



Salzburger
Getreidemühlen
Seit 1977

For each
handful of
flakes

Salzburg Flaker "Pfiffikorn"

Operating instructions



Operating instructions and safety instructions before the first
Please read the device commissioning instructions carefully!

Contents:

"Pfiffikorn" - a smart idea	4
Operating elements	5
Operating elements	5
Suitable location.....	7
Commissioning	7
Attaching and removing the cranks	7
Flake Feed	10
Suitable seeds	10
Setting the flake fineness	11
Care and cleaning	12
Problem solutions	13
Guarantee	14
Safety regulations.....	16
Technical data:	16
Interesting facts about Muesli.....	17

Important:



Please **never** lift the Flaker by the funnel, as it could loosen the funnel, causing the bottom part to fall and get damaged! For transportation reasons, we have tightened the adjustment screws (wing nuts) more than necessary for use. In this condition, it will be very difficult for you to operate the rollers. We kindly ask you to fully loosen them before first use. Afterward, please follow the instructions in the user manual.

For the love of nature...

Dear customer,

We are delighted that you have chosen our new "Pfiffikorn" flaker and hope you enjoy using it.

"Pfiffikorn" is the latest innovation in the world of cereal flakers. With its well-thought-out design and practical handling, this smart appliance makes it possible to produce fresh flakes in any kitchen - without the need to clamp it down or use a motor!

Please read these operating instructions carefully before using the appliance.

Please pay particular attention to our tips on the use of possible grain types and the care of the flaker.

We wish you every success and lots of healthy muesli!

Agrisan Naturprodukte GmbH

*Christine Thurner
Management*



"Pfiffikorn" - a smart idea

By choosing "Pfiffikorn", you have proven that you don't need a motor in your kitchen for every movement. That you can do it yourself and would like to be independent of electricity.

Using "Pfiffikorn" is as easy as riding a bike with training wheels and in fact has a lot in common with this childhood experience.

The folded-out outriggers are similar to training wheels and provide additional stability against tipping sideways.

Two hand cranks resemble the two pedals of a bicycle and are positioned 180° opposite each other in the same way.

Now it's all about the "round kick" and the rhythmic, alternating pressure of the left and right hand. The hand that is relieved in each case supports the tilting moment so that the outriggers (support wheels) are only needed for initial familiarization.

Inspired by the energy-sapping top performance of the double-crank winches on large regatta yachts, we bring this energy-saving method in miniature directly to your kitchen.

Now there is no longer a one-sided strain on one hand, but between you and me, a valuable coordination exercise for brain and hand. Stay fit with healthy flakes made by both your hands.

Even if the first crank is a little wobbly, you're sure to get the hang of it in no time.

You are holding the world's first-hand flaker that produces the finest flakes without a table clamp. Embark on this new experience and become a pioneer in the kitchen!

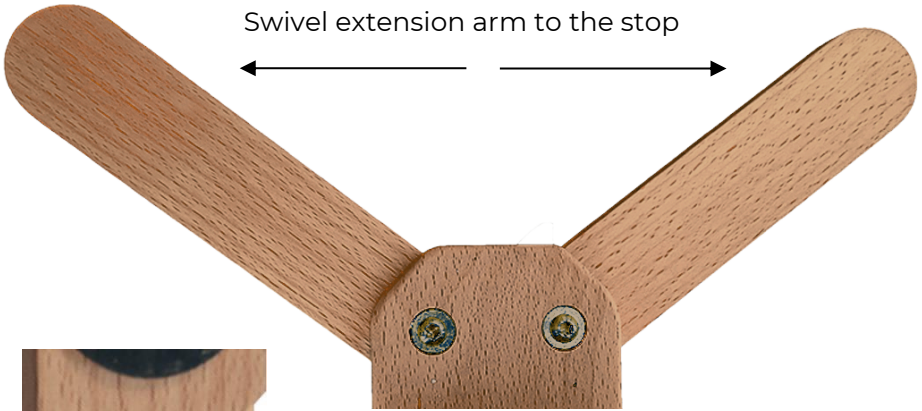
We hope you enjoy it!

