze them together.



Design by CrushGrind®  
Available as a 2pcs set.in 3 colors.



# Vaasa

This is a clean and fresh design – allowing the spices inside of the grinder to be the star of the show.

The Vaasa grinder is an upside down grinder that won't leave any residues on your tabletop. The adjusting wheel at the top of the grinder makes it very easy to get just the right coarseness.

Add your spices or mix your own blends and experience what freshly ground spices will do for your cooking.



Design by CrushGrind® / Sam Murley  
Available in 3 colours.





# 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 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 CrushGrind® / Henrik Casper





# Colombia

The Colombia grinder is made for both the home and excursions, it is slim and fits easily into a kitchen draw or a bag.

Only the necessary is included. To save space the handle can be positioned on top transforming its function into a lid as the arm is held in place by a magnet on the side.

Form follows function which gives the product its iconic look with the sphere at the top.



Design by Carl & Carl



# Basel Toolbox

Kitchen, bathroom, bedroom – this neat and sleek toolbox lets you store, organise and easily move your essentials from place to place whenever necessary.

It is perfect for outside cooking; just pack your grinders, oil, vinegar, and anything else you need. Take it all outdoors and enjoy the experience.



Design by CrushGrind® / Sam Murley  
Available in 2 colours.





# Tabletopper

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  
Available in 4 variants and 2 sizes.



# Kiruna

Elevate your culinary crea-tions with the CrushGrind® Kiruna. Crafted from durable cast iron, this dry spice mortar features a precision- patterned curved interior for effortless spice grinding.

The ergonomic acacia handle adds style and comfort, while a non-slip silicone base ensures stability while protecting surfaces.

Boost your dishes to new flavour heights with this exceptional mortar.



Design by CrushGrind® / Sam Murley





# KIM\_BO

Is there anything you can't do with a large, heavy-duty cast-iron pot? Use it for boiling, searing, frying, braising, and baking food. It's even good for sous-vide cooking.

CrushGrind® KIM\_BO combines 4 fantastic products into a single, cleverly nested, unit and no compromises have been made.

- It's a large enameled cast iron Dutch oven.
- Turn it upside down - so it's a bread dome too!
- Take off the lid and use the inside as a grill pan.
- Or use the flat side of the lid as a pizza stone.

The KIM\_BO also has an extra lid made of silicone. This means that you can still use the pot independently at the same time as grilling your favorite foods.



Design by CrushGrind® / Sam Murley



# Viking knives

Our Viking knives is a combination of ancient spirit and modern precision.

Our inspiration comes from the Vikings' simple yet powerful knife designs, which played a crucial role in their lifestyle.

Our vision with these knives are not just to create a tool but also to connect you with the heritage of the Vikings. It serves as a reminder of how ancient wisdom and modern technology can come together to create something beautiful and functional.



