



SALZBURGER HANDMILL

MH 4

Owner's Manual and User's
Guide



**Please study the user's guide and the safety instructions carefully before
operating the appliance for the first time!**

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For love of nature

Dear customer,

We are very pleased that you have bought our flaker and trust that you will be very successful in making healthy wholemeal meals

With your “Handmill MH4” you have purchased a top-quality household appliance which has been designed and manufactured according to the latest state of the art technology.

Please read these operating instructions carefully before you get started!

Give particular consideration to our recommendations on the choice of grain and also the care of your flaker. We hope it will give you great pleasure over many years and wish you every success.

AGRISAN NATURPRODUKTE GMBH
Christine Thurner



Control elements of the hand mill MH4



Assemble in this order onto the funnel (thread)

Please study the user's guide and the safety instructions carefully before operating the appliance for the first time!

Assembly of the hand mill:

Please see the picture on page 4

1. Position the winch onto the threaded rod.
2. Next, assemble the ball bearing as follows:
 - a) Hardened disc with running groove facing up
 - b) ball bearings
 - c) Hardened disc with running groove down.
3. Turn the knurled nut with the heel facing up until you feel contact with the ball bearing. Now turn the knurled nut back by one turn and so secure (counter-lock) with the wing nut.
4. Now turn the knurled nut back one turn and lock it so that the upper stone can still be turned.

You now have the best adjustment to begin the milling process!

The distance between the bearing and the knurled nut determines the degree of fineness of the flour.

For a finer milling result tighten the knurled nut step by step with renewed locking checks.

For a coarser milling result loosen the knurled nut step by step with renewed locking checks.



Attention: If the knurled nut is not sufficiently secured by the wing nut, it may be over-tightened during the milling process, causing the mill to either block or become difficult to operate.

Correct Countering (**Locking**):

The easiest way is for you to use your left hand to hold the knurled nut and with your right hand the wing nut. Hold the knurled nut firmly and turn the wing-nut in the clockwise direction on to it.

As soon as the knurled nut and the wing nut come into contact with each other, the knurled nut can no longer tighten itself independently. As a result of this, any blocking of the mill stones due to rotation during the milling process is prevented.

Before you grind for the first time

No miller has fallen from the sky and we would like to give you a few hints about the natural stone granite built into your mill before you start grinding.

In contrast to artificial grinding stones made of corundum ceramic, our natural stone is relatively smooth and reacts sensitively to moist grain.

Damp grain could be or become infested with mold. Therefore, make sure that the grain is stored properly and healthily. It is not so easy, even for long-time users of grain mills, to distinguish between wet and dry grain.

If the grain has too high a moisture content, the millstones will clog and the mill will stop. Further information on this can be found in this user manual.

In order to really get to know your mill, we recommend that you put the grain in the oven for 30 minutes and 50 degrees for your first grinding attempt and then let it cool down.

If you proceed in this way, you will see during your first grinding process how finely your grinder can grind under the best conditions.

However, it is not necessary to dry in the oven before each grinding process!!!

This is only a starting aid and at the same time an indication of the best possible flour fineness.

The best way to get to know your new grinder is to adjust the various fineness settings.

First, grind coarsely and slowly, gradually, make finer adjustments.

Basic rules for more safety – important safety instructions

Please read these operating and safety instructions carefully before operating your grain mill.

This will avoid errors and accidents and can secure the functional and safe use of the appliance.

Please keep this user manual and should you hand the mill to any third party ensure the next user has the manual.

This corn mill is exclusively designed for the home production of flour and Grits.

When using this grain mill, the following precautions and safety instructions must be observed.



Operation of the appliance by children only under adult supervision

1. Read all Instruktion carefully.
2. The appliance must only be used for its intended purpose (household production of flour and grits).
3. Before operating the appliance, it is essential to check its flawless condition.
4. Repairs may only be carried out by persons authorized by Agrisan GmbH .
5. The seller must immediately be informed of any defects.
6. The safety devices must not be modified or turned off.
7. Use the mill only on a flat, stable surface.
8. The mill must be positioned so that slipping of the mill itself or the flour container during the milling process cannot occur.
9. Monitoring of the appliance is essential when being used near children.
10. Keep the unit out of the reach of children.
11. The appliance must not be operated by persons with either physical or mental handicaps or those who do not have sufficient knowledge

of the safe operation of the appliance. The exception to such operation of the appliance is when used under supervision of persons responsible for the safety of any handicapped persons.

