

HANDMILL TOSKANA



Guarantee / Operating instructions

Congratulations on obtaining your Toskana Mill, made by high quality craftsmanship.

To Assemble:

Open the drawer and hold the millstone with one hand to prevent the spindle from turning. Remove the screw on top of the spindle. Remove the protective cardboard roll and place the handle onto the spindle.

Turn the handle a little bit until you can hear a slight click. Re-tighten the top screw and let go of the millstone.

To fasten the mill to a table:

If possible, fasten the mill to the corner of a table/worktop in a diagonal fashion with the two clamps. This makes it much sturdier. If that is not possible, you can also fix it to one side of a table.

Please turn the handle ANTI-CLOCKWISE, as this uses your muscle force in the optimum way.

To mill the grains coarsely, please turn the top screw anti-clockwise i.e loosen it.

If you tighten the top screw (clockwise) you get finer flour.

If you need to change from very coarse to very fine, turn the handle round CLOCKWISE two times as this helps to loosen the gap between the millstones.

Attention

Never tighten the screw to the extent that you can hear the millstones grinding on each other, as this will polish them and your mill would be less efficient.

Before you use the mill for the first time, please grind 100g fine flour and discard it as a small amount of powder can be produced from the new millstones.

You can mill all grains such as wheat, spelt, buckwheat, rice, millet, barley, rye
You can **NOT** mill corn with the Toscana If you want to mill very oily seeds such as linseed or poppy, please mix them with some other grains, otherwise the millstones may gum up. Clean the milling mechanism afterwards with a handful of rice on a medium setting.

The mill has been treated with organic beeswax. You can clean it with a damp cloth, but please do not rinse in water.

The mill should be kept at room temperature, but please do not leave it close to a heating source or a damp area such as your hob, as the mill wood could warp.

DATE OF PURCHASE

Stamp and signature of Dealer

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