



THE SALZBURG GRAIN MILLS

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Owner's Manual and User's Guide Carina



Agrisan

Naturprodukte GmbH

www.getreidemuehle.com

Treat natural things naturally.....

Dear customer,

We are very pleased that you have bought one of our grain mills and trust that you will thoroughly enjoy making a wide variety of healthy wholemeal foods.

Your grain mill is a top-quality household appliance that has been manufactured according to the latest technology.

Please read these operating instructions carefully before you get started.

Give particular consideration to our recommendations on 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



Before you start, please read these important safeguards

1. Read all instructions
2. To protect against risk of electrical shock do not immerse THE SALZBURG GRAIN MILL in water or any other liquid.
3. Close supervision is necessary when appliance is used by or near children.
4. Unplug from outlet before putting on or taking off parts, when not in use, and before cleaning.
5. Avoid contact with moving parts, especially during milling operation.
6. Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions, or is dropped or damaged in any manner. Return appliance to nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or counter. Do not let cord contact hot surfaces, including a stove.
10. Check grain and hopper for the presence of foreign objects before using the mill.
11. **SAVE THESE INSTRUCTIONS!**

Congratulations!

“Carina” is the most advanced electric mill with real stones available for household use. “Carina” will help you enjoy delicious homemade breads and pastries, the key to a truly wholesome diet. Discover the great taste of freshly milled grains.

“Carina” - THE SALZBURG GRAIN MILL is the result of 27 years of manufacturing experience and hours and hours of research and testing. “Carina” treats natural grain naturally – And you can enjoy the great taste of natural, whole grain flour any time. “Carina” is ready to serve you instantly. “Carina” is compact, powerful, and built to last.

“Carina “ - THE SALZBURG GRAIN MILL is a thoroughly natural grain mill and is delivered to you without any contaminants from the manufacturing process. Your grain mill was carefully tested before it was shipped, however you might feel more comfortable milling one or two cups of dry hard wheat or another grain to make sure any dust is removed.

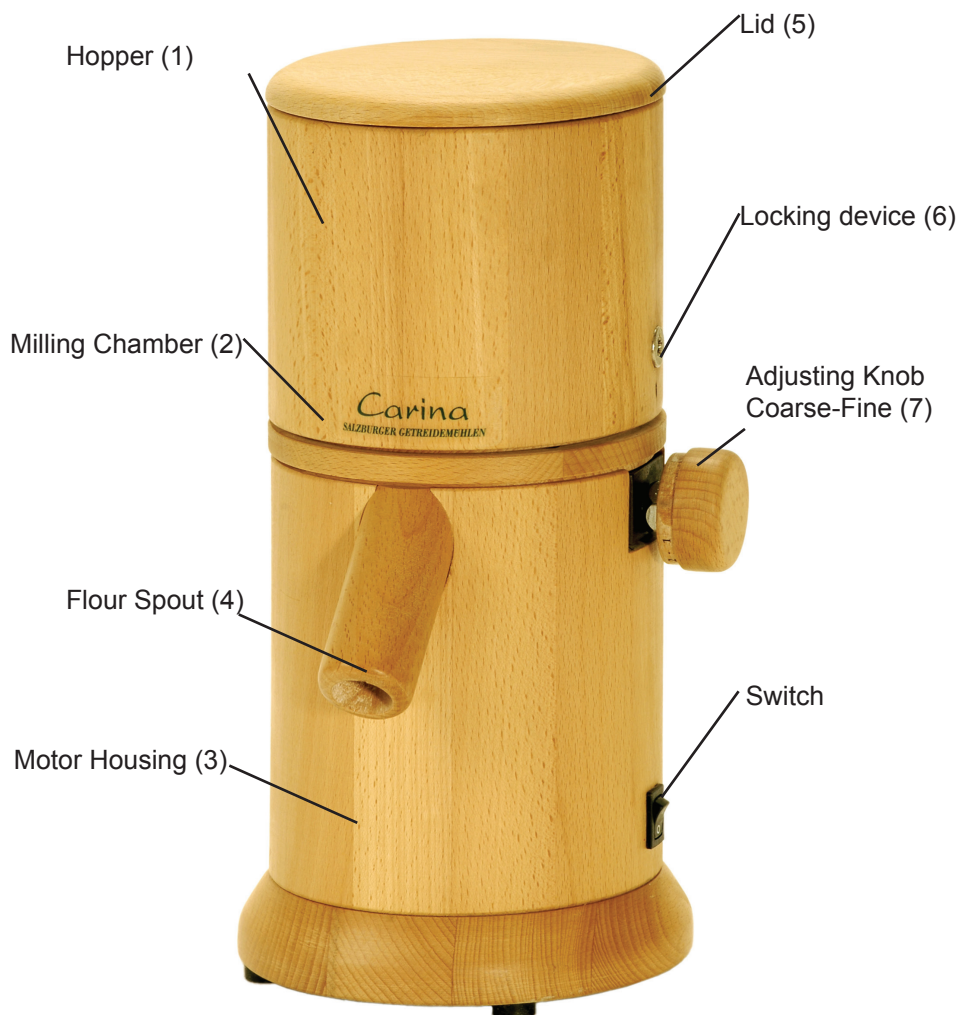
Mill whole wheat, rye, oats, rice, buckwheat, millet, corn, (no popcorn please!), soybeans, barley, and others. You will experience a new quality in baking performance and taste! Please refer to the section about what to mill, how to clean the mill, and how to treat “Carina” and we will guarantee a long lasting enjoyable milling experience for many years.

