



Salzburger
Getreidemühlen
Seit 1977

Für jede
Handvoll
Mehl

SALZBURG GRAIN MILL

Amadea

Operating instructions



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

Contents

| | |
|---|----|
| Operating instructions for the electric grain mill Amadea | 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 clean 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 |
| Warranty claims..... | 22 |
| Before you return the appliance..... | 22 |
| Shipping -Packing..... | 22 |
| Warrantor and warranty address | 22 |
| Technical Data Amadea | 23 |



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

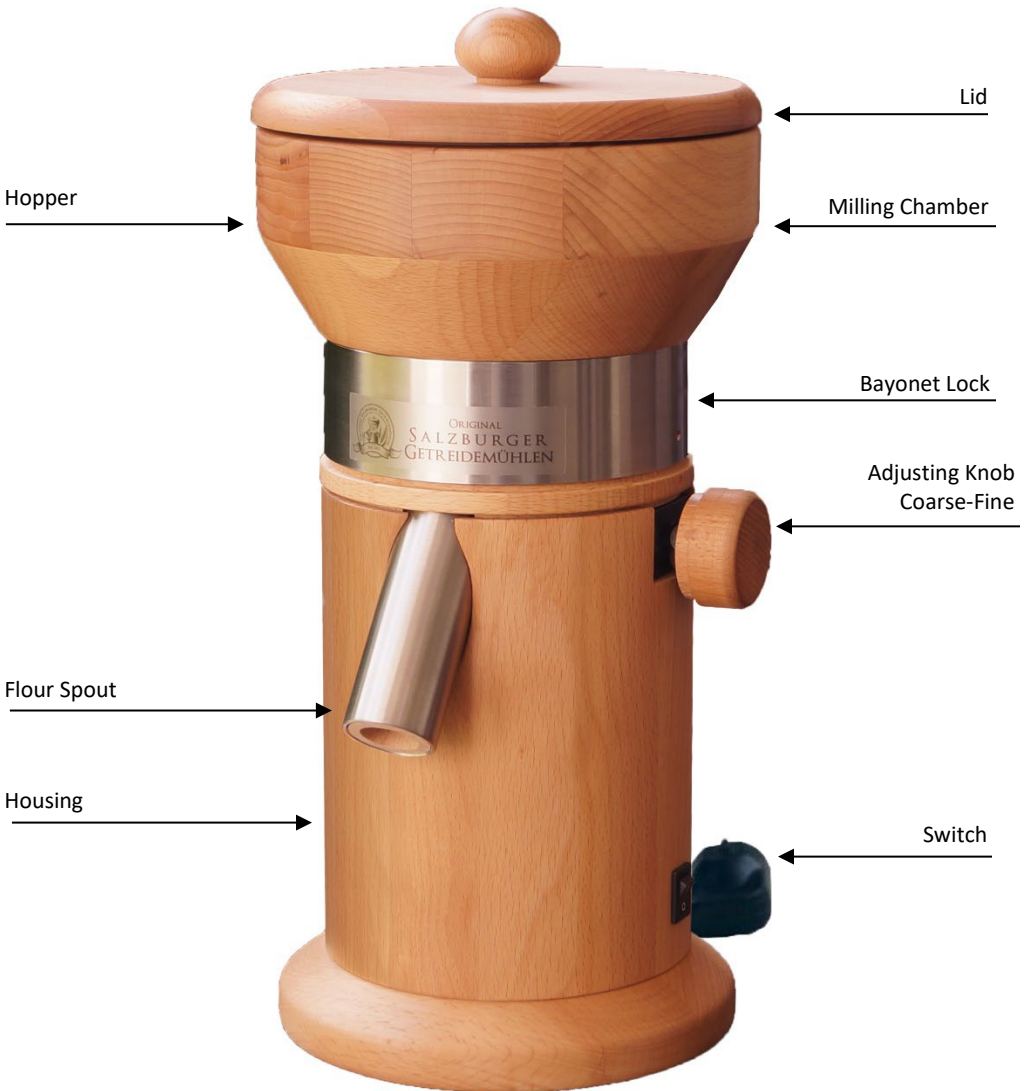
Christine Thurner

Management



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

Control elements of the electric grain mill Amadea



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 the 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 housing. 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 always avoided. 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 the mill ever operates on a flat, stable surface. The mill must be positioned so that the 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 an 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 Amadea is designed and constructed for domestic use. The appliance is intended for 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

