



Salzburger
Getreidemühlen
Seit 1977

For each
handful
of flower

Hand Grain Mill MH 6

Manual



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

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For each handful of flower ...

Dear Customer,

We are pleased that you have chosen a Salzburg Grain Mill MH 6 and wish you great success in preparing your whole food dishes. With your grain mill, you have purchased a high-quality household appliance built according to our decades of experience.

Please read this operating instructions carefully before using the device for the first time. Pay special attention to our tips on safety, grinding material, and care of the mill, and we guarantee you years of uninterrupted grinding pleasure.

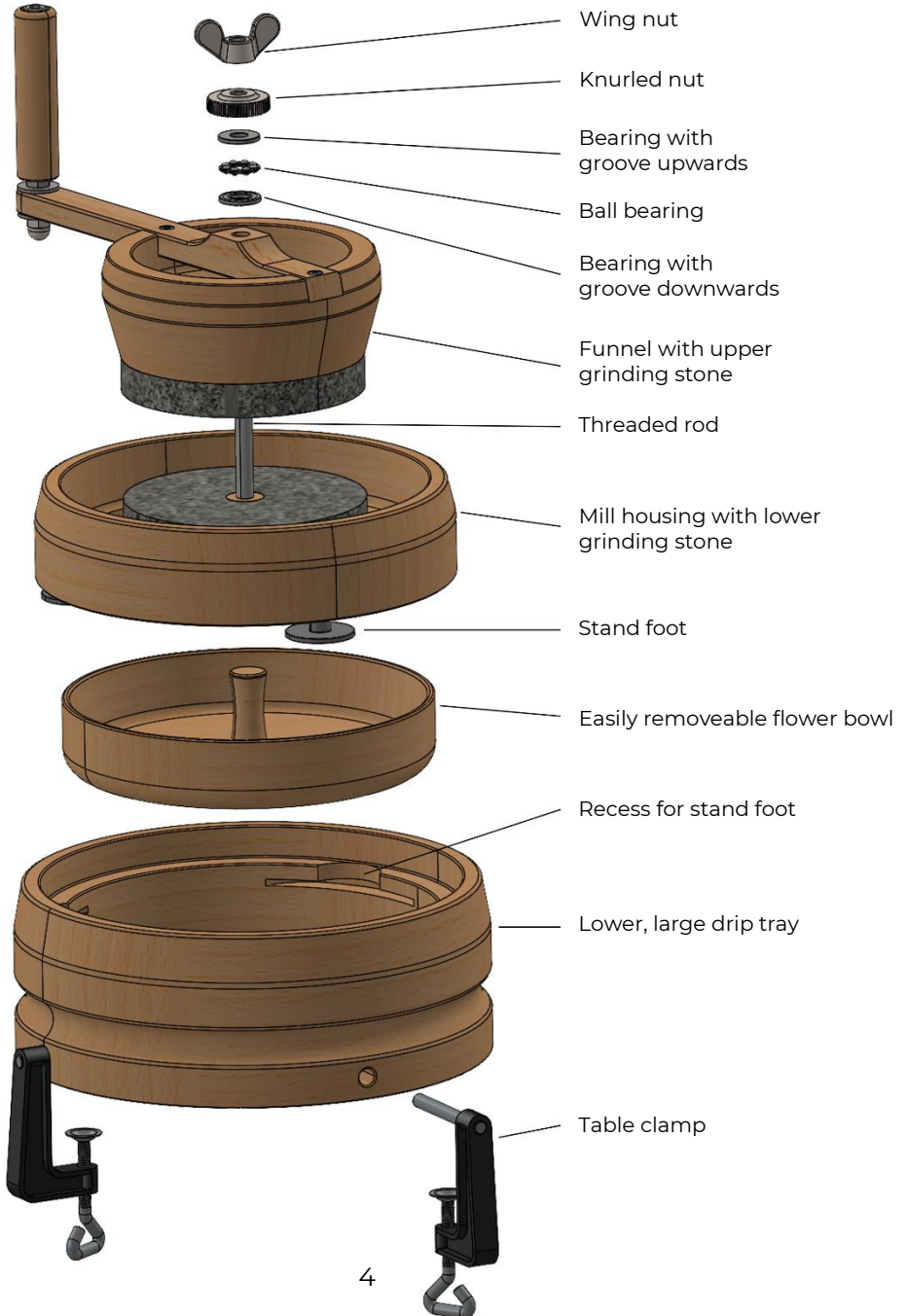
Agrisan Naturprodukte GmbH

Christine Thurner



This grain mill is intended solely for the production of flour and grist for household use.

Assembly of the hand mill: MH 6:



Assembly of the hand mill:

Refer to the illustration on page 4.



The mill can be attached either to the long side or at a corner of a table.

1. Secure the **large catch basin = base** (this contains 2 holes with a diameter of 10 mm (0.4 in)) using the supplied clamps onto a stable surface.
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 mill housing has three feet attached to the bottom that lock into the designated recesses in the base with a clockwise twist.
4. Place the **hopper with the upper grinding stone** onto the threaded rod.
5. Assemble the ball bearing as follows:
 - Hardened disc with the groove facing up
 - Ball bearing
 - Hardened disc with the groove facing down
6. Turn 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 steady. Then screw on the wing nut and counter it against the knurled nut, allowing the upper stone to still rotate.

This gives you a good setting (for fine flour suitable for bread) for the start of the grinding process.



Further turning of the nuts will change the fineness of the flour. See "Grinding Process," page 12.

Before you grind for the first time:

No miller was born knowing how to mill, and we would like to provide you with some tips regarding the natural stone, granite, built into your mill before you start grinding.

Unlike artificial grinding stones made of corundum ceramic, our natural stone is relatively smooth and sensitive to moist grain.

Moist grain may be affected by mold or could become so. Therefore, pay attention to proper and healthy storage of the grain. Even experienced users of grain mills may find it challenging to distinguish between moist and dry grain.