Before you get started ...

Please take a moment to carefully read the instructions in this booklet.

1. How should “Carina” be set up?

“Carina” is made out of high quality solid wood. Wood can react to a change in temperature and moisture. Please make sure “Carina” finds a dry place in your kitchen and is not exposed to direct heat. (i.e. sun through the window, oven, or furnace) It is important to find a sturdy surface to operate the mill.



2. What can “Carina” handle?

Practically all dry (max. 10% humidity) natural grains and corn.

It is important to always use dry and thoroughly cleaned grain. Please be aware, that the drier the grain, the finer you can mill the flour and keep it at cooler temperatures for better retention of its nutritional value.

Test the grain's moisture content by cutting one of the corn berries with a sharp knife. If it jumps while cutting, the grain is dry enough. If the knife cuts through the grain berry like bread, it is too moist and it should be carefully examined for mildew or fungi before dried and milled. Once the grain is stored at high moisture and air humidity reaches 60%, the grain, due to its ability to absorb moisture the grain will have a 60% higher chance to develop mildew, which can only be seen under the microscope.

(Please refer to section 5: What you should know....)

Please make sure to use only dry and thoroughly cleaned grain.

Dirt and stones can be harmful to the millstones.

1. Rye, wheat, barley, winter rye, corn, rice, millet, and spelt at any grade setting.
2. Oats and soybeans, if the mill is on a coarse setting.
3. Linseed can be cracked if the mill is set on a coarse setting.
4. Seeds containing fat like oats, soybeans, linseed, as well as herbs, can be ground if mixed before milling with wheat, rye, corn, or barley.
5. Herbs like caraway, coriander, cloves, aniseed, fennel, and cinnamon can be ground very fine in small amounts, it is recommended to thoroughly clean the milling chamber and the spout afterwards.
6. Corn: Please make sure sweet corn is used. Avoid popcorn since the kernels are too hard for the mill and do not have good baking qualities. Use only regular dehydrated corn! If the corn plugs up the hopper feed, a short stir of the corn in the hopper will help.

Mill the desired coarseness in one milling process. Do not run flour through the mill, it will plug up the grain inlet and will not help to achieve finer flour. “Carina” will in one milling cycle provide you with the finest flour according to the setting of the stones.

Very Important:

Do not turn on with grain in the hopper. Add grain while the mill is running.

3. Milling

“Carina” is equipped with a 120 V and 60 Hz heavy duty industrial motor that can be plugged in to any standard electrical outlet. Please make sure that “Carina” is not set up near a moist working area.

4. Fine and coarse settings

By turning the knob on the right the mill can be adjusted to fine or coarse settings. The adjusting mechanism allows any desired setting from coarsely ground to very fine, powdery flour within a half turn of the knob.

Coarse setting: Turn the knob clockwise to achieve the coarsest settings.

