



Salzburger
Getreidemühlen
Seit 1977

For each
handful of
flour

Hand Grain Mill “Kornelia” MH 6 Operating Instructions



Please read the user manual and safety instructions carefully
before first use!

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For every handful of flour ...

Dear Customer,

We are pleased that you have chosen a **Salzburger Grain Mill “Kornelia” MH 6** and would like to wish you great success in preparing your wholesome meals. With your grain mill, you have acquired a high-quality household appliance, built based on our decades of experience.

Please read this user manual carefully before using the device. Pay special attention to our tips on safety, grinding material, and mill maintenance to ensure a seamless grinding experience for many years.

Agrisan Naturprodukte GmbH
Christine Thurner



This grain mill is designed exclusively for producing flour and coarse meals for household use.

Assembly of the Grain Mill “Kornelia” MH 6:



Assembly of the Hand Mill “Kornelia” MH 6:

Refer to the illustration on page 4.



The mill can be attached either along the length or at a corner of a table.

1. Secure the large collection tray (base) using the clamps provided on a stable surface. The base has two holes with a diameter of 10 mm.
2. Place the small, easily removable flour bowl into the secured base.
3. Insert the mill housing with the lower grinding stone into the base. The bottom of the mill housing has three support feet, which lock into the designated slots in the base by turning it clockwise.
4. Place the hopper with the upper grinding stone onto the threaded rod.
5. Assemble the ball bearing as follows:
 - Hardened disc with the running groove facing up
 - Ball bearing
 - Hardened disc with the running groove facing down
6. Tighten the knurled nut until you feel contact with the ball bearing.
7. Now turn the knurled nut back about half a turn and hold it in place. Then screw on the wing nut and secure it against the knurled nut, ensuring that the upper grinding stone can still rotate.

This provides a good initial setting (for bread-fine flour) to start the grinding process.



By further adjusting the nuts, the fineness of the flour can be changed. See "Grinding Process" on Page 12.

Before you grind for the first time:

No miller was born a master, and before you start grinding, we would like to give you some important information about the natural stone – granite – built into your mill.

Unlike artificial millstones made of corundum-ceramic, our natural stone is relatively smooth and reacts sensitively to moist grain.

Moist grain may already be or could become infested with mold. Therefore, ensure that your grain is stored properly and remains healthy. Even experienced users of grain mills may find it difficult to distinguish between moist and dry grain.

If the grain has too high a moisture content, the millstones will become smeared, and the mill will be difficult to turn. You can find more information on this in this user manual.

To get to know your mill properly, we recommend that for your first grinding attempt, you place the grain in the oven at 50°C (122°F) for 30 minutes and then let it cool down.

By doing this, you will see how finely your mill can grind under optimal conditions during your first grinding process.

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

This is just an initial aid and also a way to demonstrate the best possible flour fineness.

You will become most familiar with your new mill by experimenting with different fineness settings.

Start by grinding coarsely and gradually adjust the settings to finer levels step by step.

Basic rules for more safety:

Please read this operating manual and the safety instructions carefully before using your grain mill.

This will help you avoid mistakes and accidents, ensuring safe and functional use of the device.

Please keep the manual and pass it on to any future user of the product.

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

1. Read all the instructions carefully.
2. The device may only be used for its intended purpose (producing flour and cracked grain).
3. Before putting the device into operation, it is important to ensure that it is in perfect condition.
4. Repairs may only be carried out by persons authorized by Agrisan GmbH.
5. Defective devices must not be put into operation.
6. Report any defects to the seller immediately.
7. Avoid any contact with hot surfaces such as stovetops.
8. Always use the mill on a flat and stable surface.
9. The mill must be positioned in such a way that slipping is impossible. It is best to place the mill on a hard surface, such as a kitchen countertop. Secure the mill using the designated clamps.
10. Children may only operate the device under supervision.
11. Supervision is also required when the mill is used near children.
12. Store the device out of reach of children.
13. The device must not be operated by persons with physical or mental impairments or by those who lack the necessary experience or knowledge for its proper operation. Exceptions apply to individuals supervised by a person responsible for their safety.
14. The device or parts of it must not be submerged in water or other liquids.
15. Screws and fastenings that require a tool to be opened must not be loosened.

Suitable location:

The Salzburg grain mill MH 6 is made of high-quality alder wood. Wood is a living material and constantly reacts to environmental influences throughout its lifetime. Climate and temperature fluctuations may cause small cracks in the housing.

However, this does not affect the functionality of your mill in any way. Place your mill in a dry location and protect the device from direct heat sources.

Avoid proximity to radiators and direct sunlight. Additionally, water vapor and moisture (excessive humidity) should be avoided.

Intended use:

The MH 6 “Kornelia” is intended for private use.