If the grain has too high a moisture content, the grinding stones may clog, making the mill difficult to turn.

More information on this can be found in this manual.

To truly get to know your mill, we recommend placing the grain in the oven for 30 minutes at about 50 °C (120 °F) and then letting it cool before your first grinding attempt.

Following this advice before using your mill for the first time will show you just how fine your mill can work under the best conditions.

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

This is merely a starting aid and a suggestion for achieving the best flour fineness.

You will become most familiar with your new mill by trying various fineness settings.

Start with a coarse grind and gradually adjust to finer settings.

Basic safety rules:

Please read this instruction manual and safety guidelines carefully before operating your grain mill. This will help you avoid mistakes and accidents, allowing you to use the device safely and effectively.

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

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

1. Read all instructions carefully.
2. The device is to be used only for its intended purpose (producing flour and grist).
3. Before using the device, ensure it is in proper working condition.
4. Repairs should only be performed by authorized personnel from Agrisan GmbH.
5. Defective devices must not be used.
6. Report any defects to the seller immediately.
7. Avoid contact with hot surfaces, such as stove tops.
8. Always use the mill on a stable, flat surface.
9. Ensure the mill is positioned securely to prevent slipping. Place it on a hard surface, like a kitchen countertop, and secure it with the provided clamps.
10. The device may only be operated by children under adult 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 should not be operated by individuals who are physically or mentally impaired or lack the experience or knowledge required for proper operation, except when supervised by a responsible person.
14. Do not immerse the device or its parts in water or other liquids.
15. Do not open any screws that require tools for access.

Suitable location:

The Salzburg grain mill MH 6 is made from high-quality alder wood. Wood is a living material that constantly reacts to environmental influences throughout its life. Fluctuations in climate and temperature can lead to small cracks in the casing. This in no way affects the function of your mill. Place your mill in a dry location and protect the device from direct heat sources. Avoid proximity to radiators and direct sunlight. Also, avoid water vapor and moisture (excessive humidity).

