



SALZBURGER GRAIN MILL

MT 5

Owner's manual &
User's Guide



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

Contents

Operating instructions for the electric grain mill MT 5.....	5
Before operating the mill for the first time.....	6
Basic rules for more safety	7
Quick Guide	9
Suitable site	9
Suitable Grain	10
Use only cleaned and dry grain!	10
Check the degree of dryness of your grain	10
Correct storage of grain	11
Suitable grain types	13
Milling	14
Correct milling	14
Operating time	15
Setting the degree of fineness	15
Adjusting the degree of fineness	15
Interrupting the milling process	18
Opening the milling chamber	18
Closing the milling chamber	18
Care and cleaning	19
Cleaning the milling stones	19
Smearred milling stones	19
Cleaning the milling chamber	19
Protection against moths and insects	20

Care and cleaning of the housing 20

Problems and solutions 21

Warranty 22

Terms of warranty 22

Proof of purchase must be provided for any warranty claim 23

Warranty claims 23

Before you return the appliance 23

Shipping -Packing 23

Warrantor and warranty address 24

Technical Data MT 5..... 25

Recipe - Bogenhofener whole wheat bread..... 26

Recipe - Spelt brioche 26



Treat natural things naturally...

Dear customer,

We are very pleased that you have bought our grain mill MAX and trust that you will thoroughly enjoy making a wide variety of healthy whole meal foods. Your grain mill is a top-quality household appliance that has been manufactured according to our year long experience.

Please read these operating instructions carefully before you operate your mill for the first time. Consider our recommendations on safety, quality of grains and the care of your mill and you will enjoy many years of milling without the slightest problem.