The device is suitable for grinding conventional grains as well as the grain types listed on the website. www.getreidemuehle.com

Grain feed:

Use only cleaned, dried grain!

Moist grain will clog the millstones! See the section "Clogged Millstones."

Grind to the desired fineness in a single pass.

Grinding twice clogs the grain feed into the milling chamber. The Salzburg grain mill already grinds fine flour in a single pass.



If the grain is stored in rooms with up to 60% humidity, it can be processed without any issues. However, if the humidity exceeds 60%, fine grinding may cause the millstones to smear. During periods of high humidity, it is especially advisable to store smaller quantities. We recommend keeping the grain in a breathable sack (linen, cotton, etc.) in a dry room, preferably near a heat source if possible.

Check the dryness of your grain as follows:



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

Moist grain can be flattened, like an oat flake.

When you cut dry grain with a sharp knife, the pieces "scatter" apart.

Moist grain can be cut like bread. Rye should be stored for at least 6 months after harvest.

Suitable seeds:

You can also find information about grindable types of grain on our website: www.getreidemuehle.com

Seed	Setting	Note
Wheat, spelt, buckwheat, rye, rice, barley, millet, green spelt	Any desired fineness	Rye contains more oil and therefore cannot be ground as finely as spelt and wheat.
Corn and soybeans	Set the device to a coarser setting	Use food-grade corn, not popcorn corn. Since there are many different types of corn, experiment to find the best setting for your desired result. Grind corn and soybeans immediately to the desired fineness.
Oats	Coarse setting	Only crush.

Spices and oil-containing seeds:

- Flaxseeds and all spices such as caraway, coriander, cloves, anise, fennel, etc., can be ground in small quantities when mixed with the grain.
- It may be necessary to use a slightly coarser setting.
- Clean the mill after grinding.

How to store grain properly:

Since biblical times, it has been known that grain is long-lasting when stored properly. The best storage conditions are: moisture below 14% and temperature below 20 °C (68°F) - ideally between 5–8 °C (41–46°F).

If you have purchased grain, it does not mean that the dryness of the grain, which was present at the time of purchase, will remain unchanged.

Grain absorbs moisture in a short time but also releases it again. Grain "breathes," meaning there is a redistribution of moisture within the grain kernel and, to some extent, moisture loss – the grain can also "sweat."

A constant monitoring of humidity and temperature is therefore required.

When purchasing grain, it should be dry, cleaned, and well-packaged. If stored in rooms with up to 60% humidity, it can be processed without any issues.

Over 60% humidity can cause the grinding stones to smear when milling finely.

Please pay special attention to storage, especially during the humid seasons. We recommend storing smaller quantities.

Drying grain:

Place damp grain in the oven at approximately 50°C (120°F) for about 30 minutes – then let it cool down.

Grinding process

For assembly and basic settings of the mill, see page 4.

1. Secure the mill using the supplied clamps.
2. Fill the hopper with suitable grain. Start turning the handle slowly in a clockwise direction.
3. The fineness of the flour can be adjusted during the grinding process.
4. The MH 6 mill is infinitely adjustable and produces finer or coarser flour depending on the setting.

Adjusting the grinding fineness

For a finer grind: Gradually adjust the knurled nut by turning it clockwise in small steps and locking it again.

For a coarser grind: Gradually adjust the knurled nut by turning it counterclockwise in small steps and locking it again.

Important notice:

If the knurled nut is not secured with the wing nut, it may tighten on its own during grinding, causing the grinding stones to lock up. This may make it difficult or impossible to turn the stones.

Proper locking technique:

Hold the knurled nut with your left hand and the wing nut with your right hand.

Keep the knurled nut steady while tightening the wing nut until both touch.

This prevents the knurled nut from tightening on its own and avoids the stones from locking during the grinding process.

Opening the mill:

When fully assembled, the hopper and the upper millstone form a single unit. By unscrewing the fineness adjustment (first the wing nut, then the knurled nut and ball bearing), the hopper unit can be lifted off.

Care and cleaning:

Maintaining the technical functionality of your mill requires minimal effort in terms of care and maintenance.

If you do not intend to use your mill for several weeks, thorough cleaning is recommended for hygienic reasons. Open the mill and use a vacuum cleaner to remove any flour residue from the milling chamber. You may also cover the mill with cloth.

Care of the housing:

The housing of the Salzburg Grain Mill MH 6 is made from alder wood and treated externally with natural beeswax oil. It can be wiped with a slightly damp cloth. Never "wash" it with water or any other liquids. Stains or small scratches can be removed with very fine sandpaper. After sanding, reapply a natural protective agent to the housing.

Cleaning the millstones:

If you use your grain mill regularly, cleaning the millstones is not necessary.

However, if you have ground oily seeds or spices, cleaning the millstones can be done by milling coarse rice. Never use water or other liquids to clean the millstones!