12. The exterior of the mill must only be wiped clean with a damp cloth.
13. During the milling process never reach into the funnel.
14. During the milling process never reach into the area of the mill stone or the flour outlet.
15. If the device is no longer needed keep it in a safe place.
16. Never undertake any repair or do-it-yourself work – even if very simple things yourself.

Suitable places

The Salzburger Grain Mill is made of high quality solid beech wood. Wood is a natural product which is influenced by moisture and changes in temperature. Climate and temperature fluctuations can lead to small cracks in the housing. This does not affect the function of your grinder in any way. Place your mill in a dry place and protect it from any direct source of heat (direct sun, oven etc.). Avoid the proximity of radiators and direct sunlight. Water vapor and moisture (excessive humidity) should also be avoided.

GRAIN TYPE/CORN TYPE


Please only use cleaned and dry grain.

Moist grain will smear the millstones. Read please the chapter about *smearred millstones* (page

Poorly cleaned grain can include dirt or foreign particles (e.g. small stones etc.) which can damage the millstones.

Mill to the desired degree of fineness in one process, re-milling can result in blocking of the grain input funnel and will not give satisfactory milling results.

The Salzburger Grain Mill will give you fine and flaky flour in one milling process.

If the grain is stored in rooms with up to 60% humidity, it can be processed  without any problems. More than 60% humidity can already lead to smearing of the grinding stones during fine grinding. Store smaller amounts, especially during the wet seasons Grain in an air-permeable sack (linen, etc.) near a heat source.

Check the dryness of your grain as follows:



Dry grain "cracks" when you crush it with a spoon on a hard surface.

Damp grain can be flattened like oatmeal. If you cut dry grain with a sharp knife, the pieces will "splash" apart. Damp grain can be cut like bread. Rye should be stored for at least 6 months after harvest.

Suitable grain types

Grain Type	Setting	Remarks
Wheat, rye, buckwheat, barley, millet, green-spelt, spelt	Any degree of fineness	
Corn, rice, soy beans	Limited, eventually coarse grinding	Do not use popcorn, only use regular dried corn
Oats	Adjust the mill to a coarser setting	Just grind coarsely
Oily seeds, all spices	Mix with wheat, rye, barley, corn etc, and	

	process on a coarser setting	
Linseed, caraway, coriander, anise, fennel, cloves, and cinnemon	Small amounts can be ground without any admixtures	



Storage of the grain indoors in places with up to 60% humidity, allows a problem-free processing. Storage at humidity levels over 60 % can result in smearing of the millstones during fine processing.

Especially during wet or damp wet conditions store smaller quantities of grain in an air-permeable bag (linen, etc.) near a source of heat.

Store grain properly

It has been known since biblical times that grain is storable. The best conditions for this are: humidity below 14%, temperature below 20°C (temperatures of 5-8°C are best).

Having purchased grain does not mean that the dryness of the grain (which was present when the grain was purchased) will remain.

Grain absorbs moisture in a short time, but also releases it again. Grain breathes - that means there is a redistribution of moisture in the grain grain and sometimes water escapes - the grain can also "sweat".

Constant monitoring of humidity and temperature is therefore necessary. If you buy grain, it should be dry, cleaned and well packaged. If the grain is stored in rooms with a humidity of up to 60%, it can be processed without any problems.

More than 60% humidity can already lead to smearing of the grinding stones during fine grinding.

Therefore, pay particular attention to storage during the wet seasons.

We recommend storing smaller quantities and close to a heat source.

How to dry the grain by yourself

Put the moist grain in the oven for about 30 minutes at about 50 degrees – then let it cool down.

Milling Process

Fill appropriate material into the funnel.

