



SALZBURG GRAIN MILL

MT18 D Instruction manual



Please read the operating instructions and safety instructions carefully before using the device for the first time!

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For the love of nature...

Dear Customer,

We are glad that you have decided to purchase the Salzburger Grain Mill MT18 D and would like to wish you a healthy success with your wholefood meals in advance. The grain mill you have purchased is a high-quality device that has been built according to our decades of experience.

Please read these operating instructions carefully before you start to operate with the device. Pay particular attention to our tips about safety, ground material and care of the mill and we guarantee you many years of unadulterated grinding pleasure.

Agrisan Natural Products Ltd.

Christine Thurner
Management



Operating elements of the MT18 D



Please read the operating instructions and safety instructions carefully before using the device for the first time!

Important information on the operation of the MT18 D mill

Controls:

Instead of the on/off switch, the MT18 D mill has a motor protection switch with 380-volt connection with 16-amp CEE plug. The switch is located on the plug.

IMPORTANT NOTICE:

When using the mill for the first time, the DIRECTION of the lower millstone must be checked.

To do this, remove the hopper, turn on the mill and check that the lower stone rotates clockwise (to the right).

If this is not the case, an authorized electrician must correct the rotating field of the connection (socket).

If you have any questions, please call us: +43 (0)6245 -83282

Operating time:

We cannot precisely determine the maximum operating time of the motor, as this depends on various factors:

From the fineness of the desired flour: The finer - the less ejection. **Moist grain** generates condensate in the milling chamber and can lead to clumping of the flour. This can lead to a high degree of heating and thus clog the discharge.

The hardness of the grain: (corn or kamut, for example, is much harder than wheat or spelt) also affects the heating of the flour at the outlet and can clog it.

Conclusion: dry, healthy, stored grain allows the milling of the finest flour with the least possible heating.

Please always follow the instructions in the manual. Never operate the mill without supervision!!

Before you grind the first time ...

No miller has yet fallen from the sky! Before you start grinding, we would like to give you some hints about the natural stone - granite installed in your mill.

Our natural stone, unlike artificial grinding stones made of corundum ceramic, is relatively smooth and sensitive to wet grain.

Moist grain could be or become infested with mold. Therefore, make sure that the grain is stored in a good and healthy way. It is not so easy to distinguish moist and dry grain even for long-time users of grain mills.

If the grain has too high a moisture content, the millstones will smear, and the mill will stop. More info about this in this operating manual.

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

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

However, it is not necessary to carry out the drying 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 as well to dry moist grain.

You will become most familiar with your new mill by making a wide variety of fineness settings.

Grind coarsely at first and slowly, little by little, make finer adjustments.

Basic rules for more safety

Important safety instructions

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

This will help you avoid mistakes and accidents, and you will use the device safely and functionally.

Please keep the instruction manual and pass it on to any user of the product after you.

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

1. Read all instructions carefully.
2. The equipment may only be used for its intended purpose (production of

flour and meal).

3. The device must not be used outdoors.
4. Before putting the device into operation, it is important to make sure that the device is in perfect condition and to check for defective cables, brittle insulation, damaged housing. If the power cord or other components of the mill are damaged, it must be replaced by the manufacturer, or a qualified person authorized to do so.
5. Repairs may only be carried out by persons authorized by Agrisan GmbH.
6. Defective or defective electrical equipment must not be put into operation.
7. Report defects to the seller immediately.
8. Connect your mill only to a properly installed power outlet. Please check that the voltage indicated on the nameplate of the grain mill corresponds to that of the mains supply.
9. Sockets and extension cords must not be overloaded.
10. The cable of the mill must not hang over an edge from the table or work surface. Contact with stove tops or other hot surfaces must be strictly avoided.
11. Do not lay or crush supply lines to electrical devices over sharp edges, corners and moving parts.
12. Operate equipment only with the designated switch.
13. The safety devices must not be changed or switched off.
14. Immediately switch off the device if malfunctions occur and pull out the plug.
15. Do not pull the plug out of the socket by the supply cable.
16. Always use the mill only on a level, stable surface. The mill must be set up in such a way that it is impossible for the mill itself and the collecting container for the ground material to slip off during the grinding process. It is best to place the mill on a hard surface, such as kitchen countertop. This will ensure that the ventilation slots on the underside of the unit, which are used to ventilate the motor, are unobstructed.
17. The device may only be operated by children under strict supervision.
18. Strict supervision of the device is also required when the mill is used near children.
19. Keep the device out of the reach of children.
20. The device must not be operated by persons who are physically or mentally impaired or who do not have the experience or knowledge required to operate the device properly. The exception is persons who are supervised by a person responsible for their safety.
21. Do not place the device or parts of the device in water or other liquids. Never insert a wet plug into a socket or touch it with wet hands.
22. Screw connections of the device that can only be opened with a tool must not be opened.
23. Industrial motors can be damaged by prolonged idling. Therefore, please switch off the mill immediately after use.

