

Instruction manual - Terra-Luna

Michael Gergen
Hüttenstraße 6
D-66839 Schmelz

Tel. +49 (0) 68 87-1557
Fax. +49 (0) 68 87 - 77 77 24
www.kornkraft.de
info@kornkraft.de

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

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

Mounting

Push the handle into the hole inside of the stainless steel disc. Put the flat nut (left hand thread) in the hexagonal slot inside of the grinding stone. Push them together from below to the handle axis and screw it by turning to the left until the end of the thread. Now put the washer on the axis and screw the clamping screw on it by turning to the right, until the handle turns easily.

Fixation of the mill

Fasten the mill on a work surface,

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 under the housing.
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 arrow 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.

Warning

Please never turn the disc to tight, if the grinding stones grate one against the other, they can smooth and the function is no more given.

Filling in

To fill in the grains, remove the cover of the opening. Push the cover on the left, so it lifts up at the right. The filling works optimally with the storage container Moritz. Otherwise you can also use a grain shovel.

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)

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.

Due to a surface treatment of beeswax balm the mill is protected from dirt.

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!