Using the clamps supplied with the mill fix it firmly onto a stable table – table corner.

Slowly begin to rotate in a clockwise direction. The degree of fineness of the flour can be adjusted during the milling process.

Please see the chapter on „Adjusting the degree of fineness.“

Interrupting the milling process

When beginning to mill hard grain types such as corn, rice or durum wheat at fine settings and with a full funnel the mill can become blocked.

Please re-adjust the setting from fine to coarser until the mill begins to turn then during the milling process adjust the setting in a clockwise direction until the desired degree of fineness is reached. When milling hard grain varieties, if possible do not interrupt the milling process!



Should the funnel become blocked when milling wheat, spelt or rye shortly turn the funnel in an anti-clockwise direction.

A tip:

the less flour is between the millstones the easier the funnel can be turned.

Adjusting the degree of fineness

Coarse / fine adjustment is possible by using the knurled nut and is locked by applying the wing nut.

Coarse Setting:

Loosen the wing nut, adjust the knurled nut in the anti-clockwise direction until you have the desired setting. Then tighten the wing nut.

Fine Setting:

Loosen the wing nut, adjust the knurled nut (counter in the clockwise direction) until desired grade is reached. Then tighten the wing nut.

The MH4 grain mill can continually be adjusted and according to the adjustment chosen produces very fine flour respectively grits.

Provided there is no grain between the mill stones and when the mill is not in Operation, any desired adjustment of the fineness setting can be carried out. With a full funnel the mill can be adjusted to a coarser setting, however it can only be set to a finer setting during the milling process.

Opening the milling chamber

The funnel with the upper millstone is fixed by the knurled nut and the wing nut on the base part of the mill. By unscrewing the knurled nut and the wing nut, the funnel can be lifted off

Closing the milling chamber

Place the funnel unit onto the guide rod which is fixed in the lower part of the part of the appliance. Please refer to the drawing to see the order of the components.

Please clean the stones before attaching the funnel unit.

Smearred Millstones

If the grain was not dry enough for the chosen mill setting, the grain will smear the millstones. A hard, but smooth layer will appear on the millstones. Take a kitchen knife and scratch the layer from the millstones. Clean the grooves in the millstones. In order to clean the millstones, it is usually only necessary to process 1 or 2 hand-falls of rice or grain at a coarse setting.

Drying the Grain

Damp grain will cut like bread, whereas as dry grain will chip off:

Damp grain: Dry the amount required before milling for approx. half an hour in the oven at 50°C.



IMPORTANT: Prior to milling the grain leave it to cool off.

Care and Cleaning

Normal functioning of the mill means that small amounts of flour will be left in the milling chamber. When using the mill regularly, we recommend to clean it every three months. If you do not intend to use your mill over a period of some weeks, we recommend that for hygienic reasons you have to clean it thoroughly, in order to avoid mildew.

To do this, mill a handful of rice or grain at a “coarse setting” afterwards open the mill and using a vacuum cleaner remove all residue flour from the milling chamber. Leave the mill open and if at hand place a few bay leaves inside.

Moths love the dark and their peace and will only start attacking any wood if they are faced with extreme emergency. If you constantly use your mill you will not offer moths any comfortable surroundings. Prior to deliver the knurled nut has been oiled, but application of a little sewing machine oil will ensure long-life of your mill.

The outer surfaces of your mill need only to be wiped with a damp cloth and then dried at once. Occasionally roughen the outside surfaces with sand paper and then treat them with beeswax oil.

Problems and Solutions

<i>Problem</i>	<i>Cause</i>	<i>Solution</i>
<i>There is no flour output</i>	The crank cannot be turned. The knurled nut has not been correctly countered (locked) or has been turned too tightly!	This means that the mill stones will be turned tighter and tighter together, so that milling is no longer possible. Please see page 4.
	Smearred Mill stones Should you see a white ring on the outer edge of the mill stones that is a clear sign that you have been milling either damp grain, been milling too finely or milling oily kernels (e.g. linseeds). Oily kernels stick between the mill stones, make them become so smearred, that milling is no longer possible.	Unfortunately, you can only feel your way through processing „damp grain“. The mill stones do, however, react very sensitively towards dampness. If you are not sure dry the grain for half an hour in your oven and then let it cool properly.
<i>Metal shavings in the flour</i>	The knurled nut was not assembled correctly	Please control if you have assembled the knurled nut with the spigot facing upwards
<i>Too little flour production</i>	The knurled nut was either fastened too tightly or not	Open the the knurled nut in steps until you have the degree of