Intended use:

The MH 6 mill is designed for private use. The device is suitable for grinding the conventional types of grains listed on the website: www.getreidemuehle.com.

Grindable grains:

Use only clean, dry grains!

Moist grain can smear the grinding stones! See the section "smear grinding stones."

Poorly cleaned grain may contain foreign objects (especially small stones, etc.), which can damage the grinding stones.

Grind to the desired fineness in one pass.

Double grinding can clog the grain feed into the milling chamber. The Salzburg grain mill already produces fine flour in one pass.



If the grain is stored in rooms with up to 60% humidity, it can be processed without issues. Humidity levels above 60% can lead to clogging of the grinding stones during fine milling. During times of high humidity, we recommend storing smaller amounts of grain. We advise keeping grain in a breathable sack (linen, cotton, etc.) in a dry room (preferably near a heat source).

Check the dryness of your grain as follows:



Dry grain makes a "cracking" sound when crushed on a hard surface with a spoon. Moist grain can be flattened like an oat flake. When cutting dry grain with a sharp knife, the pieces "jump" apart. Moist grain can be sliced like bread. Rye should be stored for at least 6 months after harvest.

Siutable seeds:

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

Seed type	Setting	Note
Wheat, Spelt, Buckwheat, Rye, Rice, Barley, Millet, Green spelt	Any desired fineness	Rye is oilier and cannot be ground as finely as, for example, spelt and wheat.
Corn and Soybeans	Set the device to a coarser setting	Use food-grade corn, not popcorn. Since there are many different types of corn, please experiment to achieve the desired results. Grind corn and soybeans immediately to the desired fineness..
Oats	Coarse setting	Only for flaking.

Spices and oilseeds:

Flaxseeds and all spices such as cumin, coriander, cloves, anise, fennel, etc. can be ground in small amounts mixed with the grains. You may need to set the device to a slightly coarser setting. After grinding, clean the mill.

Proper grain storage:

Since biblical times, it has been known that grains are stable for storage. The best conditions for this are: humidity below 14%, temperature below 20°C (68 °F) (optimal temperatures are 5–8°C (41 – 46 °F)).

When you purchase grain, it does not mean that the dryness present at the time of purchase will be maintained.

Grain can absorb moisture quickly but can also release it. Grain "breathes," meaning there is a redistribution of moisture within the grain and some water can leak out, thus, the grain can "sweat."

Therefore, constant monitoring of humidity and temperature is necessary.

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

Humidity levels above 60% can lead to clogging of the grinding stones during fine milling.

Pay special attention to storage during humid seasons. We recommend storing smaller quantities.

Drying grain: Place moist grain in the oven at about 50 °C (120 °F) for approximately 30 minutes—then let it cool.

Grinding process:

Assembly and basic adjustment of the mill can be found on page 4:

Attach the mill using the provided clamps. Fill the hopper with suitable grain. Begin to turn slowly in a clockwise direction. The flour fineness can be adjusted during the milling process. The MH 6 mill is infinitely adjustable and produces finer or coarser flour depending on the setting.

For a finer grinding result: Gradually turn the knurled nut clockwise and re-counter it carefully.

For a coarser grinding result: Gradually turn the knurled nut counterclockwise and re-counter it carefully.



Caution:

If the knurled nut is not countered by the wing nut, it may become stuck while grinding, blocking the stones, making it difficult or impossible to turn them.

Proper countering:

The easiest way is to hold the knurled nut with your left hand and the wing nut with your right hand. Hold the knurled nut firmly. Once the wing nut and knurled nut touch, the knurled nut can no longer tighten on its own. This prevents the stones from blocking due to the rotational movement during milling.

Opening the mill:

In the assembled state, the hopper and upper grinding stone form a 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 care and maintenance.

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

Care of the housing:

The housing of the Salzburg grain mill MH 6 is made of alder wood and treated externally with natural beeswax oil. It can be wiped with a slightly damp cloth. Never wash it with water or other liquids. Stains or small scratches can be removed with very fine sandpaper. Afterward, treat the housing again with a natural protective agent.