Design by Carl & Carl







**Billund / Masala**  
12 cm / 5" / 060300-0018



**Billund / Paprika**  
12 cm / 5" / 060300-0080



**Billund / Lavender**  
12 cm / 5" / 060300-0049



**Billund / Beetroot**  
12 cm / 5" / 060300-0076



**Billund / All Spice**  
12 cm / 5" / 060300-0070



**Billund / Cinnamon**  
12 cm / 5" / 060300-0091



**Vaasa Grinder / Green**  
13 cm / 5" / 060200-0028



**Vaasa Jar / Green**  
10 cm / 4" / 060205-0028  
Set of 2



**Vaasa Jar / Off-White**  
13 cm / 5" / 060200-0011



**Vaasa Jar / Off-White**  
10 cm / 4" / 060205-0011  
Set of 2



**Vaasa Grinder / Kampot**  
13 cm / 5" / 060200-0078



**Vaasa Jar / Kampot**  
10 cm / 4" / 060205-0078  
Set of 2



**Billund / Garlic**  
12 cm / 5" / 060300-0014



**Billund / Lime**  
12 cm / 5" / 060300-0037



**Billund / Sage**  
12 cm / 5" / 060300-0032



**Billund / Parsley**  
12 cm / 5" / 060300-0028



**Billund / Blueberry**  
12 cm / 5" / 060300-0094



**Billund Nutmeg / Green**  
8 cm / 3" / 060350-0028



**Stockholm / Oak**  
11 cm / 4" / 070270-2002



**Stockholm / Oak**  
11 cm / 4" / 070270-2002-2PC  
Set of 2



**Stockholm / Walnut**  
11 cm / 4" / 070270-2031



**Stockholm / Stainless Steel**  
11 cm / 4" / 070270-3001



**Stockholm / Walnut /  
Porcelain White**  
17 cm / 7" / 070283-2031



**Billund Set / Blueberry/Cumin**  
12 cm / 5" / 060300-4003  
Set of 2



**Billund Set / All Spice/Cardamom**  
12 cm / 5" / 060300-4002  
Set of 2



**Billund Oil/Vinegar / Blueberry**  
260 ml / 9 oz / 085201-0094



**Billund Oil/Vinegar / Parsley**  
260 ml / 9 oz / 085201-0028



**Billund Pitcher / Blueberry**  
1 L / 34 oz / 085210-0094



**Billund Pitcher / Lavender**  
1 L / 34 oz / 085210-0049



**Stockholm / Oak**  
17 cm / 7" / 070280-2002



**Stockholm / Oak**  
17 cm / 7" / 070270-2002-2PC  
Set of 2



**Stockholm / Walnut**  
17 cm / 7" / 070280-2031



**Stockholm / Stainless Steel**  
17 cm / 7" / 070280-3001





**Stockholm / Walnut /  
Porcelain Black**  
17 cm / 7" / 070281-2031



**Stockholm / FSC® Beech  
Stained Black**  
27 cm / 10" / 070290-0099





					
<b>Kyoto / Oak</b> 10 cm / 4" / 070360-2002	<b>Kyoto / Ash / Brown</b> 10 cm / 4" / 070360-2073	<b>Kyoto / Oak</b> 17 cm / 7" / 070366-2002	<b>Kyoto / Ash / Brown</b> 17 cm / 7" / 070365-2073	<b>Lyon / FSC® Beech</b> 10 cm / 4" 070380-0009-2PC Set of 2	<b>Lyon / FSC® Beech Black</b> 10 cm / 4" / 070380-0099-2PC Set of 2
					
					
<b>Paris / Walnut</b> 29 cm / 11" / 070310-2031	<b>Paris / Walnut</b> 22 cm / 8" / 070305-2031	<b>Torino / Oak</b> 20 cm / 8" / 070320-2002	<b>Aarhus / Ash / Brown</b> 18 cm / 7" / 070350-2073-2PC Set of 2	<b>Champagne / FSC® Oak</b> 17 cm / 7" / 070395-2002-2PC Set of 2	<b>Helsinki / FSC® Oak</b> 13 cm / 5" / 070370-2002-2PC Set of 2
					
					
<b>Copenhagen / Stainless Steel</b> 10 cm / 4" / 068010-3001	<b>Kala / Stainless Steel</b> 17 cm / 7" / 060040-3001				
					

					
<b>Zurich Cutting board / Beetroot</b> 47 cm / 18" / 086033-0076	<b>Zurich Cutting board / Cumin</b> 47 cm / 18" / 086033-0071	<b>Zurich Cutting board / Parsley</b> 41 cm / 16" / 086032-0028	<b>Zurich Cutting board / Lavender</b> 41 cm / 16" / 086032-0049	<b>Zurich Cutting board / Masala</b> 33 cm / 13" / 086031-0018	<b>Zurich Cutting board / Blueberry</b> 33 cm / 13" / 086031-0094
					
					
<b>Bergen / Indigo Blue</b> 12 cm / 4" / 070375-0094	<b>Bergen / Wite Sand</b> 12 cm / 4" / 070375-0014	<b>Bergen / Racing Green</b> 12 cm / 4" / 070375-0028	<b>Bergen / Purple Lilac</b> 12 cm / 4" / 070375-0049	<b>Bergen / Bright Yellow</b> 12 cm / 4" / 070375-0017	
					
					
<b>Basel Toolbox / Green</b> 33 cm / 13" / 086010-0028	<b>Basel Toolbox / White Pepper</b> 33 cm / 13" / 086010-0011	<b>Mini Grinder / White / Black</b> 12 cm / 4" / 060080-4002 Set w. cruet	<b>Mini Grinder / Blueberry / Garlic</b> 12 cm / 4" / 060080-4003 Set w. cruet	<b>Mini Grinder / Parsley / Sage</b> 12 cm / 4" / 060080-4004 Set w. cruet	
					





**Colombia Coffee Grinder** / Black  
20 cm / 8" / 080201-0099



**Vik Jar** / FSC® Oak  
7 cm / 3" / 086015-2002



**Tabletopper** / White Marble / 2  
15 cm / 6" / 086003-2098



**Tabletopper** / Black Marble / 2  
15 cm / 6" / 086001-2098



**Tabletopper** / Walnut / 2  
15 cm / 6" / 086001-2031



**Tabletopper** / Oak / 2  
15 cm / 6" / 086001-2002



**Tabletopper** / Black / 3  
22 cm / 8" / 086002-2098



**Tabletopper** / Walnut / 3  
22 cm / 8" / 086002-2031



**Tabletopper** / Black  
28 cm / 11" / 086003-0099



**Viking Kattegat Chopper**  
22 cm / 8" / 086046-2073



**Viking Ragnar chef knife**  
24 cm / 9" / 086044-2073



**Viking Shield Maidens utility knife**  
18 cm / 7" / 086042-2073



**Viking Skjalds knife**  
11 cm / 4" / 086040-2073



**CrushGrind® KIM\_BO** / Cast Iron  
6.4 L / 6.75 QT / 086050-0099



**Kiruna Mortar** / Cast Iron  
9 cm / 3" / 086100-0099







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CrushGrind



How to use