Agrisan Naturprodukte GmbH

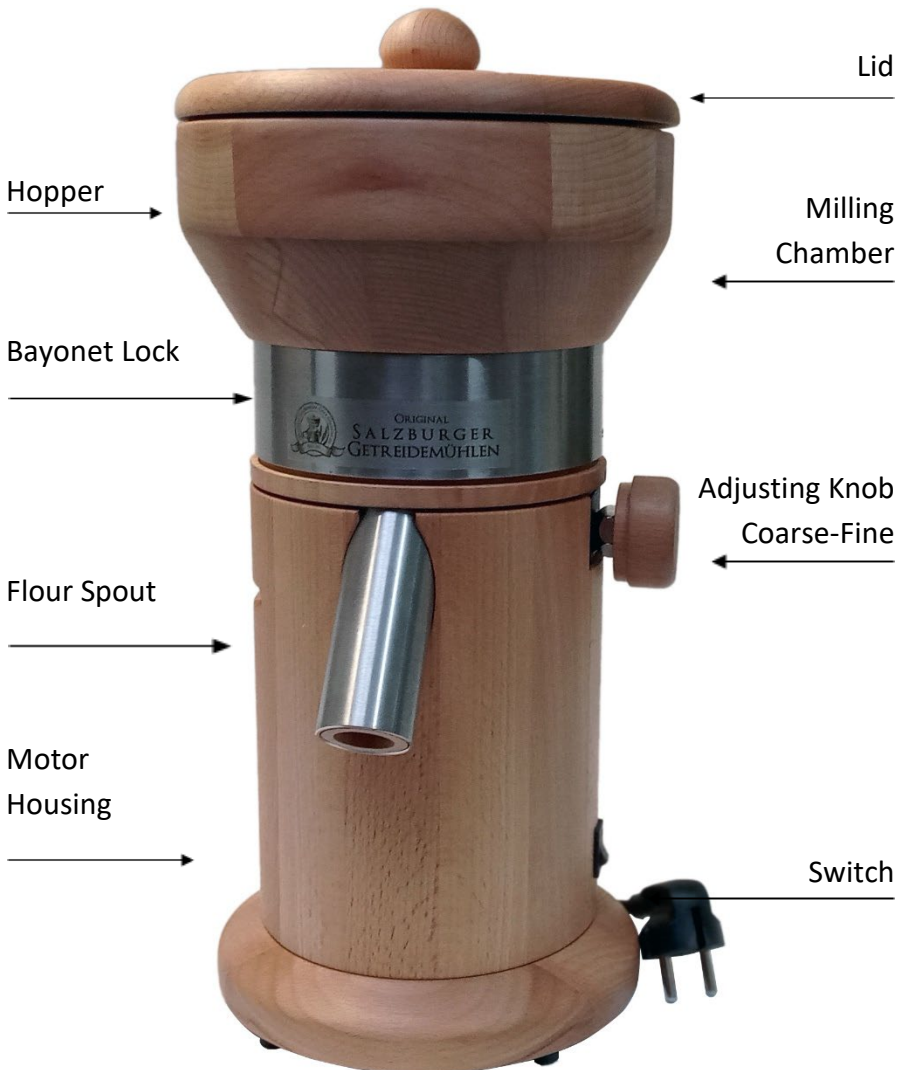
Christine Thurner

Management



This mill is designed for the exclusive production of flour and bran in the household.

Control elements of the electric grain mill MT 5



Please read the operating and safety instruction carefully before using the appliance for the first time

Before using your mill for the first time ...

There has never been a „natural-talented “milling expert, and so before you begin the milling process, we wish to give you some information.

Compared with millstones manufactured from artificial corundum-ceramic material, our natural stone is relatively smooth and reacts sensitively to damp grain.

Damp grain could become contaminated with 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 millstones, 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 cooling 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 using 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 an third party ensure the next user has the manual.

When operating this grain mill the following precautionary and safety measures must be applied:

Read all instructions carefully.

1. The appliance must only be used for its intended purpose (household production of flour and bran)
2. The mill must only be operated indoors and never outside.
3. Before operating the appliance, it is essential to check its flawless condition. Special attention must be paid to damaged cables, brittle or cracked insulations or damaged housings. Should the mains cable or other parts of the mill be damaged, repair work must be carried out by the manufacturer, respectively authorized, qualified persons.
4. Repairs may only be carried out by persons authorized by Agrisan GmbH.
5. Defective or deficient electrical appliances must not be operated.
6. The seller must immediately be informed of any defects.
7. Only connect the mill to a correctly installed protective mains socket. Before doing so, please check that the voltage specified on the nameplate on the grain mill matches the voltage of the energy supply.

8. Multiple plugs and extension cables must not be overloaded.
9. The cable of the mill must not be allowed to hang over the edge of the table or work surface. Any contact with hot plates or any other sources of heat must be strictly avoided at all times.
surfaces must be avoided
10. Leads to electrical appliances must not be laid or squashed over sharp edges or moveable parts
11. Appliances must only be operated with the intended switches.
12. Safety devices must not be modified or turned off
13. Should any disturbances occur immediately turn the appliance off and disconnect the plug.
14. Do not disconnect the plug from the mains socket by pulling on the cable.
15. Only ever operate the mill on a flat, stable surface. The mill must be positioned so that slipping of the mill itself or the flour container during the milling process cannot occur. It is best to place the mill on a firm surface, (such as a kitchen worktop). This will ensure that the ventilation slots on the underside of the mill, which serve to ventilate the motor, remain free.
16. Strict monitoring of the appliance is essential when being used by children.
17. Strict monitoring of the appliance is essential when being used in the vicinity of children.
18. Never operate the mill unless under supervision.
19. Always keep the mill out of the reach of children
20. 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
21. Never immerse the mill or parts of the same into water or other

liquids. Never connect a wet plug to the mains socket or touch it if your hands are wet.

22. Any screw fittings which require a screwdriver to open must not be opened.
23. Industrial motors can be damaged by longer periods of idle running. After Use, please always turn the motor off immediately.

Intended use:

Our mill MT 5 is designed and constructed for domestic use. The appliance is intended for the milling of such grain types as listed in the owner's manual.

Short Guide:

1. Connect the plug to the mains socket
2. Place a suitable container under the flour spout
3. Switch the motor on
4. Roughly adjust the degree of fineness setting
5. Add the grain
6. Re-adjust the desired degree of fineness setting.
7. At the end of the flour production turn the motor off

Suitable Site

The Salzburger grain mill is made of high-quality solid beech (oak or nut) wood.

Wood is a natural product, which during its whole lifetime, is continually subjected to influences of the environment.

Change of climate and temperature can cause small cracks in the housing of the mill. However, such cracks will have no effect whatsoever on the mill's functioning.

Place your mill in a dry place and protect it from any direct source of heat.

Avoid the vicinity of radiators and direct sunlight. At the same time steam and dampness should be avoided (too high humidity) should be avoided.