Smudged millstones

Smudged millstones develop a hard, smooth layer on the outer edge. Stuck residues can be effectively removed by grinding coarse rice. In case of severe sticking, first scrape off the coating with a small knife. Also, clean the grooves of the stones thoroughly.

Closing the mill:

Reassemble the mill as described on pages 4 and 5.

Protection against moths and insects:

Place small sachets filled with lavender, oregano, thyme, or cloves inside the mill. You may also cover the mill with a cloth. Moths prefer darkness and stillness and feed only on flour, not wood. If you use your mill regularly, moths will not find a comfortable place to settle



Troubleshooting guide

Problem	Cause	Solution
Mill does not produce flour	The crank can no longer be turned.	The knurled nut was either not counterlocked or tightened too much. This causes the grinding stones to move closer and closer together until grinding is no longer possible. See page 13 for details.
Clogged grinding stones	If you notice a white coating on the outer edge of the grinding stones, this is a clear sign that either damp grain or seeds that are too fine or high in oil (e.g., flaxseeds) were ground. Oily seeds clog the stones, making grinding impossible.	Unfortunately, you cannot determine "damp" grain by hand. However, the grinding stones are very sensitive to moisture. If in doubt, place the grain in an oven at 120°F (50°C) for 30 minutes , then let it cool down before grinding.
Low grinding performance	The knurled nut was tightened too much or not counterlocked.	Gradually loosen the knurled nut until the desired fineness is achieved, and make sure to counterlock it correctly. See page 13 for details.
Flour is too coarse	The knurled nut was not tightened enough.	Gradually tighten the knurled nut until the desired flour texture is achieved and counterlock it correctly. See page 13 for details.

Our Manufacturer's Warranty: This is how we prove quality and durability!



Our grain mills are manufactured and inspected directly at our factory with years of experience. We use carefully selected materials and motors. However, defects may still occur.

"Lifetime" Warranty:

For the granite grinding stone against breakage and chipping of stone particles.

12-Year Warranty:

Covers all other components, such as the housing and hopper.

Warranty terms:

The warranty is valid from the date of purchase and entitles the owner to a free regrinding of the granite grinding stone if needed within the warranty period, provided the mill has been used according to the operating instructions.

The warranty covers all proven material and manufacturing defects from the date of purchase and, at our discretion, includes replacement, repair, or refund of the purchase price.

Exclusions From Warranty:

- Fragile parts are not covered.
- Wood is a natural material and may develop small cracks in the housing. These are not considered material defects.

- The warranty does not cover consequential damages, loss, natural wear and tear, or damages due to improper use, force, or inadequate maintenance.
- Any unauthorized modifications or repairs performed by non-manufacturer-authorized personnel void the warranty.

The mills must be operated according to the instructions and are designed for grinding the grains listed in the user manual or similar grains. The grains must be clean and suitable for human consumption.

The mills are intended for **household use only** and are designed to process normal household quantities. The warranty does not apply to commercial mills or any commercial use.

Any other use of the mills is considered non-compliant and does not qualify for warranty claims.

A granted warranty does not extend or renew the warranty period.

Warranty coverage in the USA:

The warranty applies to devices purchased and officially distributed in the United States with the manufacturer's consent.

To claim the warranty:

You must provide the original purchase receipt.

Warranty processing:

Repairs of material and manufacturing defects within the warranty period are, of course, free of charge.

Before sending the mill:

We kindly ask you to contact us via email or phone before sending the device.

Sometimes, minor issues or operating errors can be easily resolved with a simple tip or instruction, preventing unnecessary shipping.

Shipping & Packaging:

- If a return is necessary, please pack your mill in the **original box** or in a **sturdy, well-padded carton** with sufficient protection.
- Use adequate filling material such as newspapers, cardboard, etc.
- Please send the mill **without accessories, user manual, or additional items**.
- Include a **description of the issue** and provide your **phone number** so we can contact you if needed.

Send the package **prepaid** to our address. We also recommend **shipping insurance**, which typically adds only a small additional cost.

Warranty Provider & Contact Address:

AGRISAN NATURPRODUKTE GMBH

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A-5400 Hallein, Austria

Phone: +43 6245 83282

E-Mail: info@agrisan.at

Website: www.getreidemuehle.com
www.natural-grainmills.us

Technical Data: “Kornelia” MH 6

Weight	4,7 kg (10.4 lbs)
Height	27 cm (10.6 inches) - without the crank
Footprint	28 x 28 cm (11 x 11 inches)
Hopper Capacity	300 g (10.6 oz)
Grinding Capacity (fine):	70 g/min (2.5 oz/min)
Grinding Capacity (coarse):	90 g/min (3.2 oz/min)
Grinding Stone Diameter:	14 cm (5.5 inches)
Grinding Stone	Granite/Natural Stone



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