

Operating instructions - Mia Mola

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Congratulations! You are the owner of a high-quality manual grain mill from the grain mill specialists. We manufactured it for you with great care and craftsmanship.

Before you start milling, please note the following:

Fixing to your worktop

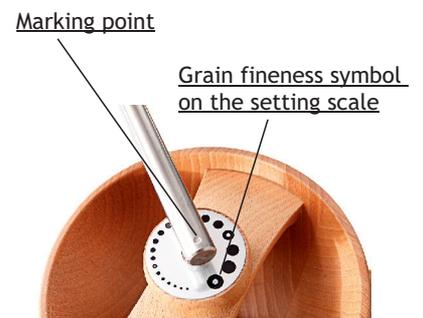
Fix the mill to your worktop: Insert the clamps into the holes at the rear and tighten them by hand.



Running in

First, you should run the mill in. Do this by milling approx. 20 g of dry grains (rice is ideal for this) at a medium setting. Turn the handle clockwise.

The first time you use the mill, abrasion of the millstone occurs which is perfectly harmless to health but can contain stone particles. That's why it is not suitable for consumption.



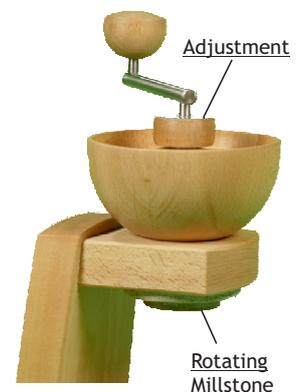
Setting the fineness

The **setting screw** is located directly above the bridge of the hopper.

Hold the handle still and turn the screw:

- anticlockwise for coarse grinding
- clockwise for fine grinding

If you want to switch straight from very coarse grains to fine flour, it helps to first give the handle two **anticlockwise** turns to clear the gap between the millstones.



Using the mill

Turn the handle clockwise. Use a large bowl to catch the flour. It guarantees you collect all the milled product and don't lose any over the side.

Suitable grains

You can use the mill to grind all types of grain, including corn, although not popcorn. To grind oil seeds, mix them with dry grains. If you grind oat types with a high oil content at fine settings, the grinding mechanism may clog (see Cleaning and care).

Cleaning and care

Normally it is not necessary to clean the grinding mechanism. However, if it does become clogged (e.g. with moist cereal or oil seeds), we recommend grinding a handful of rice at a medium setting. Rice is very dry and brittle so it lifts off the sticky residues and cleans the grinding mechanism.

The mill is protected from dirt with a surface treatment of beeswax balm.

You can clean the mill housing with a damp cloth; never apply water directly.

Do not keep the mill in an extremely dry place (above a source of heat) or an extremely moist place (water vapour above a cooker). This could cause the wood to warp.

Warranty

10 years from the date of purchase for defects attributable to material or manufacturing defects.



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To ensure your warranty, please keep your receipt!