Standard setting:

With this setting the numbers 1 and 2 on the knob meet the mark on the mill housing. Flour ground with this setting is recommended for all kinds of baking purposes and can also be used for grains in slightly higher humidity. (When the mill is running without berries the stones can be heard rubbing on each other. When the machine is milling, the elastically anchored stones are pushed apart by the grain berries and the stones will be pushed apart and run smoothly.

Fine setting:

The mill can be adjusted to an even finer setting if very dry grain is used. Turn the knob counterclockwise until the first mark of the knob is facing the mark on the mill housing. The rubbing of the stones is not to be overheard when the mill is running in this setting. Motor and stones will not be harmed, since the grain berries will push the elastic mounted stones apart. Running the mill in the very fine setting without grain should be avoided.

IMPORTANT

When the mill is turned off and there is no grain between the stones, the mill can be adjusted to every setting. If the hopper is full, the mill can be adjusted to more coarse settings, but only during operation can it be adjusted to a finer setting. Please be aware, that after few years of use the settings will tend to change (towards a finer setting due to the wear of the stones). The knob can be newly adjusted by turning counterclockwise to the coarsest setting. Loosen the nut M 8 inside of the knob, turn into the “normal” position and tighten the nut again.

5. How to start milling

1. Fill the hopper with the desired grain.
2. Put a proper bowl underneath the spout for the flour to fall into. Turn on “Carina” and make sure the flour does not back up into the spout.
3. Stop and restart the milling process as desired by using the power switch.

Interrupting the milling process:

When the hopper is full of very hard berries like corn, rice or winter wheat, it can prevent the motor from starting in the finest setting. Should the motor be blocked turn the adjusting knob to a coarser setting until the motor starts to turn and readjust while in operation to the desired finer setting. When milling very hard grain or corn do not interrupt the milling process.

Performance:

The mill is designed for amounts used in private households. When larger quantities of flour are milled it will eventually get warm. If operated for longer periods of time, the built in safety switch may shut off the motor automatically until the motor has cooled down. After cooling the switch automatically turns the motor back on. The automatic shut off is not as effective when empty, so please do not attempt this for longer periods of time.

6. Care and Cleaning:

“Carina” needs no maintenance or special care to work properly. If the mill is not to be used for more than a week, cleaning of the milling chamber is recommended for hygienic reasons.

Opening the milling chamber:

ALWAYS DISCONNECT THE MILL'S POWERCORD FROM THE ELECTRICAL OUTLET BEFORE OPENING THE MILLING CHAMBER! DANGER OF INJURY!

Hopper and milling chamber housing are attached to the motor housing by two special locking screws. The locking screws can be found underneath the covers on both sides of the mill. Do not open the milling chamber without disconnecting the power supply.

Turn the locking screws counter clockwise half a turn with a Phillips screwdriver. The milling chamber can be lifted off the motor housing, exposing the lower stone, when the arrows of both locking screws are pointed downwards.

Make sure the seals are clean before locking the milling chamber back onto the motor housing!

To reassemble, the mill hopper and the milling chamber are set onto the locking pins and the locking screws are tightened clockwise until the arrows are pointing upwards and the upper part of the mill is secured on the motor housing.

7. What you should know about humidity, grain storage, mildew and smeared stones

Grain can draw and loose moisture within a few hours. Grain exposed to high humidity during storage (more than 60%) has a 70% higher chance of mildewing or developing fungi, both of which will lead to toxins in the flour. Grain containing a high percentage of moisture also has the tendency to smear up the stones in the mill, especially when the mill is set on the fine setting. Therefore, please check if the grain is dry enough for milling before filling the grain into the hopper. We recommend the following test procedure: Put a few grain berries on a hard surface and cut them with a not dull knife. If the berries break apart the grain is ready for milling, if it cuts like bread, it's too moist. A more objective method for checking the moisture level would be to use a hygrometer. It should not show more than 10% moisture in the grain. Grain stored at a humidity of up to 60% can be milled with the regular setting. If stored in rooms with more than 60% humidity, it is very likely to be too moist and therefore could cause problems.

“Carina” is equipped with stones to mill the flour in the most natural way possible; therefore, “Carina” serves as a “guard” for your health. While mills with steel burrs will mill grain holding any kind of moisture, “Carina” will let you know when to take precautionary measures to ensure your grain was stored properly and is free of mildew or fungi.