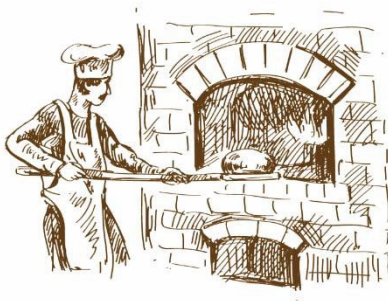
The Salzburger grain mill is made of high-quality solid beech (oak or nut) wood. Wood is a natural product, which during its whole lifetime, is continually subjected to influences of the environment.

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 grains 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 therefore is not 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 favorable 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 is 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 must 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”** 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 anticlockwise 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.

Smearred 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

| <i>Problem</i> | <i>Cause</i> | <i>Solution</i> |
|---|---|---|
| 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

Our Manufacturer's Warranty:

This is how we prove quality and durability!



Our grain mills are manufactured and controlled directly in our factory with many years of experience. We use selected materials and motors. Nevertheless, defects can occur.

"Lifetime" warranty:

on the granite grindstone in the event of breakage and breakage of stone particles.

12-year warranty separately in case of premature wear of the granite grindstone

12-year warranty on all other components such as housing, funnel or motor...

Warranty:

The warranty is valid from the date of purchase and entitles you to a free resharpening of the granite grindstone if this becomes necessary within the warranty period and the grinder has been used in accordance with the operating instructions.

The warranty is valid from the date of purchase for all demonstrable defects in materials and workmanship and is based on replacement, repair or refund of the purchase price at our option.

Fragile parts are excluded from the warranty. Wood is a living material and small cracks can appear in the wooden housing. These are not considered material defects.

The warranty does not cover compensation for consequential damages, does not apply to loss or natural wear and tear, or damage resulting from the use of force, improper use, or lack of or improper care.

In the event of interventions that are not carried out by the manufacturer or by persons authorized by the manufacturer, the warranty claim expires.

The mills are to be operated according to the operating instructions and are intended for grinding the types of grain and similar grains listed in the operating instructions.

The grains must be purified and suitable for human consumption.

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

Any other use of the mills is considered not in accordance with its intended purpose and does not entitle the holder to claim the warranty

A warranty does not extend or renew the warranty period.

The warranty is valid throughout the European Union for equipment purchased in one of the Member States of the European Union and placed on the market there by the manufacturer or with the manufacturer's consent.



**To assert the warranty
you need the proof of purchase!**

Warranty claims

The warranty covers all defects in materials and workmanship and is based on replacement, repair or refund at the manufacturer's option. It does not include compensation for consequential damages, 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.

In the event of interventions that are not carried out by our company or by authorized persons, the warranty expires. The warranty is valid throughout Europe for devices intended for European delivery.

Fragile parts are excluded from the warranty. Wood is a living material and small cracks can appear in the wooden housing. These are not considered material defects.

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

Warranty processing

Repairs of material and workmanship defects within the warranty period are of course completely free of charge.

Guarantor 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

Before you return the device

However, before sending the device to us, we ask you to send us a short e-mail or your call.

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

Shipping - Packaging

If a return is necessary, please pack your grinder in the original box or preferably in a sufficiently strong box with sufficient protection. Please use plenty of stuffing material such as newspapers, cardboard boxes, etc.

Please only send the grinder without accessories, lid, instruction manual, etc.

Please also include information about the problem you want to fix and provide us with your phone numbers so that we can contact you if necessary.

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

Technical Data: Amadea

| | |
|--|--|
| 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 |



Salzburger
Getreidemühlen
Seit 1977

Für jede
Handvoll
Mehl

AGRISAN NATURPRODUKTE GMBH

Gasteigweg 25
A - 5400 Hallein
Austria

Tel. +43 6245 83282
Email: info@agrisan.at

Internet:

www.natural-grainmills.com
www.getreidemuehle.com
www.smoothie-mixer.at