



# SALZBURGER MASTER FLAKER

OWNER'S MANUAL AND USERS  
GUIDE



FOR A HEALTHY BREAKFAST

For love of nature .....

Dear customer,

We are very pleased that you have bought our flaker and trust that you will be very successful in making healthy wholemeal meals

With your “Salzburger Master Flaker” you have purchased a top-quality household appliance which has been designed and manufactured according to the latest state of the art technology.

Please read these operating instructions carefully before you get started!

Give particular consideration to our recommendations on the choice of grain and also the care of your flaker. We hope it will give you great pleasure over many years and wish you every success.

AGRISAN NATURPRODUKTE GMBH  
Christine Thurner



## ***Control Elements of the „Salzburger Master Flaker“***



***Please study the user's guide and the safety instructions carefully before operating the appliance for the first time!***

## ***Suitable site***

The Salzburger Master Flaker is made from high quality, solid wood. Wood is a natural product which makes it subject to change according to changes in humidity and temperature.

Place the appliance in a dry place and protect it from any direct source of heat (sunlight, ovens etc.).

## ***Before first use***

Using the clamp supplied with the flaker, fasten the appliance onto a suitable, flat and stable work surface. Screw the hand crank in a clockwise direction into the threaded bore of the drive roller. Slide a suitable container under the wiper.

## ***Types of Grain***

Please only use purified crops! Badly cleaned grain can contain foreign particles (especially small stones, etc.), which can cause damage to the rollers. Process your flakes from the grain you have chosen in one single production run.

## ***Suitable Types of Grain***

- All types of grain  
such as oats, wheat, rye, spelt, quinoa, amaranth
- Linseed, poppy seeds
- Herbs and spices  
Such as caraway seeds, pepper, salt, oregano, basil, juniper berries
- Small wood grindings  
Such as liquorice root or hyssop

can be easily pressed without being pre-treated. The resulting flakes of spices, herbs and wood can then be finely ground between your fingers.

Should you require especially large flakes, we recommend that you wash the grain first and then let the surfaces dry.

For hygienic reasons this process step can, of course be beneficial, but is however not necessary for the faultless function of the appliance.

### ***Flaking Process***

Using the clamp as supplied, fasten the appliance firmly down onto a table; fill the suitable type of grain you want to flake into the funnel. Slowly begin to turn the hand crank in a clockwise direction.

### ***Adjusting the Degree of Fineness***

***When using the flaker for the first time, please leave the fineness degree at the pre-set adjustment!***

**Setting the degree of fineness is done by continuous adjustment of the two wing nuts.**

**For processing smaller types of grain or spices** equally tighten the two wing nuts in the clockwise direction

**For larger types of grain loosen the wing nuts.**

**Various smaller herbs** can be crushed and then ground finely between your fingers.

### ***Care and Cleaning***

No special maintenance is required to maintain the technical function of your flaker. It is, however, advisable to clean the rollers from time to time. This is especially the case if you have been processing grain with oily contents.

### ***Care of the rollers:***

Due to the way the flaker works, some residue flaking material will stick to the rollers. If you are planning not to use the flaker for a longer period of time, we do recommend a thorough cleaning of the rollers, especially with a view to reasons of hygiene.

Brush the rollers with a suitable brush. Any residue materials on the wipers should also be removed with a brush, paintbrush or maybe use a toothpick.

### ***Care of the Wooden Housing:***

The outer surfaces of the flaker can be wiped with a damp cloth, should, however, be dried at once. Whenever necessary the outer surfaces of the wooden housing can be roughened with sand paper and subsequently treated with beeswax oil.

***Protection against pests:*** Moths love darkness and quiet and will only attack wood when under extreme stress. If your flaker is used on a regular basis, moths will find a very comfortable place for them to stay. If your flaker is not being used

### ***Muesli with Berries***

150 g spelt flakes, 1/4 water, 1/4 l soy- or nut milk,  
400 g berries (strawberries, blueberries, blackberries, red or blackcurrants), 3  
tablespoons of honey, 50 g cashew nuts.

### ***Preparation***

1. Allow the spelt flakes to soak in the water for about half an hour
2. Mix the milk with the honey and the soaked flakes.
3. Wash and clean the berries. Set some aside for decoration purposes and mix the rest into the milk.
4. Sprinkle the cashew nuts over the muesli.