GRAIN TYPE/CORN TYPE

Please make sure to use only dry and cleaned grain!

Moist grain will smear the millstone.

(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.



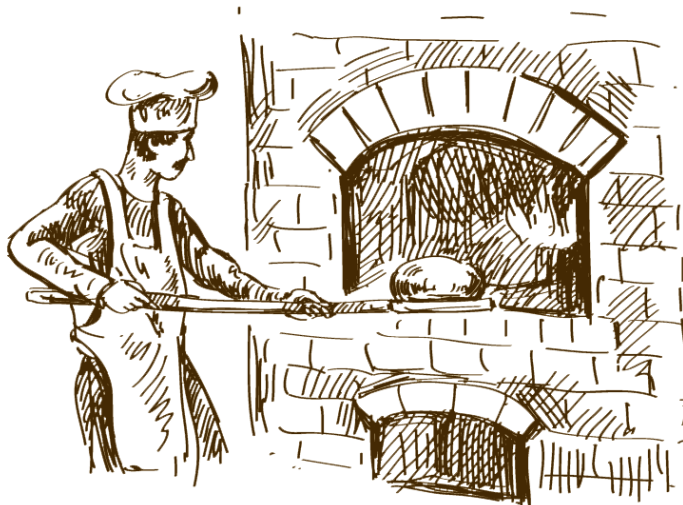
Storage of the grain indoors with up to 60% humidity, allows a problem-free processing. Storage at humidity levels over 60 % can result in smearing of the millstones during fine processing.

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

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 Grain Types

<i>Grain type</i>	<i>Adjustment</i>	<i>Remarks</i>
Wheat, spelt, buckwheat, rye, rice, barley, millet green spelt	Any degree of fineness	Rye has higher oil content and can therefore not be processed so finely as e.g. spelt or wheat.
Oats	(Coarser Setting)	Only grind
Linseed, all spices such as cumin, coriander cloves, anise, fennel and cinnamon	Mix small amounts to other grain kernels. Eventually process a little coarser	After milling eventually clean the milling chamber and the flour spout

Correct storage of grain

Since biblical times it has been a known fact, that grain can be stored. This is best done under the following conditions: Humidity under 14 %, temperature under 20 % (the most favourable temperatures are between 5-8 °C).

Once you have bought your grain it does not necessarily keep the same degree of dryness (as it had at the time of purchase).

Grain can absorb moisture after a short time, does however, also emit the same. Grain breathes – that means there is a re-distribution of moisture in the grain kernels which leads to loss of moisture – the grain can, therefore also begin to “sweat”.

A continual check on the humidity and the temperature is, therefore, necessary.

When purchasing grain, it should be dry, cleaned and well packed. Provided the grain has been stored in rooms with a humidity of up to 60 %, processing will not be a problem.

A humidity level of over 60 % can cause the millstones to become smeared, when using a fine adjustment setting.

Careful storage is especially necessary during the damp seasons.

We therefore recommend purchasing only small quantities at once and to store them near a source of warmth.

Drying Grain:

Place damp grain into the oven for about 30 minutes at 50° - leave it to cool afterwards.

Milling

Mill to the desired degree of fineness in one process.

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.

During the milling process the flexibly mounted milling stones will be pressed slightly apart and will therefore run both quietly and smoothly.

Never let the mill run in idle mode.

Correct Milling:

- Place a suitably large container under the flour spout.
- Turn the mill on – you will hear the noise of the motor.
- Turn the adjustment knob until you hear the slight sound of the stones grinding against each other.
- Loosen the thread a little coarser – so that the stones no longer grind against each other.
- Fill the desired amount of grain into the hopper.
- Now correct the degree of fineness of the grain - either coarser in the anti-clockwise direction - or finer in the clockwise direction.

Operating time up to 15 minutes

Your mill has been designed for processing household quantities. Should you occasionally require an unusual amount of flour that is no problem!

However, the mill may turn itself off during the milling process. There is no need to worry; the mill has not been damaged! Leave it to cool off for about 2 hours.

Adjusting the degree of fineness

For fixing the milling setting there is an adjustment screw on the right-hand side of the mill. By turning this screw, the degree of fineness can be re-adjusted at any time during the milling process.