Intended use

The MT18 D mill is designed and constructed for commercial use. The device is designed for grinding the types of grain listed in the operating instructions and similar.

You can find more information on our website www.getreidemuehle.com under "Mill comparison".

Quick guide

1. Insert the mains plug into the socket
2. Place suitable drip tray under flour outlet
3. Turn the thread clockwise until you feel clear resistance
4. Now turn a little counterclockwise until the two red dots are on top of each other.
5. Switch on motor
6. Fill grain
7. Readjust the desired degree of fineness
8. Switch off the motor after grinding

Suitable location

The Salzburg grain mill is made of high-quality beech wood. Wood is a living material and reacts constantly and throughout its life to environmental influences. Climate and temperature fluctuations can lead to small cracks in the housing. This does not affect the function of your mill in any way.

Place your mill in a dry place and protect the device from direct heat source. Avoid the vicinity of radiators and direct sunlight. Water vapor and humidity (too high humidity) should also be avoided.

The ground material

Use only cleaned, dried grain!

Damp grain smears the millstones! *See section "Smudged grinding stones"*. Poorly cleaned grain may contain foreign bodies (especially small stones, etc.), which may damage the grinding stones. Grind the desired fineness in one pass.

Fine milling twice clogs the grain inlet and does not bring the desired success. The Salzburg Grain Mill already grinds powder-fine and flaky flour in one pass.



If the grain is stored in rooms with up to 60% humidity, it can be processed without any problems. Above 60% humidity can already lead to smearing of the millstones during fine grinding. Storage

They quite especially during the wet seasons smaller quantities of grain in an air-permeable bag (linen, etc.) near a heat source.

Check the dryness of your grain as follows:



Dry cereals "crack" when you crush them 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 "pop" apart.

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

Suitable seeds:

<i>Seeds</i>	<i>Setting</i>	<i>Note</i>
Wheat, spelt, buckwheat, rice, rye, barley, millet, green spelt ...	Any degree of fineness.	Rye is somewhat more oily and therefore cannot be ground as finely as spelt and wheat, for example.
Corn and soybeans	Can be ground. To do this, set the grind a little coarser.	Use food corn, not popcorn corn. Since there are many different types of corn, please try how best to achieve the desired result. Also grind larger and harder kernels immediately to the desired fineness!
Oats	(coarse adjustment)	Only grind (for e.g. muesli)
Flaxseed, all spices such as caraway, coriander, cloves, anise, fennel and cinnamon	Mix small quantities with cereals, grinding a little coarser if necessary.	After grinding, clean the grinding chamber and the discharge tube.

Store grain properly

Since biblical times, it has been known that grain is shelf-stable. This is best given under the following conditions: Humidity below 14%, temperature below 20 °C (temperatures of 5-8 °C are most favorable).

If you bought grain, it does not mean that the dryness, which was given when you bought the grain, remains.

Grain absorbs moisture in a short time, but also releases it again. Grain breathes - i.e., moisture redistribution takes place in the grain kernel and, to some extent, water leakage also occurs - the grain can therefore also "sweat."

Constant control of humidity and temperature is therefore necessary.

When you buy grain, it should be dry, cleaned and well packed. If the grain is stored in rooms with up to 60% humidity, it can be processed without any problems.

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

Therefore, pay special attention to storage during the wet seasons. We recommend to store smaller quantities and this near a heat source.

Drying grain

Put moist cereal in the oven for about 30 min at about 40 degrees - then let cool.

Grinding process



Grind the desired fineness in one pass. Grinding twice clogs the grain feed and does not bring the desired fineness.

The Salzburg Grain Mill grinds powder-fine and flaky flour in just one pass. If there is no grain between the stones, the stones may touch each other at fine setting. Therefore, please do not let the mill run in idle mode!

