



Salzburger  
Getreidemühlen  
Seit 1977

For each  
handful of  
flour



Operating instructions and safety instructions before the first  
Please read carefully through the commissioning of the device!

# Content

<b>Operating elements of the electric grain mill Carina .....</b>	<b>4</b>
<b>Before you grind the first time.....</b>	<b>5</b>
<b>Basic rules for more safety .....</b>	<b>6</b>
Intended use .....	7
<b>Quick guide.....</b>	<b>8</b>
<b>Suitable location .....</b>	<b>8</b>
<b>The ground material.....</b>	<b>9</b>
Use only cleaned, dried grain! .....	9
Check the dryness of your grain as follows:.....	9
<b>Suitable seeds : .....</b>	<b>10</b>
More information about suitable seeds can be found on our website: .....	10
Store grain properly .....	11
Drying grain .....	11
<b>Grinding process .....</b>	<b>12</b>
How to grind correctly .....	12
Setting the degree of fineness .....	13
Change of the degree of fineness .....	13
Interrupting the grinding process .....	15
Ending the grinding process.....	15
Opening the grinding chamber .....	15
Closing the grinding chamber .....	16
<b>Care and cleaning.....</b>	<b>16</b>
Problem solving.....	18
<b>Our Manufacturer's Warranty: .....</b>	<b>20</b>
Shipping - Packaging.....	22

**For the love of nature...**

**Dear Customer,**

we are pleased that you have chosen a Salzburg Grain Mill Carina and would like to wish you in advance a healthy success with your wholefood dishes. With your grain mill, you have purchased a high-quality household appliance that has been built according to our decades of experience. Please read these operating instructions carefully before operating the device. Pay particular attention to our tips on the subject of 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*



This flour mill is to be used exclusively to produce flour and meal in the household.

## Operating elements of the electric grain mill Carina



Operating instructions and safety instructions before the first  
Please read carefully through the commissioning of the device

## **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 moisture content of the grain is too high, the millstones will smear and the mill will stop.** See this manual for more information.

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 as a way 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 are observed :

1. Read all instructions carefully.
2. The appliance may only be used for its intended purpose (production of flour and meal in the household).
3. The device may only be used in the household and not 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 grounded outlet. Please check that the voltage indicated on the nameplate of the grain mill corresponds to that of the mains supply.
9. Multiple 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 unit that can only be opened with a tool must not be opened. (Except for the special fasteners on the side for opening and closing the grinding chamber).
23. Industrial motors can be damaged by prolonged idling. Therefore, please switch off the mill immediately after use.

## **Intended use**

The mill is designed and constructed for private home use.

The device is designed for milling the types of grain specified in the operating instructions.

## Quick guide

1. Insert the mains plug into the socket
2. Place suitable drip tray under flour outlet
3. Switch on motor
4. Set fineness approximately
5. Fill grain
6. Readjust the desired degree of fineness
7. 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 millstones".*

**Poorly cleaned grain** may contain foreign bodies (especially small stones, etc.), which can 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. Especially during the humid seasons, store small 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 cereal 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, rye, barley, millet, green spelt, rice	Any degree of fineness.	Rye is somewhat more oily and therefore cannot be ground as finely as spelt and wheat, for example.
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, the grinding chamber and the discharge tube Clean.

**More information about suitable seeds can be found on our websites:**

[www.natural-grainmills.us](http://www.natural-grainmills.us) – [www.getreidemuehle.com](http://www.getreidemuehle.com)

## **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, and, to some extent, water is also released - 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 storing smaller quantities and this near a heat source.

## **Drying grain**

Put moist cereal in the oven for about 30 min at about 50 degrees - then let cool.

## Grinding process



***Grind the desired fineness in one pass.***

***Grinding twice clogs the grain inlet and does not bring the desired success!***

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 a 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. Switch on the mill - you will hear the motor noise
3. Turn the adjusting wheel finer until you hear a slight grinding noise from the stones
4. Immediately turn a little coarser - so that the stones no longer grind
5. Fill the required amount of grain into the hopper
6. Now correct the fineness of the grain - either coarser clockwise or finer counterclockwise

## Operating time maximum 15 minutes

Your mill was built for household quantities. If the operating time is exceeded, the unit may switch off automatically during grinding. Now allow the mill to cool down for approx. 2 hours.

## Setting the degree of fineness

To set the flour fineness, on the right side of the mill has an adjustment wheel. By turning this adjustment wheel, the fineness can be easily changed during grinding.

## Change of the degree of fineness



### **There is no scale attached to your mill:**

It is impossible to attach a scale for setting the degree of fineness that is valid for all types of grain.

Wheat and spelt can be ground the finest. Rye is oilier and must be ground more coarsely. Oats, which contain a lot of oil, can only be ground. 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 spout and reaching into the flour will really tell you if you are grinding at the correct fineness or need to make a correction.

## At standstill

If there is no grain between the grinding stones, no adjustment should be made. With the mill switched on, fill the ground material into the hopper. Do not make any changes to the degree of fineness when the hopper is full and at a standstill. The grain, which is still unground between the grinding stones, will be jammed. This could cause the mill to have difficulty restarting when it is switched on again.

## During the meal

Can be changed at any time the fineness of the flour.

Turn **slowly** from fine to coarse 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

You can select the shot setting as desired by turning the adjustment knob from fine to coarse.

You can open the grinding stones so far that the grain comes out of the outlet almost unground. In between, stepless adjustment is possible.

## Normal setting - "bread fine"

For baking bread, we recommend not to choose fine a setting.

