



SALZBURGER GETREIDEMÜHLE

MH 8

OWNER'S MANUAL  
& USER'S GUIDE



Before operating the appliance for the first time, please study these instructions and important safeguards carefully.

# Content

Dear customer,.....	4
Control Elements of the Hand Mill MH 8.....	5
Assembly of the hand mill:.....	6
Before using your mill for the first time.....	8
Basic rules for more safety – important safety instructions.....	9
Operation of the appliance by children only under adult supervision .....	9
Intended use: .....	10
Suitable site.....	10
GRAIN TYPE .....	11
Please make sure to use only dry and cleaned grain!.....	11
The following test will show you yourself just how dry your grain is:.....	11
Suitable seeds .....	12
Milling Process .....	12
Interrupting the milling process.....	13
Adjusting the degree of fineness .....	13
Coarse Setting: .....	13
Fine Setting: .....	13
Opening the milling chamber .....	14
Care and Cleaning .....	14
Problems and Solutions.....	16
Warranty .....	17
Terms of Warranty:.....	17
Warranty claims:.....	18
Warrantor and warranty address: .....	19
Technical Data: MH 8 .....	19



For love of nature.....

Dear customer,

We are very pleased that you have bought one of our grain mills and trust that you will enjoy great success in making your healthy whole meal foods.

With your grain mill you have purchased a top-quality household appliance that has been manufactured according to the latest state of the art technology. Please read these operating instructions carefully before you get started!

Consider our recommendations on the quality of grains and the care of your mill and we guarantee that you will enjoy many years of milling without the slightest problem.

AGRISAN NATURPRODUKTE GMBH

*Christine Thurner*

*Management*



# Control Elements of the Hand Mill MH 8



**Assemble in this Order onto the funnel (thread)**

## Assembly of the hand mill:

See the illustration on the previous page

1. Place the crank handle on the threaded rod
2. then put the big washer on it.
3. next, assemble the ball bearing as follows:
  - a. Hardened washer with raceway facing up.
  - b. Ball bearing
  - c. Hardened washer with running groove downwards
4. turn the knurled nut with the heel upwards until you feel the contact with the ball bearing. 5. now turn the knurled nut with the heel downwards until you feel the contact with the ball bearing.
5. Now turn the knurled nut back one turn and counter it so that the upper stone can still be turned.

In this way, you have an optimal setting (for bread-fine flour) for the start of milling!

The pressure exerted by the knurled nut on the ball bearing determines the fineness of the flour.

For a **finer milling result**, feel your way carefully by gradually tightening the knurled nut and countering again.

For a **coarser milling** result, feel your way carefully by gradually opening the knurled nut and countering again.

**Caution:** If the knurled nut is not countered by the wing nut, it may seize up during grinding (stones jam and little or no flour is ejected) and the mill can no longer be turned or can only be turned with great difficulty.

### **Proper Countering:**

The easiest way to do this is to grip the knurled nut with your left hand and the wing nut with your right hand. Hold the knurled nut firmly and turn the wing nut clockwise to tighten it. In this way, the knurled nut can no longer tighten independently due to the rotary movement during grinding.



## **Before using your mill for the first time...**

There has never been a „naturally-talented “milling expert and so before you begin the milling process, we wish to give you some information on the natural stone – granite – which has been used in your mill.

**Compared with mill stones manufactured from artificial corundum ceramic Material, our natural stone is relatively smooth and reacts sensitively to damp grain.**

Damp grain could be become or already contain mildew. Therefore, it is essential to pay special attention to good and healthy storage of your grain. Even long-time users of grain mills can sometimes find it difficult to decide whether the grain is dry or damp!

**Grain containing a high percentage of moisture has the tendency to smear the mill stones, which will cause the mill to stop.** Please see the chapter on operating instructions for further information.

**To really get used to using your mill properly, we recommend you** heat your grain in the oven at 50 degrees for about 30 minutes. Afterwards allow to cool before use!

**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.**

It is, however, not necessary to heat your grain in the oven prior to each milling process!!!

It is only an initial aid, at the same time giving an indication of the best possible degree of flour fineness achievable.

You will get to know your mill best by adjusting the different fineness settings. Start by using a coarse setting and then try out finer adjustment settings.



## **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.

## **Operation of the appliance by children only under adult supervision**

1. Read all instructions 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 flaws condition. Repairs may only be carried out by persons authorized by Agrisan GmbH
4. The seller must immediately be informed of any defects.
5. The safety devices must not be modernized or turned off.
6. Use the mill only on a flat, stable surface.
7. The mill must be positioned so that slipping of the mill itself or the flour container during the milling process cannot occur.
8. Monitoring of the appliance is essential when being used near children
9. Keep the unit out of the reach of children.
10. 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.
11. The exterior of the mill must only be wiped clean with a damp cloth.
12. During the milling process never reach into the funnel.
13. During the milling process never reach into the area of the mill stone or the flour outlet
14. If the device is no longer needed keep it in a safe place.