**You can find a link to the user video on our website
www.getreidemuehle.com!**

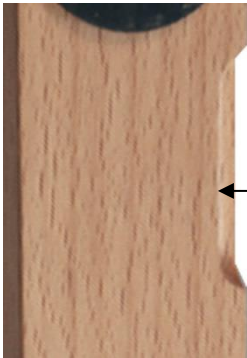
Operating elements



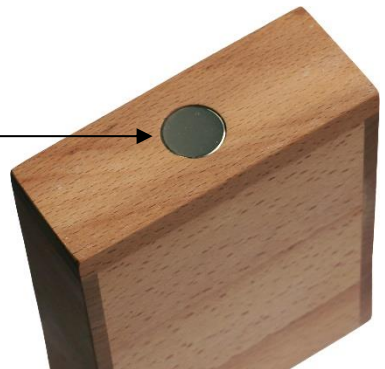
Operating elements



Swivel extension arm to the stop



There is a recessed grip on the inside edge of the underside of each bracket for easy swinging out



Magnets prevent the container from falling out of the appliance unintentionally and center the flake drawer correctly



Wing nuts for adjusting the fineness (rear of the device)

Suitable location

The flaker is made from high-quality solid oak, beech or walnut wood.

Wood is a natural product that can change because of moisture and temperature.

Place the appliance in a dry place and protect it from direct heat sources (sun, heating, electric stove, etc.) and moisture (sink, steam appliances, etc.).

Commissioning

The appliance can be placed on any straight, solid surface (kitchen worktop, etc.) that has at least a short straight edge.

Fold out the swivel arms to increase the footprint of the flaker:

To do this, hold the flaker at a slight angle and reach under the base plate. There are two recessed grips approximately in the middle of the base plate where the outriggers can be gripped comfortably and easily. Swivel the outriggers as far as they will go.

Now place your "Pfiffikorn" on the desired work surface and attach the cranks as described below.

Attaching and removing the cranks

The two cranks can be fitted and removed without tools. You are probably familiar with this connection from socket wrenches (ratchet tool, nut set, etc.). The hexagon of a crank is inserted into the socket provided on the user-facing roller. The position of the roller in relation to the crank is irrelevant. The small spring-loaded ball of the spring pusher engages gently in a groove so that the crank cannot fall out unintentionally. Proceed in the same way with the second identical crank. Make sure that it is positioned exactly opposite the first crank (180° offset).

To remove, simply pull the cranks away from the appliance.

Push the collection container (flake drawer) under the rollers until it is "caught" and centered by the magnetic force.

Lifting the funnel

Place the Flaker on a work surface and hold the base plate down. Open both clamping wing nuts. Pull the hopper vertically upwards.



The hopper is connected to the base of the flaker by 4 wooden dowels. If a dowel becomes jammed when lifting the hopper, it may break. Such damage is not covered by the warranty.

Attaching the funnel

Place the funnel **vertically** from top to bottom. Ensure that the wooden dowels are **carefully** inserted into the holes provided and **do not tilt**.

The gear cover

On the one hand, the gear cover is a protective device and at the same time serves to absorb any wear on the gears. Even the highest quality stainless steel generates abrasion through friction. To prevent this abrasion from getting into the drip tray, the protective cover was also designed to collect the abrasion. It is best to remove any abrasion with a vacuum cleaner and not by wiping and brushing.

Lifting off the gear cover



The gear cover can only be removed if the funnel has already been removed. Press the cover slightly upwards with your thumb to lift the pin holder out of the slotted holes. The cover can be removed towards the front.

Attaching the gear cover

The wooden cladding is placed with the cut-out over the gear wheels.

The cladding is pressed down slightly.

The pin holders are centered with their slanted flanks in the slotted holes.

It is important that the cladding lies flat on the uprights and that both pins engage in the slotted holes.

When the funnel is in place, the cover is blocked at the top. This provides a child safety lock.

Gear drive

The high-quality stainless steel gear drive enables the ingredients to be pressed without the rollers running empty. Even oily seeds can be crushed without any problems. However, regular cleaning (especially after using oily seeds) is necessary.

The gear drive is basically maintenance-free. The use of lubricants (oils) must be avoided at all costs.

Flake Feed – what you can press

Please use cleaned grain! Poorly cleaned grain can contain foreign bodies (especially stones etc.), which can damage the rollers.

Suitable seeds

- **All types of grain** such as oats, wheat, rye, spelt, quinoa, einkorn etc.
- It is possible to press **linseed and poppy seeds**. However, flaking oily seeds requires increased cleaning effort!
- **Spices** such as caraway, pepper, salt and juniper berries can be pressed without pre-treatment.

The resulting flakes of spices can be finely ground with your fingers.

If you want to obtain particularly large flakes, we recommend that you wash the grain and allow it to dry on the surface before pressing it.

This procedure can also be advantageous for hygienic reasons but is not a prerequisite for perfect operation of the appliance.

Crushing Process

After you have placed the "Pfiffikorn" on a firm, straight plate, attach the two hand cranks.

Fill the funnel with suitable crushed material.



Move the right-hand crank to the highest position and press it down. This simultaneously raises the left-hand crank, which you press down once the highest position has been reached.