	correctly secured (countered).	fineness required and then lock (counter) the same. correct locking please see page 5
<i>Flour is too coarse</i>	The knurled nut was too loose	Tighten the knurled nut in steps until you have desired degree of fineness and the lock (counter) the same as above (like page 5).

Warranty



Our grain mills are manufactured and checked directly in our factory with many years of experience. We use selected materials and motors.

Nevertheless, defects can occur.

12-year guarantee on the grain mill and 24-year guarantee on the granite millstones - against breakage and chipping of stone particles.

Terms of Warranty:

The warranty applies to all occurring material or processing defects and depends on the choice of the manufacturer to replace, repair or refund the appliance.

It does not include the replacement of consequential damage nor loss due to natural wear and tear or to damages caused by the use of force and/primero per use or lack of improper maintenance.

Intervention by any unauthorised persons, who are neither employed by our company nor authorised by us, results in the warranty becoming invalid. The warranty applies to all appliances intended for the entire European market.

Fragile parts are excluded from the guarantee. Wood is a living material and small cracks in the wooden casing may arise. These are not considered to be material defects.

In case of any warranty claim your statutory warranty rights, which you can independently assert against us, do, of course, remain upright in case of any defect and are not restricted by the warranty.

Proof of purchase must be provided for any warranty claim.

Warranty claims:

Within the claim period, we do, of course, carry out any necessary repair work completely free of charge on defects in material and workmanship during the warranty period.

Before you return the appliance:

However, before you return the appliance to us we request you to send us a short mail or to call us. The problem may only be very small or even due to operating errors. It may only be a small insignificant fault, which can be easily solved. In this way you can save your mill from any unnecessary transport strain.

Shipping - Packing:

If necessary, for return shipments please pack your flaker in its original box or use a sufficiently strong cardboard box with enough protective material. Please use enough stuffing material such as newspapers, cardboard, etc.

Please send only the flaker without any accessories, lid, owner's manual etc. Please include information on the problems you are having with your flaker and which you want solved and also your phone number should be need to contact you if necessary.

Please return the parcel sufficiently stamped – please also consider taking transport insurance, which does incur significantly higher postage costs.

Warrantor and warranty address:

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Technical Data MH 4:

Weight:	4 kg
Height:	16 cm without crank
Required space:	22 x 22 cm
Funnel capacity:	300 g
Milling capacity, fine:	40 g/min
Milling capacity, coarse:	80 g/min
Mill stone diameter:	12 cm
Mill stone:	Natural stone granite



Recipes

Bogenhofener whole wheat bread

750 g of ground spelt, 250 g of ground rye, 1 packet 7 g) dry yeast, 4 tbsps. of sunflower seeds, about 1 tbsp. each of salt and bread spice, sesame seeds and linseed, approximately 600 ml of lukewarm water.

Preparation

1. Knead all the ingredients to a dough, kneading until it no longer sticks.
2. Leave to rise to twice its size.
3. Then place the risen dough into a bread baking tin.
4. Bake at 220°C for 15 minutes and for 45 minutes at 180°C.
5. Remove from the tin immediately!

Spelt brioche

500 g fine spelt flour, a pinch of salt, 2 tbsps. natural sweetener, 1/4 lit. water or soy milk, grated rind of a lemon, 1 packet of dry yeast, 100 g raisins, 2 tbsps. diet margarine or soymilk.

Preparation

1. Knead the above ingredients to yeast dough.
2. Leave to rise for approx. 20 minutes. Knead again and leave to rise for another 15 minutes
3. Now knead again and braid to form a plait.
4. Bake at 180°C for about 40 minutes. Brush several times with either margarine or soy milk.

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