15. Never undertake any repair or do-it-yourself work – even if very simple ones yourself.

### **Intended use:**

Our Grain Mills are designed and constructed for domestic use. The appliance is intended for the milling of such grain types as listed in the owner's manual.

### **Suitable site**

The Salzburger grain mill is made of high-quality solid wood. Wood is a natural product which is influenced by moisture and changes in

temperature. Place your mill in a dry place and protect it from any direct source of heat (direct sun, oven etc.).



## GRAIN TYPE

### **Please make sure to use only dry and cleaned grain!**

Moist grain will smear the millstones (Please see the chapter on smeared millstones).

**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 (except when processing large, hard kernels such as corn).**

A second re-milling can result in the grain input funnel becoming blocked and will not give satisfactory milling results. The Salzburger Grain Mill will give you powder fine and flaky flour in one milling process.



*Storage of the grain indoors 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.*

### **The following test will show you yourself just how dry your grain is:**



Dry grain "cracks" if you crush it on a hard surface with a spoon. Damp grain can be flattened like an oatmeal flake. If you cut dry grain kernels with a sharp knife the pieces will "fly"

apart. Cutting damp grain kernels is like cutting bread. Rye should be stored for at least 6 months after the harvest.

## Suitable seeds

Grain Type	Setting	Remarks
Wheat, rye, buckwheat, corn, rice, oats, barley, millet, green- spelt, spelt	Any degree of fineness	Do not use popcorn, only use regular dried corn
Oats and soy beans	Adjust the mill to a coarser setting	
Linseed	Only coarse grinding (coarse setting)	
Oily seeds, all spices	Mix with wheat, rye, barley, corn etc, and process on a coarser setting	
Caraway, coriander, anise, fennel, cloves, and cinnemon	Small amounts can be ground without any admixtures	Clean milling chamber and flour output



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 ?ne 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.

## Milling Process

Fill appropriate material into the funnel.

Using the clamps supplied with the mill fix it firmly onto a stable table – table surface over the 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 wheat, spelt or rye should the mill stones become blocked, please give the funnel a short turn backwards in the 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 (in the clockwise direction) until desired grade is reached. Then tighten the wing nut.

The MH 8 grain mill can be continually adjusted and according to the adjustment chosen, produces the results required.

## **Opening the milling chamber**

The unity of the funnel and upper millstone is fixed by the fine adjustment mechanism on the base part of the mill. The fine adjustment is located on the upper part of the mill. By unscrewing the fine adjustment the funnel can be lifted off. 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.

If your 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. To clean the millstones, it is usually only necessary to process 1 or 2 hand-falls of rice or grain at a coarse setting. Any adhesions can be easily and quickly removed.

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.

## **Care and Cleaning**

To maintain the technical operation of your mill no care or maintenance is necessary. Normal functioning of the mill means that small amounts of flour will be left in the milling chamber. 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.

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 other moths any comfortable surroundings.

Prior to delivery the shaft bearing 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

<b><i>Problem</i></b>	<b><i>Cause</i></b>	<b><i>Solution</i></b>
<i>There is no flour output</i>	<p><b>The crank cannot be turned.</b> The knurled nut has not been correctly countered (locked) or has been turned too tightly!</p>	<p>This means that the mill stones will be turned tighter and tighter together, so that milling is no longer possible. Please see page 4.</p>
	<p>Smeared 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 smeared, that milling is no longer possible.</p>	<p>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.</p>
<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



<i>Too little flour production</i>	The knurled nut has not been correctly countered (locked) or has been turned too tightly!	Open the the knurled nut in steps until you have the degree of fineness required and then lock (counter) the same. Correct locking
<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 then lock (counter) the same correctly. Please see Page 4.

## Warranty

Thanks to many years of experience, us grain mills are produced and controlled directly in us factory. We only use selected materials and motors.

**24-year warranty on breakage and break out of stone particles**, provided the mill is used according to the instructions in the User’s Manual and the manufacturer's specifications.

The granite millstones will be exchanged free of charge if the milling capacity is influenced by breakout or breakage.

### 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 mill.

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

Intervention by any unauthorized persons, who are neither employed by our company nor authorized 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 warranty. 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 mill 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 mill without any accessories, lid, owner's manual etc. Please also include information on the problem with the mill, which you want solved and your phone number should be needed to contact you if necessary.

Please return the parcel sufficiently stamped. Please also consider taking transport insurance, which only incurs slightly higher postage costs.

### **Warrantor and warranty address:**

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### **Technical Data: MH 8**

**Required Space:** 30 x 30 cm

**Height:** 39 cm

**Drawer:** 20 x 28 x 7 cm

**Mill stones:** Granite

**Mill stone diameter:** 22 cm

**Weight:** 12 kg

**Milling capacity:** à 100 g/min



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