

Instruction manual - Toscana



Michael Gergen
Hüttenstrasse 6
DE-66839 Schmelz
Tel 0 68 87-1557
Fax 0 68 87-7777 24
info@kornkraft.de
www.kornkraft.de

**You are the owner of the model Toscana, a high manual grain mill.
It was manufactured for you by artisanal craftsmanship.**

Before you start the milling, please note the following points:

Mounting

Pull out the drawer and hold the grind stone by the axis with the left hand. Turn the clamping screw (top) out of the driving axle and remove the paperboard roll (Transport protection).

Push the handle on the axis. Turn the handle a bit, until it snaps. Now you can turn the clamping screw and release the grinding stone.

Fixation of the mill

Fasten the mill on a work surface, so you can put the clamps diagonally, so the mill is more stable. If it's not possible to fasten them on a working surface you can use the holes in front.

Sense of rotation

Turn the handle to the left (this corresponds to the clockwise rotation in vertical position) In the horizontal position the muscle power is optimally used by turning it to the left.

Setting the fineness

The adjustment knob is situated above the hopper. Turn it by holding the handle.

- Turn it to the left for a coarse grinding
- Turn it to the right for a fine grinding

(please see the scale on the knob)

To change the setting from coarse to the finest, it's recommended to turn the handle two times to the right, so you get an opening between the mill stones.

Running in

First you should run the mill in. Do this by milling approx. 30 grams (one tablespoon) of dry grains (wheat, millet or barley are particularly suitable for this) at a medium setting. Turn the handle anti-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.

Suitable grains

You can use the mill to grind all types of grain, no 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)

Warning

On the grind stone axis, below the hopper, is a hexagon nut, which is set to avoid the grating between the grind stones. Please don't turn it. If you adjust this hexagon nut you lose the warranty claim. If you adjust it the grinding stones can grate one against the other, and the grinding function is no longer met.

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.

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.



Michael Gergen
Hüttenstrasse 6
D-66839 Schmelz
Phone +49 (0) 68 87-15 57
Fax. +49 (0) 68 87-77 77 24

To ensure your warranty, please keep your receipt!