The flour should feel slightly gritty / sandy.



***An old baker's rule says:***

***Grind as coarsely as possible and only as finely as necessary!***

## Finest setting

To obtain the finest flour, you can turn the adjusting wheel slowly counterclockwise. While doing so, look at the flour outlet. As long as the flour runs out without interrupting, the setting is adapted to the grain and the dryness of the grain and is okay.

As soon as the outlet of the flour interrupts, you must immediately turn in the direction of coarser.

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.



*Please note that the scale may shift slightly over time due to wear of the grinding stones.*

*A change in the fineness of the flour during milling can occur with longer milling times!*

In case of greater demand, it is therefore advisable to supervise the mill and correct the fineness if necessary.

## **Interrupting the grinding process**

Due to very hard grain such as rice or durum wheat, the start-up can be of the motor in the fine adjustment when the hopper is full can be prevented. If the motor should actually block, please turn the adjustment knob in direction coarser until the unit starts to grind. Then adjust until the desired degree of fineness.

**In the case of hard cereals, the grinding process should, if possible, be do not interrupt!**

## **Ending the grinding process**

After completion of the milling process, please turn the adjusting wheel as far as it will go in the direction of coarse (clockwise), then the mill will convey the remaining flour out of the milling chamber. In addition, tap lightly against the hopper to loosen any stuck flour residues.

## **Opening the grinding chamber**



***Caution: Never open the grinder without first disconnecting the power plug, there is a risk of injury!***

The upper part of the unit (unit of hopper and grinding chamber) is fastened to the motor housing with two special locks. The locks are located on the left and right sides of the grinding chamber. The closures are easy to open with a medium sized Phillips screwdriver.

By turning the fasteners half a turn in the opposite direction to the Clockwise, the fixation is released. The arrow now points downward (6 o'clock). The upper part of the unit can be lifted off when both arrows on the fasteners point downwards.

## Closing the grinding chamber

Please clean the milling chamber from flour residues before putting on the funnel (use a brush or vacuum cleaner). Make sure that the grinding stones are in the coarsest position.

To assemble the mill, place the upper part on the retaining bolts so that it rests without a gap. Turn the fasteners clockwise on both sides until the arrows on the fasteners point to the top right (between 12 and 13 o'clock). **Please tighten sensitively, without applying too much force with a Phillips screwdriver.**

## Care and cleaning

In order to maintain the technical functioning of your mill, it is necessary to no great effort in care and maintenance necessary

### 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

Smudged millstones can be caused by grinding moist grain or by grinding too finely. This results in a hard, smooth layer on the outer edge. To clean the millstones, it is usually sufficient to grind 1 - 2 handfuls of rice on a coarse setting. This loosens sticking well. If necessary, scrape off the coating and clean the grooves of the stones. If necessary, clean the outlet 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 when you let the mill run in the coarsest setting at the end of the grinding process.

**If you have ground moist grain, moisture condensation may have collected in the mill.**

**In this case, let the mill stand for approx. 2 hours with the grinding chamber open so that the moisture can dry.**

**Important: After this drying time, please reassemble the mill to avoid wood warping.**

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



***IMPORTANT!*** *Never leave the mill open (hopper and motor part separated) but always only in operational condition. This will prevent possible warping of the wooden parts due to humidity.*

## **Against moths and insects**

Insert a herb tea bag into the flour outlet and add bay leaves to the grinding chamber.

Moths love darkness and quiet, they eat flour, not wood.

If you use your mill constantly, moths will not have a cozy

Find whereabouts.

## **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.
	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.	Uncover the flour outlet. 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 cannot be lifted off	Minifix special closure clamps either on one or both sides.	Check the closures. The arrow on the closures must point vertically downwards (6 o'clock).
Funnel can no longer be put on. The closures no longer close correctly	The lower millstone driven by the motor is raised too far by the adjusting wheel.	Turn the grindstone to the lowest position using the adjustment wheel. (Clockwise)
	There is ground material on the motor plate next to the grinding stone	Remove the grains and flour residues
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 coarse setting.
	Grain was ground too fine.	Please set coarser. Clean the stones by grinding rice in coarse setting.

## If none of this helps ...



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](mailto: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.



**For the assertion of the warranty, you need the invoice or 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](mailto:info@agrisan.at),

Internet: [www.getreidemuehle.com](http://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: Carina

Grinding power fine (wheat):	approx. 80/g min.
Grinding capacity coarse:	a multiple
Weight:	6,5 kg
Hopper contents:	approx. 600 g
Footprint:	Ø 160 mm
Height:	330 mm
Shelf height:	120 mm
Coarse-fine control:	stepless
Grindstone:	Granite
Grinding stone diameter:	75 mm
Grinder bearing	elastic
Grinding chamber:	Solid untreated beech wood
Surface treatment Housing:	organic beeswax
Industrial engine:	EU: 300 Watt/230 Volt/50 Hz
Speed during grinding:	1200 rpm



Salzburger  
Getreidemühlen  
Seit 1977

For each  
handful of  
flour

***AGRISAN NATURAL PRODUCTS GMBH***

Gasteigweg 25

A - 5400 Hallein

Austria

Tel. 0043 6245 83282 / E-mail: [info@agrisan.at](mailto:info@agrisan.at)

***Internet:***

[www.natural-grainmills.us](http://www.natural-grainmills.us) (USA)

[www.getreidemuehle.com](http://www.getreidemuehle.com)



<https://www.facebook.com/salzbürgergetreidemuehlen/>