



Thank-you for your purchase of our stainless-steel skewers. We've spent a lot of time researching and developing these special skewers to ensure the highest quality and at an affordable price. These are 304 Stainless Steel, which classifies them as food grade. Common uses for 304 stainless steel include brewing, milk processing, and wine making. It is also found in most refrigerators, stoves, sinks, dishwashers, fermentation vats, and storage tanks and can withstand corrosion caused by various chemicals found in fruits, meats, and milk.

You can clean and sanitize them as much as you'd like. With proper care, these will last a long time.

You will still have some stickiness to these but not as much as the wood skewers. Clean them after each use with ISO to make sure they have nothing for the next cigar to latch onto.

Before first use, clean with ISO as they may still have some manufacturing oils and dust on them.

To use:

There are two ends to these skewers. A pointed end and a blunt end. The pointed end will allow you to preload the herbs down the shaft should you choose to do that. Then place the point down in the mold. It is very sharp and if it is pointed up, you may spear yourself during the packing process. If you have a shorter mold where the skewer sticks out more than an inch, you can cut off part of the skewer to fit better.

Careful when packing. Since these are metal, they will bend and bend permanently. To keep from bending, pack your herbs in equally as much as possible around the skewer. If it does bend, you can attempt to reverse the bend. If there is too much bend, the shaft of the packer will not pass by it.

Packing process: We recommend not to grind the herbs. The cigar will hold together better with chunks versus the finer pieces. Our suggestion is to put in pieces just a bit smaller than the opening. Run it down the shaft to keep the packing process equal on all sides of the skewer.

Then, be sure to pack it down hard. Do not use any other packing method other than your hand pressure. That will be enough to pack the product in. From there, you determine how long you want it in the mold. Dozens of ways to finish the cigar when you are done. Research and test what best works for you.

Start Slow: The whole process is a bit of an art. Start small by doing a short single to test. Then as you become better, you can do more at a time and feel confident they will turn out great.

Have fun and enjoy the products you produce!

Please provide a review on our site or email us. If you feel you cannot give us 5 stars, please contact us and allow us to do what we can to make you satisfied with our products.

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