How to grind correctly

1. Place an appropriately sized collecting vessel under the flour outlet.
2. Tighten the thread until you feel significant resistance.
3. Now turn in the direction of coarser (counterclockwise) until the two red dots on the right side are on top of each other.
4. Turn on the mill - you will hear the motor noise.
5. Fix the thread with the clamping screw or hold the funnel firmly with one hand. (This is necessary, as otherwise the thread will automatically close and may jam.)
6. Fill the required amount of grain into the hopper.
7. Now correct the fineness of the flour - either coarser counterclockwise - or finer clockwise.
8. When the desired fineness is reached, fix the thread with the clamping screw. The mill now operates automatically.

There is no scale on your grinder to give an indication of coarser and finer settings.

It is impossible to apply a scale that is valid for all types of grain and for the most diverse degrees of grain moisture.

Wheat and spelt can be ground the finest. Rye is oilier and must be ground coarser.

The very oily oats can only be milled. In addition, the dryness or moisture of the grain is of great importance for fine milling results.

The drier and the less oily the grain, the finer you can grind.

The oilier and the moister the grain is, the coarser you need to grind.

Only looking at the flour outlet and reaching into the flour will really tell you if you are grinding at the correct fineness or need to make a correction.



An old baker's rule says:

Grind as coarse as possible and as fine as necessary!

Operating time

Your mill can grind continuously for several hours. However, the flour can heat up considerably (especially with hard grain types) due to a long milling time. It is therefore advisable to check the temperature and let the grinder cool down in between.

Setting the degree of fineness

The Salzburger grain mill is infinitely adjustable by turning the feed hopper and can be easily adjusted during grinding. For fixing the grinding setting, the fixing screw is located on the right side.

Operation of the fixing screw



Turn the locking screw carefully and with feeling into the thread. Do not use force under any circumstances. You will notice that the thread locks after only a few turns and that the funnel can no longer be moved.

If you turn the locking screw too tightly into the thread, the locking screw or the grinding chamber may be damaged.

Tightly screwing in the clamping screw is NOT required.

The thread must not move independently during grinding. If the thread moves (correct the position of the thread) and turn the locking screw a little tighter.

Damage to the thread due to incorrect operation of the locking screw could result in a time-consuming and costly repair that is not covered by warranty.

Change of the degree of fineness

At a standstill

If there is grain between the grinding stones or in the hopper, no adjustment should be made.

The grain, which is still unground between the grinding stones, is jammed. This could cause the mill to have difficulty restarting when it is switched on again.

During the meal

You can change from fine to coarse and vice versa during grinding. Turn **slowly from coarse** to fine to allow the mill to grind the grain between the stones. If you turn from coarse to fine too quickly, the stones could jam.

Coarse adjustment

The coarsest setting for grist can be achieved by turning the feed funnel approx. 1 turn counterclockwise. (Do not open further than 1 turn during milling, otherwise the seal will become ineffective) Simply observe the outlet to see if the flour is coarse enough.

Normal setting

At this setting, the **red dots** on the threaded part and the funnel coincide. The flour fineness achievable in this setting is sufficient for many baked goods and considers a normal moisture content of the grain.

Finest setting

To obtain very fine flour, you may **go below the normal setting**.

To do this, turn the funnel clockwise during grinding.

Pay attention to the flour outlet!

IMPORTANT: When no more flour comes out of the outlet, the stones rub against each other. This must be avoided at all costs!

Even if a slight grinding noise of the millstones can be heard, you have closed the funnel too far. Immediately turn the funnel coarser - counterclockwise. Fasten the fixing screw again.

The drier the grain, the finer it can be ground, the lower the flour temperature and the better the grinding performance of the grain mill. During grinding, the elastically mounted millstones are pressed apart slightly and run without contact.



Please note that the setting points "red dot above red dot" will shift towards "fine" over time due to wear of the millstones.

Interrupting the grinding process

Very hard grain such as corn, rice, or durum wheat can prevent the motor from starting when the hopper is full.

If the motor does jam, please turn the hopper toward coarser until the unit begins to grind and then readjust clockwise to the desired fineness.

If possible, do not interrupt the milling process for hard grain types!

