

Instruction manual – Farina

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Mounting Instructions

Fasten the mill with the clamp screw on a work surface.

Sense of rotation

Turn the handle to the right (Clockwise)

Grinding fineness

Select the desired coarseness with the adjustment knob (in front of the grindstone).

For a coarser texture, turn the adjustment knob to the left (to release).

For a finer texture, turn the adjustment knob to the right (Please tighten with feeling)

To change the setting from coarse to the finest, it's recommended to tighten the adjustment knob in small steps and to turn the handle once each time.

First grinding process

Grind two handfuls of wheat. Do not use this flour as it can contain small stones.

Ground product

All types of cereals except corn can be grinded by the Farina.

Oleaginous fruits must be mixed up with cereals. Please grind only dry and cleaned cereals as small stones in the cereals can damage the mill.

Maintenance

The grinding mill consists of particularly hard natural stones (Basalt) that are incorporated into a salt element.

The Grindstones have a long lifetime, they are self-sharpening and are maintenance-free.

Cleaning and care instructions

The grinding mill normally does not have to be cleaned.

In case of gluing caused by wetly cereals, we recommend to grind a handful of rice or hard wheat to release the glued material.

The Mill housing can be easily cleaned with a lightly damp cloth (In no case directly with water)

Don't keep the mill in a place extremely dry (over a heater) or a place too wet (in a wet cave) to avoid the warping of the wood.

Garantie

10 Years from the date of sale in case of material or manufacturing faults.



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To ensure your warranty, please keep your receipt!