In case the grain was too moist for the desired setting, a hard smooth layer would develop on the outside edge of the stones. Scrape the layer off the stones and its groves as well as the spout and reassemble hopper and mill chamber housing. Turn the knob to a middle coarse setting and mill a handful of rice or dry corn. After that, the stones will be clean and ready to go again.

If very fine flour is needed and the grain is not dry enough for the finest setting, warm up the grain in the oven at a Carinaimum of 122 Degrees Fahrenheit for about 30 minutes. Make sure to wait with milling until the grain has cooled to room temperature.

Recommendation: Use a linen sack with approximately 10 – 20 lbs. of grain near a heat source (furnace outlet, radiation heater, oven) to store your immediate grain needs.

Please do not be disturbed when you find minimal amounts of flour in your new grain mill. Every SALZBURGER GRAIN MILL is tested and tried out before shipping, and even though it is thoroughly cleaned, it is inevitable that small amounts may stay in the mill.

8. Maintenance and cleaning

No technical maintenance is necessary to maintain the mills performance.

All wooden components are treated with beeswax. The exterior surfaces are varnished with a food safe, acrylic water based varnish. To clean exterior surfaces, use only a damp cloth. To polish the wooden parts of the mill, please use beeswax.

9. What you can do, before you call customer service:

The motor is blocked and the mill does not start:

Possible cause

Possible solution

Smeared stones

Grain is too moist – dry grain

mill was turned from coarse to fine without the mill running and berries are jammed between stones.

mill is set too fine, turn setting to coarse and turn on mill. While running turn towards the desired finer setting.

very hard or very small grain berries

let very small berries slowly drop into the hopper by hand

The safety switch has turned the mill off:

The mill has become hot and the switch is protecting the motor

Turn mill off and let cool for 30 minutes

Smeared stones

Grain was too moist for the setting, turn to a more coarse setting

Foreign objects in the grain

Turn adjusting knob to a more coarse setting and take out foreign objects.

(stones, rocks, dirt, nails, bee bees, staples) We suggest the use of double or triple cleaned grain. The warranty excludes foreign objects that are introduced into the mill.

Please note:

The safety switch will automatically turn off the mill after a 25-minute non-stop run. Please remember that this mill is manufactured to accommodate private household use only!

Mill cannot be set to fine anymore:

hopper and upper mill housing is not tightly in place.

tighten special locking screws on both sides of the hopper and upper mill housing.

adjusting knob turns to coarse by itself

tighten adjusting knob on its axle by tightening the screw underneath the knob.

Hopper and upper mill housing is coming loose

during milling:

screws for holding hopper and upper mill housing in place are loose.

tighten screws until arrows point up right

Bolts for special locking screws are loose

Turn both bolts clockwise about a quarter of a turn until hopper and upper housing assembly has a tight fit.

Before you decide to send your mill to us, please call first. 90% of the few problems our customers experience can be solved on the phone. This saves time and money. In case it should be necessary to ship the mill for service, please pack it properly. It may be helpful to keep the original case.

IMPORTANT!

"Carina" THE SALZBURG GRAIN MILL may only be serviced at a pre-approved service center.

If you have any questions about your SALZBURG GRAINMILL, please do not hesitate to contact us:

Call us:

(231) 627-9697

Write us:

SUPREME SOLUTIONS INC.

P.O. Box 304

Mullett Lake, 49761 MI

E-mail us:

service@supreme-solutions.com or

larsvinz@aol.com

Check out our latest news at our website:

supreme-solutions.com

10. Technical data:

Power supply:	230 V, 50 Hz
Power output:	350 watts
Height:	13" (330mm)
Width:	6" (145 mm)
Weight:	13,2 lbs. (6kg incl. packaging)
Hopper-Capacity:	2.2 lbs. (1000g)
Milling performance (coarse):	0.55 lbs./min (250g/min)
Milling performance (fine):	0.22 lbs./min (100g/min)
Mill stone:	ceramic compound stone/ natural granite stone
Mill stone diameter:	3" (7,5 cm)
Motor:	maintenance free industrial motor
Motor safety:	integrated thermal overload safety switch

Important: The integrated thermal overload safety switch will turn the mill back on automatically, when cooled off!

Wooden surface treatment: Food safe acrylic water based varnish

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