Opening the grinding chamber



Never open the grinder without first disconnecting the power plug, there is a risk of injury! Loosen the fixing screw and turn the funnel counterclockwise until it can be lifted off the lower part. Please clean the

thread before Reattach the funnel. The thread is easily adjusted and must not be oiled. Oil and flour will cause the thread to stick.

Closing the grinding chamber

Place the funnel straight on the lower part and turn until the thread starts to grip. After putting the funnel back on, find the normal setting by turning the funnel clockwise as far as it will go in the "fine" direction. Then open the funnel (counterclockwise) until the two red dots are on top of each other. This is then a fine bread setting.

Care and cleaning

To maintain the technical functionality of your mill, no great effort is required in terms of care and maintenance. All you need to do is make sure that the thread is clean.

Cleaning the grinding stones

Do not use any liquids!

If you use your grain mill regularly, cleaning the millstones is not necessary. By grinding a handful of rice, you also clean the millstones from any residues of oil-containing seeds, spices, etc.

Smudged grinding stones

If your grain was not dry enough for the selected fineness, the grinding stones may smear. This creates a hard, smooth layer on the outer edge. To clean the millstones, it is usually sufficient to grind 1 - 2 handfuls of rice on the coarse setting.

Adhesions are thus well loosened. If necessary, scrape off the coating and clean the grooves of the stones. If necessary, clean the discharge tube of flour residues with a bristle brush or vacuum cleaner.

Cleaning the grinding chamber

Due to the function, some flour remains in the grinding chamber during fine grinding. This small residue is almost completely wiped out if you allow the mill to run briefly after the grinding process has been completed.

If you have ground hard grains such as corn or moist grain, moisture condensation may have collected in the mill.

In this case, leave the mill with the grinding chamber open for about 2 hours to allow the moisture to dry.

If you do not use your mill for several weeks, a thorough cleaning of the grinding chamber is necessary for hygienic reasons.

recommended. First grind "coarsely" with a handful of rice or grain, open the mill and use a vacuum cleaner to suck the flour residues out of the grinding chamber.

Against moths and insects

Insert a tea bag (herbs) into the flour outlet. Put bay leaves into the grinding chamber.

Moths love darkness and quiet and eat only flour, not wood. If you use your mill constantly, moths will not find a cozy place to stay.

Cleaning the thread

Clean the thread of flour residues using a small brush or paintbrush and a vacuum cleaner. Flour residues can impair the functionality of the thread. Regular cleaning is therefore advisable. The thread is set to run smoothly and must not be oiled. Oil and flour will cause the thread to stick.

Cleaning and care of the housing

The housing of the Salzburg grain mills is made of solid wood (beech, walnut or oak) and treated with natural beeswax oil on the outside. It does not require any special care.

Wiping with a dry, at most slightly damp cloth is enough. Under no circumstances "wash off" with water or other liquids.

You can remove stains or small scratches with a very fine sandpaper. Then treat the case again with a natural protective agent.

Problem solving

<i>Problem</i>	<i>Cause</i>	<i>Solution</i>
Motor blocked, device can no longer be switched on.	Mill was adjusted from "coarse" to "fine" at standstill while whole grains were still between the grinding surfaces.	Set coarser, switch on and only then slowly set finer again.
	Grain is too moist.	Grain please dry.
	Grain was ground too fine.	Set the unit to a coarser setting - especially for oily cereals such as rye.
	Thread was tightened too tightly.	Set basic setting (red dot on red dot)
	Especially small grains such as quinoa were ground.	Let especially small grain trickle slowly into the funnel by hand.
The device has switched itself off. (Switching off after approx. 25 min. is a normal device protection!)	The device has been overloaded. Operating time has been exceeded or the motor has been blocked by overload.	Turn off and allow to cool for at least two hours.
	Flour outlet is clogged - thus also the grinding chamber.	Uncover the flour outlet and grinding chamber. Switch off and allow to cool for at least two hours.
	Flour backlog due to collecting vessel.	Empty the collecting vessel. Switch off and allow to cool for at least two hours.
	Grain too moist or too oily.	Please dry and/or coarsely grind moist grain. Grain containing oil smears very easily - grind coarser.