Now carry out this movement alternately.

Even if the cranking process feels a little wobbly and unsure at first, you will soon get the necessary feel for it and perform smooth, circular movements.

CAUTION: Only allow children to use the appliance under the supervision of an adult.

Setting the flake fineness

The degree of fineness can be adjusted stepless using the two wing nuts.

For small seeds or spices, tighten both wing nuts equally clockwise until only a small, even light gap is visible between the rollers.

Loosen the wing nuts **for larger seeds.**

You will obtain particularly fine flakes if you make a coarser setting during the first pressing process and then press the flakes again.

To enable the second crushing process, it may be necessary to push the flakes a little towards the rollers by hand.

Care and cleaning

Cleaning the rollers: To maintain the technical functionality of your flaker, regular cleaning is recommended. Some crushed material sticks to the rollers during the flaking process. It is therefore advisable to clean the rollers from time to time with the brass brush supplied. Especially after you have processed oilseeds, it is important to clean the rollers after each crushing process.

Cleaning the scraper plate: If necessary, the scraper plate can be removed for cleaning. To do this, remove both wing nuts and the washers.

Press lightly with your thumb on the thread of the gate screws to slide them out of the Flaker housing. To pull them out completely, grip the gate screws on the head side. The scraper plate can now be removed and cleaned.

To install, proceed in reverse order. Make sure that the square fits completely into the uniform hole in the wood and that the two slotted holes are positioned on the gear side.

Protection against vermin

Moths love darkness and peace and quiet. If you use your Flaker constantly, moths will not find a cozy place to stay. If you do not use the flaker for a longer period, you can cover it with the lid or a cloth available from us and possibly place some herbs or bay leaves in the funnel.

Care of the wooden housing

If you wipe the wooden parts (especially the inside of the funnel) with a damp cloth, these parts must be dried thoroughly immediately. External parts You can wipe the outside of the appliance with a slightly damp cloth and dry immediately. If necessary, you can freshen up the surface with sandpaper (240 grit or finer) and apply beeswax oil or the wood butter available from us for protection.

Problem solutions

Pressed material does not fall from the hopper to the rollers	"Tap" the outside of the funnel with the flat of your hand and gently shake the flaker. The light knock should cause the grains to fall into the funnel opening.
Grains or larger ingredients have blocked the feed from opening.	Shake the appliance briefly or push the misplaced grains with your finger into the inlet opening.
Crank turns empty through	Possible causes: Hopper is empty, or flock material has not slipped in. Proceed as described above.
Rollers are oily or heavily soiled.	See the instructions under Care and cleaning.

If none of this helps...



Before you send the Flaker in for repairs, you should contact customer service to get some helpful advice.

Tel. 0043 6245 83282

E-mail: info@agrisan.at

You can find a link to the user video on our website www.getreidemuehle.com!

Guarantee

3-year guarantee on the Salzburg "Pffifikorn" with gear drive

The warranty applies from the date of purchase for all verifiable material and processing defects and is based on our choice of replacement, repair or reimbursement of the purchase price.

Fragile parts are excluded from the guarantee. Wood is a living material, and small cracks can occur in the wooden housing. These are not considered material defects.

The warranty does not cover compensation for consequential damage, loss of natural wear and tear or damage caused by force, improper use or lack of or improper care.

Interventions not carried out by the manufacturer or by people authorized by the manufacturer will invalidate the warranty.

General warranty conditions

The flaker must be operated in accordance with the operating instructions and is intended for flaking the types of grain and similar grains listed in the operating instructions. The grains must be cleaned and suitable for human consumption.

The flaker is designed and constructed for private domestic use only. Only normal household quantities may be processed.

The guarantee period is not extended or renewed by a guarantee provided.

The guarantee is valid throughout the European Union for appliances purchased in one of the member states of the European Union and placed on the market there by the manufacturer or with the manufacturer's consent.

You naturally retain all statutory warranty rights vis-à-vis your seller. These are not affected by the additional guarantees provided by us.



You will need proof of purchase to claim under the warranty.

Warranty processing

Repairs of material and processing defects within the warranty period are of course carried out completely free of charge.

Before you return the device

However, we would ask you to send us a short e-mail or call us before you send the device to us.

It could be a minor issue or an operating error, something we can easily solve. This will save your flaker unnecessary transportation stress.

Shipping - Packaging

If a return is necessary, please pack your Flaker in the original carton or, if possible, in a strong carton with sufficient protection. Use sufficient stuffing material such as newspapers, cardboard boxes, etc. Please also include information about the problem to be solved and give us your telephone number and e-mail address so that we can contact you.

