



Salzburger
Getreidemühlen
Seit 1977

For each
handful
of flour

Which types of grain can be processed?

The quantities of flour specified here refer to “bread fine” milled flour from cereals such as wheat, rye, spelt, etc.

The amount of flour per minute is reduced depending on the fineness.

Please also note that the amount of flour to be ground may be reduced when grinding hard types of grain.

Cereals	Electric Mill MT 12	Electric Mill MT 18	Handmill MH 4	Handmill MH 6	Handmill MH 8
Wheat	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★
Red grain wheat	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★
Yellow flour wheat	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★
Durum wheat ¹	★	★	×	×	×
Buckwheat	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★
Spelt	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★
Rye	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★
Einkorn	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★
Barley	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★
Naked barley	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★
Oats	Muesli meal	Muesli meal	×	×	×
Millet	★ ★ ★	★ ★ ★	★ ★	★ ★	★ ★
Brown millet	★ ★ ★	★ ★ ★	★ ★	★ ★	★ ★
Rice	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★	★ ★ ★
Kamut – Khorasan ¹	★	★	×	×	×
Corn ²	★ ★ ★	★ ★ ★	★ ★	★ ★	★ ★
Soybeans	★ ★ ★	★ ★ ★	★ ★	★ ★	×
Quinoa	★ ★ ★	★ ★ ★	★ ★	★ ★	★ ★
Lenses	★ ★ ★	★ ★ ★	★ ★	★ ★	★ ★
Chickpeas	★ ★ ★	★ ★ ★	×	×	×
Peas	★ ★ ★	★ ★ ★	★ ★	★ ★	★ ★
Sesame seeds ¹	×	×	×	×	×
Amaranth ³	×	×	×	×	×

The quantities of flour specified here refer to “fine bread” milled flour from cereals such as wheat, rye, spelt, etc.

The amount of flour per minute is reduced depending on the fineness. Please also note that the amount of flour to be ground may be reduced when grinding hard types of grain.



Salzburger
Getreidemühlen
Seit 1977

For each
handful
of flour

LEGEND:

- ★ ★ ★ very good
- ★ ★ good
- ★ in small quantities
- ✗ You are damaging the mill

¹These cereals are extremely hard.

A great deal of heat is generated during grinding, resulting in condensation. Therefore, grind only in very small quantities (depending on the type of mill).

Reach into the flour – if it is too hot, switch off the grinder and ventilate the grinding chamber after grinding. Depending on the fineness, you can grind appr. 2000lbs within one run.

For more information see operating instructions.

² Corn:

There are many different types of corn. The corn commonly used in Austria and Germany is no problem for the labeled mills. But especially in Italy there are very old, particularly oily and hard varieties, some of which we know cannot be ground. Unfortunately, we cannot test and list all types of maize.

³Amaranth is a very small grain. During grinding, a lot of heat is generated and there is a risk of the grinding stones sticking together.