<i>Problem</i>	<i>Cause</i>	<i>Solution</i>
Funnel can no longer be rotated.	The device has been exposed to excessive humidity.	Try to open the mill as quickly as possible even if some force has to be applied! Then place the mill in a dry place.
	Fixing screw is tightened.	Loosen the fixing screw.
Grinding stones are smeared.	Grain is too moist or too oily.	Please dry and/or coarsely grind moist grain. Oily grain smears very easily - set coarser. Clean the stones by grinding rice in rough setting.
	Grain was ground too fine.	Please set coarser. Clean the stones by grinding rice in coarse setting.

If this doesn't help...



Before you send the mill for repair, you should contact customer service to possibly get another helpful tip.

Tel. 0043 6245 83282

E-mail: info@agrisan.at

Warranty



Our grain mills are manufactured and controlled directly at our factory with many years of experience.

We use selected materials and motors. Nevertheless, defects may occur.

Warranty for commercial mills:

2 years warranty on the grain mill (by commercial use) and 12 years warranty on the granite grinding stones. In case of breakage or breakage of stone particles, the stones will be exchanged free of charge.

In addition, we guarantee that if natural stones need to be reground or finished within the 2-year warranty period, we will perform this service free of charge.

Warranty conditions

The warranty applies to all defects in material and workmanship which may occur and is for replacement, repair, or refund at the option of the manufacturer. It does not include compensation for consequential damage, does not apply in the event of loss or natural wear and tear, or damage resulting from the use of force, improper use, or lack of or improper care. Interventions that are not carried out by our company or by persons authorized by us will void the warranty.

The warranty is valid in the entire European area for devices intended for European delivery.

Fragile parts are excluded from the warranty. Wood is a living material and small cracks may occur in the wooden case. These are not considered material defects.

Of course, in the event of a defect, you always retain your statutory warranty rights, which you can assert against us independently of the warranty and which are not restricted by the warranty.



For the assertion of the warranty, you need the invoice or the proof of purchase!

Warranty processing

Repairs of material and workmanship defects within the warranty period will of course be carried out completely free of charge.

Before you return the device

However, before you send the device to us, we request you to send us a short email or call us.

There could be a small thing or an operating error, a problem that we can easily solve with appropriate advice or information. This will save your mill an unnecessary transport load.

Shipping - Packing

If it is necessary to return your mill, please pack it in the original carton or, if possible, in a strong enough carton with sufficient protection. Please use plenty of stuffing material, such as newspapers, cartons, etc.

You are welcome to request shipping info from us by email.

Please also include information about the problem to be fixed and provide us with your phone number and email address so we can contact you.

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

Warrantor and warranty address

AGRISAN NATURAL PRODUCTS GMBH, Gasteigweg 25 A - 5400 Hallein Austria
Tel. 0043 6245 83282, E-mail: info@agrisan.at, Internet:
www.getreidemuehle.com

Technical data: MT18 D

Grinding power fine (wheat):	approx. 270/g min.
Grinding capacity coarse:	a multiple
Weight:	20,5 kg
Hopper contents:	approx. 2500 g
Footprint:	Ø 250 mm
Height:	470 mm
Shelf height:	175 mm
Coarse-fine control:	stepless
Grindstone:	Granite
Grinding stone diameter:	120 mm
Grinder bearing	elastic
Grinding chamber:	hard beech wood
Surface treatment housing:	organic beeswax
Industrial engine:	EU: 550 Watt/400 Volt/50 Hz
Speed during grinding:	910 rpm

Recipes

Spelt brioche

500 g fine spelt flour, 1 pinch of salt, 2 tablespoons of primal sweetener, 1/4l water or soy milk, zest of one lemon, 1 packet of dry yeast, 100 g raisins, 2 tablespoons of health margarine or soy milk.

Preparation:

1. Knead the above ingredients into a yeast dough.
2. Leave to rise for about 20 minutes.
3. Knead again and let rise for 15 minutes.
4. Now knead again and braid a braid.
5. Bake at 180° C for about 40 minutes. Brush frequently with margarine / soy milk.



Bogenhofen wholemeal bread

750 g ground spelt, 250 g ground rye, 2 packets (7 g each) of dry yeast, 4 tablespoons each of sunflower seeds, approx. 1 tablespoon salt, sesame seeds, linseeds, 1 tablespoon bread spice, approx. 600 ml lukewarm water.

Preparation:

1. Knead all ingredients into a dough until it no longer sticks.
2. Allow to rise until doubled.
3. Then place in a bread baking pan.
4. Bake for 15 minutes at 220° C and 45 minutes at 180° C.
5. Fall immediately!



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