Cleaning the grinding stones:

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

However, if you've milled oilseeds or spices, cleaning the stones can be done by grinding rice coarsely. Never use water or other liquids to clean the grinding stones!

Smearred grinding stones:

Smearred grinding stones show a hard, smooth layer on the outer edge. Coarse grinding of rice effectively removes the buildup. If there is significant adhesions, first scrape off the coating with a small knife. Also, clean the grooves of the stones.

Closing the mill:

Follow the assembly instructions as described on pages 4 and 5.

Against moths and insects:

Place sachets of lavender, oregano, thyme, and cloves in the mill. You may also want to cover the mill with a cloth. Moths love darkness and quiet and only eat flour, not wood. If you use your mill regularly, moths won't find a comfortable place to stay.



Problem solving:

Problem	Cause	Solution
Mill does not produce flour	The crank can no longer be turned.	The knurled nut was not countered or was tightened too much. This causes the grinding stones to come together until milling is impossible. See page 13.
	A white coating on the outer edge of the grinding stones indicates that either moist grain or overly fine or oilseeds (e.g., flaxseeds) have been ground. Oilseeds clog the stones, making milling impossible.	Unfortunately, "moist" grain cannot be recognized by hand. However, the grinding stones react very sensitively to moisture. When in doubt, place the grain in the oven at 50 degrees for half an hour. Let it cool afterward..
Insufficient grinding performance	The knurled nut was tightened too much or not countered.	Gradually open the knurled nut until the desired fineness is reached and counter it correctly. See page 13.
Coarse flour	The knurled nut was tightened too much or not countered.	Gradually tighten the knurled nut until the desired flour consistency is achieved and counter it correctly. See page 13.

Warranty terms:

This is how we prove quality and durability!



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

"Lifetime" warranty:

...on the granite grinding stone in case of breakage and chipping of stone pieces.

12-year warranty on all other components such as the housing and hopper.

Warranty Conditions:

The warranty is valid from the date of purchase and entitles you to a free regrinding of the granite grinding stone if this should become necessary within the warranty period and the grinder has been used in accordance with the operating instructions.

The guarantee 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 may occur in the wooden casing. These are not considered material defects.

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

Any interventions not carried out by the manufacturer or by persons authorised by the manufacturer will invalidate the warranty.

The mills must be operated according to the operating instructions and are intended for grinding the types of grains and similar seeds listed in the manual. The grains must be cleaned and suitable for human consumption.

The mills are designed and constructed for private household use only. Only typical household quantities may be processed. The warranty does not apply to commercial mills or professional use.

Any other use of the mills is considered improper and does not entitle the user to claim the warranty.

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

The warranty is valid throughout the European Union for devices purchased in any member state and placed on the market there by the manufacturer or with the manufacturer's consent.



To make a warranty claim, you will need the proof of purchase!

Warranty processing:

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

Before you return the device:

We kindly ask you to send us a brief email or call us before returning the device.

It could be a minor issue or an operating error, something we can resolve easily with a helpful tip or information. This way, you can avoid unnecessary transportation stress for your mill.

Shipping - packaging:

If a return is necessary, please package your mill in the original box or in a sturdy enough box with adequate protection. Use sufficient packing material such as newspapers, cardboard, etc.

Please send only the mill without accessories, operating instructions, etc.

Also, include information about the problem to be resolved and provide your phone number so we can contact you if needed.

Send the package sufficiently postage-paid to our address - please also consider transport insurance, which usually does not incur significantly higher shipping costs.

Warranty provider and warranty address:

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

Technical specifications: MH 6

Weight	4,7 kg (10.4 lbs)
Height:	27 cm (10.6 in) without crank
Base area	28 x 28 cm (11 x 11 in)
Hopper capacity	300 g (11 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 in)
Grinding stone	Granite/Natural stone



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