Re-Adjustment of the degree of fineness:

Wheat and spelt can be processed to the finest degree. Rye has higher oil content and must be processed more coarsely. Oats which are extremely oily can only be ground. At the same time the degree of dampness or dryness of the grain is of the utmost importance for the processing results achieved.

- **The drier the grain and the lower its oil content, the finer you can produce your flour.**
- **The higher the oil content and the degree of dampness of the grain, the coarser you will have to mill.**

For these reasons it is impossible to supply the mill with a scale suitable and valid for all types of grain and all the different degrees of dampness, allowing repeatable results.

Only watching the flour spout and touching the flour will give you reliable information as to whether you are using the correct adjustment setting, or whether it has to be altered.

At a standstill:

Provided there are no grain kernels between the millstones, any adjustment can be carried out – even when the mill is at a standstill. With the mill turned on fill the grain into the hopper.

When the mill is switched off and with a full hopper no finer re-adjustment should be carried out. The grain, which has not yet been processed and is still between the millstones, will become wedged. This can cause problems when re-starting the mill.

During the milling process:

During the milling process re-adjustment from fine to coarse and vice versa is possible. Re-set from coarse to fine **“slowly”** in order to give the mill time to process the grain which is between the stones. If you do the re-adjustment too quickly the stones could become blocked.

Coarse Setting

The coarsest setting for producing grits is set by turning the adjustment screw from fine to coarse by giving about 1 turn in the anti-clockwise direction. You can open the milling stones so far that the corn will come out of the funnel again.

Continual re-adjustment is possible between these two steps.

Normal setting – suitable for bread making

For baking bread, we recommend that you do not choose a too fine setting. The flour should feel slightly gritty / sandy.



Should you be processing flour for baking bread – an old baker’s rule can be recommended:

“Mill as coarse as possible and only so fine as necessary”

Finest setting

In order to produce the finest possible flour, you can turn the adjustment screw in the clockwise direction to the right – watch the flour spout. As long as there is a continual production of flour, the setting is suitable for the grain and its degree of dryness. Should no flour come out of the spout immediately adjust to a coarser setting.

The drier the grain, the finer it can be processed, the lower the temperature during the milling process the better the milling performance of the grain mill



A change in the degree of fineness of the flour during the milling process can occur when milling for longer periods of time.

When requiring larger amounts, it is advisable to supervise the mill and if necessary to correct the fine setting.

Interrupting the milling process:

When the hopper is full of very hard kernels like corn, rice or winter wheat, it can prevent the motor from starting in the finest setting. Should the motor be blocked turn the adjustment screw to a coarser setting until the motor starts to turn and re-adjust in the clockwise direction to the desired finer setting.

When milling very hard grain or corn do not interrupt the milling process!

Opening the milling chamber:

Caution: Always disconnect the mill 's power cord from the electrical outlet before opening the milling chamber! Danger of injury!

The upper part of the mill is attached to the motor block by means of a bayonet connection. The two fixing screws are on the left hand and right hand side on the motor plate.

In order to open the milling chamber, hold the appliance by its lower part and **turn the funnel approx. 2 cm in the anti-clockwise direction.**

If necessary slight, millimetre wise movements to the left and right can be applied.

Closing the milling chamber:

Please clean the milling chamber and the support plate from any eventual flour residue before replacing the funnel (use a brush to do so). **Take care that the milling stones are positioned at the coarsest setting.**

Place the hopper in a straight position onto fixing screws on the bottom part of the mill so that there is no free space between the two parts. **Turn the funnel approx. 2 cm in the clockwise direction** until you can feel a clear resistance.

The two red marking points on the upper part of the mill and the motor block should now be positioned exactly over each other. This will enable you to control whether the appliance has been closed correctly.

Care and Cleaning

In order to maintain the functioning of your mill no special care or maintenance is needed for operation of the mill.

Cleaning of the millstones:

No not apply water or other fluids to clean the millstones!

If you operate your mill regularly cleaning the millstones is not necessary.

Milling of a handful of rice will clean the millstones even removing residue from oily grain types or spices, etc.

Smeared millstones

If the grain is not dry enough for the fineness chosen, the millstones may 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.

Cleaning the milling chamber:

Due to functional reasons, when producing fine products, a small residue of flour will remain in the milling chamber. This small residue will be removed if after your milling process you let the mill run at the coarsest setting.