## ***Bircher-Muesli***

100 g oat flakes, 80 g blue raisins, 1/4 l soy milk (coconut or nut milk) or 1/4 l orange or apple juice, 2 tablespoons of lemon juice, 3 apples, 2 bananas, 2 oranges  
50 g ground hazelnuts, 2 tablespoons of agave syrup or honey

### ***Preparation***

1. Soak the oat flakes and the raisins in the fluid as stated above for about half an hour
2. Grate the apples and drizzle them with the lemon juice
3. Slice the bananas and cut the orange slices into small pieces. Mix the fruit into the oat flakes and sweeten to taste with the honey or the agave syrup
4. Sprinkle the nuts over the top

5.

### ***Faults and Solutions***

|  |  |
|--|--|
|  |  |
| Grain kernels or larger pieces of the ingredients have blocked the input opening | Give the flaker a small shake or use your fingers to push the blocked grain kernels into the input opening.  |
| Processed flakes do not fall from the funnel onto the rollers.                   | Hit the outside of funnel with your flat hand. This slight knock will make the kernels fall at once into the funnel input without having to use your fingers to help clear the blockage.   |
| The crank is in idle mode  | <p>Move the crank handle slightly backwards and forwards, until you feel a noticeable resistance.</p> <ol style="list-style-type: none"><li>1. Either tighten or loosen the wing nuts</li><li>2. Continue to turn the handle by two turns in the clockwise direction and one turn in the anti-clockwise direction. Do this until the rollers are working correctly again.</li><li>3. If this does not solve the problem, please repeat the action described under Point 1. or please clean the rollers of your flaker.</li></ol> |
| The rollers are either oily or very dirty  | Please see the instructions und “Care and Cleaning”<br>Please remove the funnel – see the instructions on page 5.  |

***If nothing helps:*** Before you return the flaker for repair work, please contact your customer service point, maybe they can give you further helpful tips on how to solve your problem.



## ***Warranty for Salzburger Master Flakers: 5 years***

### ***Terms of Warranty:***

The warranty applies to all occurring material or processing defects, and depends on the choice of the manufacturer to replace, repair or refund the appliance.

It does not include the replacement of consequential damage nor loss due to natural wear and tear or to damages caused by the use of force and/primero per use or lack of improper maintenance.

Intervention by any unauthorised persons, who are neither employed by our company nor authorised by us, results in the warranty becoming invalid. The warranty applies to all appliances intended for the entire European market.

Fragile parts are excluded from the guarantee. Wood is a living material and small cracks in the wooden casing may arise. These are not considered to be material defects.

In case of any warranty claim your statutory warranty rights, which you can independently assert against us, do, of course, remain upright in case of any defect and are not restricted by the warranty.

***Proof of purchase must be provided for any warranty claim.***

### ***Warranty claims:***

Within the claim period, we do, of course, carry out any necessary repair work completely free of charge on defects in material and workmanship during the warranty period.

## ***Before you return the appliance:***

However, before you return the appliance to us we request you to send us a short mail or to call us. The problem may only be very small or even due to operating errors. It may only be a small insignificant fault, which can be easily solved. In this way you can save your mill from any unnecessary transport strain.

## ***Shipping - Packing:***

If necessary, for return shipments please pack your flaker in its original box or use a sufficiently strong cardboard box with enough protective material. Please use enough stuffing material such as newspapers, cardboard, etc.

Please send only the flaker without any accessories, lid, owner's manual etc. Please include information on the problems you are having with your flaker and which you want solved and also your phone number should be need to contact you if necessary.

Please return the parcel sufficiently stamped – please also consider taking transport insurance, which does incur significantly higher postage costs.

## ***Warrantor and warranty address:***

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## ***Technical Data: Salzburger Master Flaker***

|                  |  |
|------------------|--|
| Housing:         | Solid beech wood   |
| Rollers:         | Made from nickel-free stainless steel                          |
| Space required:  | 10,5 x 12 cm   |
| Height:          | 28 cm  |
| Weight:          | 2,1 kg   |
| Flaking volume : | ca. 90 g/min   |
| Mounting:        | With clamps suitable for every type of table top, etc.         |
| Suitable for:    | Flaking of oats, spelt, wheat, rye, linseed, poppy seeds, etc. |
| Warranty:        | 5 years  |



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