Send the package with sufficient postage to our address. Please also think about transport insurance, which hardly causes higher postage costs.

Warranty Provider & Contact Address

AGRISAN NATURPRODUKTE GMBH
Gasteigweg 25
A - 5400 Hallein
Austria
Tel. 0043 6245 83282
E-mail: info@agrisan.at
Internet: www.getreidemuehle.com
www.natural-grainmills.us

Safety regulations

1. Please read the operating instructions carefully.
2. The appliance may only be used for its intended purpose (pressing flakes).
3. Only ever operate the flaker on a level, stable surface.
4. The appliance may only be operated by children under supervision.
5. The gears of the flaker must always be protected by the cover so that there is no risk of injury.
- 6. Special care must be taken when removing and fitting the cover - never operate the cranks during this process.**

Technical data:

Housing	Depending on the version: Domestic, solid beech, oak or walnut wood
Rollers	made of nickel-free stainless steel
Gear wheels	Made of corrosion-free stainless steel
Floor space	10,5 x 22 cm
Height	33 cm
Weight	2.8 kg (including cranks)
Crushing quantity	Oats approx. 100-160 g/min, spelt approx. 120 g/min
Suitable	For pressing oats, spelt, wheat, rye, linseed, poppy seeds, etc.
Guarantee	3 years

Interesting facts about Muesli

The Swiss doctor and nutrition researcher Maximilian Oskar Bircher-Brenner "invented", so to speak, the original "mush" before 1900, which was later called "Bircher muesli" after him.

He didn't actually invent it but took up a well-known dish in the Swiss Alps.

The origins of the muesli we know today go back much further. Porridges made from raw and cooked cereals are very old and have accompanied mankind for thousands of years.

Why should you soak oat flakes

Soaking the flakes (approx. 10 to 30 minutes) reduces the phytic acid content, allowing you to absorb more nutrients from the oats.

Using flakes instead of cereal meals is also practical if you have forgotten to soak the meal in the evening.

Which grains can you use for your muesli?

In principle, any type of grain can be used, but there are a few things to consider:

Oily cereals such as oats are more pliable and can be easily pressed into flakes with a flake crusher.

In contrast, the less oily cereals, such as rye, break during pressing and no nice flakes are produced.

Buckwheat should only be crushed or pressed shortly before consumption and it is recommended to use it without soaking, as soaking makes buckwheat slimy.

The use of wheat, rice, rye, barley etc. for tasty muesli does not make sense to us. These types of grain cannot be pressed well.

Let's not even talk about the good taste of muesli.

You could grind the small grains such as millet, amaranth and quinoa with a mill and add them to the pressed grains.

Here too, the health value is greater than the pleasure.

You can of course change or mix the types of grain.

Each type of grain has a different content of minerals, trace elements, vitamins, enzymes and unsaturated fatty acids.

However, children will love superfood oats the most.

What goes into a tasty muesli

Seasonal fruits and berries are best.

Vegetables such as carrots, zucchinis or pumpkin can also add variety.

Nuts in particular crunch and give the muesli the bite that is often desired.

Children love the taste of banana, pear and sweet fruits the most. But it should be used sparingly, as attention should also be paid to the fructose.

If you don't need to watch your figure, enjoy your muesli with a dollop of cream.

What does not belong in muesli

Don't put too much in your muesli - when every calorie counts.

In this case, dried fruit should also not be used. Although they taste delicious, they contain too much sugar.

If the muesli becomes a gourmet meal, then the point is missed.

Muesli can help you lose weight, but only if it is prepared in a calorie-conscious way. The grains used provide a long-lasting feeling of satiety.

Therefore, use fresh fruit and above all, like Bircher-Brenner, grated apples.

The original Bircher-Benner recipe

For one portion:

Ingredients:

- 1 level tablespoon of rolled oats
- 3 tablespoons of water
- Soak for 12 hours
- 1 tablespoon lemon juice
- Add 1 tablespoon of sweetened condensed milk and mix to a sauce.

Preparation:

Grate the peel of about 2 apples (400 g), preferably of a tart variety, directly into the sauce immediately before serving, stirring occasionally to prevent the apple flesh from browning
Sprinkle 1 tablespoon of grated hazelnuts or almonds on top.





Salzburger
Getreidemühlen
Seit 1977

For each
handful of
flakes

AGRISAN NATURPRODUKTE GMBH

Gasteigweg 25

A 5400 Hallein, Austria

Tel. 0043 (0)6245 83282

E-mail: info@agrisan.at

Internet: www.getreidemuehle.com

www.natural-grainmills.us



www.facebook.com/Getreidemuehlen