Should you be intending not to use your mill over a period of several weeks, thorough cleaning of the milling chamber is recommended – this especially for hygienic reasons. First mill a handful of either rice or grain using a coarse setting. Open the mill and with a vacuum cleaner remove all residue wheat from the milling chamber.

If you have ground moist grains, moisture condensation may have accumulated in the grinding chamber. Leave the mill open for approx. 1 hour after the grinding (upper and lower parts separated). This allows moisture to escape from the grinding chamber.

Important: Then close the mill again (assemble the upper part and the lower part) in order to avoid wood warping.

Important! Never leave the mill open in parts (hopper and motor part separate), but leave the whole mill ready for service. You will thus avoid any possible deformation of the wooden parts due to humidity.

Against moths and insects:

Place a tea bag (herbal) in the flour spout. Put bay leaves in the upper and lower parts of the mill.

Moths love dark conditions, where they can survive in peace and quiet!

They eat only flour and no wood. Provided your mill is frequently used, you will not be offering moths a comfortable place to stay.

Care and cleaning of the housing:

The housings of our Salzburger grain mills are made from solid (beech, nut or oak) wood, which has been treated with special organic oil-beeswax varnish.

No special maintenance is required.

Please use a damp cloth to remove dust from exterior surfaces. Do not use water or other detergents for “cleaning”. Stains or small scratches can be removed with fine-grained sand paper. Finally treat the wood with a natural protective.

Problem Solutions

Problem	Cause	Solution
Motor is blocked and cannot be switched on	Mill was adjusted in still stand mode from „coarse „to „fine “although whole grain kernels were between the millstones.	Reset the mill to a coarser setting and then adjust slowly to a finer setting
	Grain was too damp	Dry grain
	Grain was milled too finely	Adjust the mill to a coarser setting – especially when milling oily grain such as rye
	Especially small grain kernels e.g. Quinoa were processed	Fill very small grain kernels slowly by hand into the hopper.
Milling stones are smeared	Grain is too damp or has a too high oil content	Dry damp grain or/and mill at a coarser setting. Grain with a high oil content smears very easily – use a coarser setting

If nothing helps

Before returning the mill for repair, contact our customer services department, maybe they will be able to give you helpful advice.

Tel. 0043 6245 83282 – Email: info@agrisan.at

Warranty



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

Warranty for natural stone grain mills: 12 years warranty from 23.4.2012

Warranty for granite millstones: 24 years

Against breakage and break out of small stone particles.

In addition, we guarantee, that for all natural stones, that have to Be sharpened or reworked during the 12year warranty period we will carry out this service free of charge!

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 by the use of force and/or improper 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 the entire European region for all appliances intended for delivery 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 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 also your phone number should be needed to contact you if necessary.

Please return the parcel sufficiently stamped - please also consider taking transport insurance, which does not incur significantly higher postage costs.

Warrantor and warranty address:

AGRISAN NATURPRODUKTE GMBH,

Gasteigweg 25,

A 5400 Hallein, Austria,

Tel: 0043 6245 83282; E-mail: info@agrisan.at;

Internet: www.getreidemuehle.com



Technical Data: MT 5

Milling Capacity fine bread flour (wheat):	ca. 100/g min.
Milling capacity coarse setting:	multiple
Weight:	8,5 kg
Hopper capacity:	ca. 800 g
Space required:	Ø 180 mm
Height:	380 mm
Storage height:	155 mm
Coarse-fine-adjustment:	stepless
millstones:	Granite
millstone diameter:	90 mm
millstone mounting:	flexible
Milling chamber:	solid, hard beech, oak or nut wood
Surface treatment of the housing:	organic beeswax
Industrial motor:	EU: 360 Watt/230 Volt/50 Hz USA: 360 Watt/110 Volt, 60 Hz
Revolutions when milling:	1200 rpm

Spelt brioche

500 g fine spelt flour, a pinch of salt, original sweetener, 1/4 lit. of WATER or soy milk, ground rind of a lemon, 1 packet of dry yeast, 100 g of raisins, 2 tbsp. of substitute margarine or soy-milk.

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 with either margarine or soy milks several times.

Bogenhofener whole wheat bread

750 g of ground spelt 250 g of ground rye, 2 packets (7 g) dry yeast, 4 tbsps. each of sunflower, sesame and linseed seeds, about 1 tbsp. each of salt and bread spice, 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!



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