



Salzburger  
Getreidemühlen  
Seit 1977

# SALZBURG FLAKEMASTER

OWNER'S MANUAL AND USERS GUIDE



*For every handful of flakes*

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### Important:

*Please NEVER lift the 'SALZBURG FLAKEMASTER' by its funnel otherwise the funnel could be detached, causing the lower parts to be damaged by dropping!*

*For transport reasons we must tighten the adjustment screws (wing nuts) more tightly than the settings required for normal use. In this state it is very difficult to operate the rollers. Prior to using your 'SALZBURG FLAKEMASTER' for the first time, we request you to fully open the screws. Then please follow the instruction manual.*

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**PLEASE READ THE USER MANUAL AND SAFETY  
INSTRUCTIONS CAREFULLY  
BEFORE USING THE DEVICE FOR THE FIRST TIME!**

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*For Love of Nature.*

Dear customer,

We are very pleased that you have bought the 'SALZBURG FLAKEMASTER' and we are certain that you will be very successful in making healthy wholemeal meals.

With your 'SALZBURG FLAKEMASTER' you have purchased a top-quality household appliance, which has been designed and manufactured according to the latest state of the art technology using premium quality materials.

Please read these operating instructions carefully before you get started!

Consider our recommendations on the choice of grain to be suitable for producing flakes. Please also take good care of your 'SALZBURG FLAKEMASTER' following the maintenance recommendations. We hope it will give you great pleasure over many years and wish you every success.

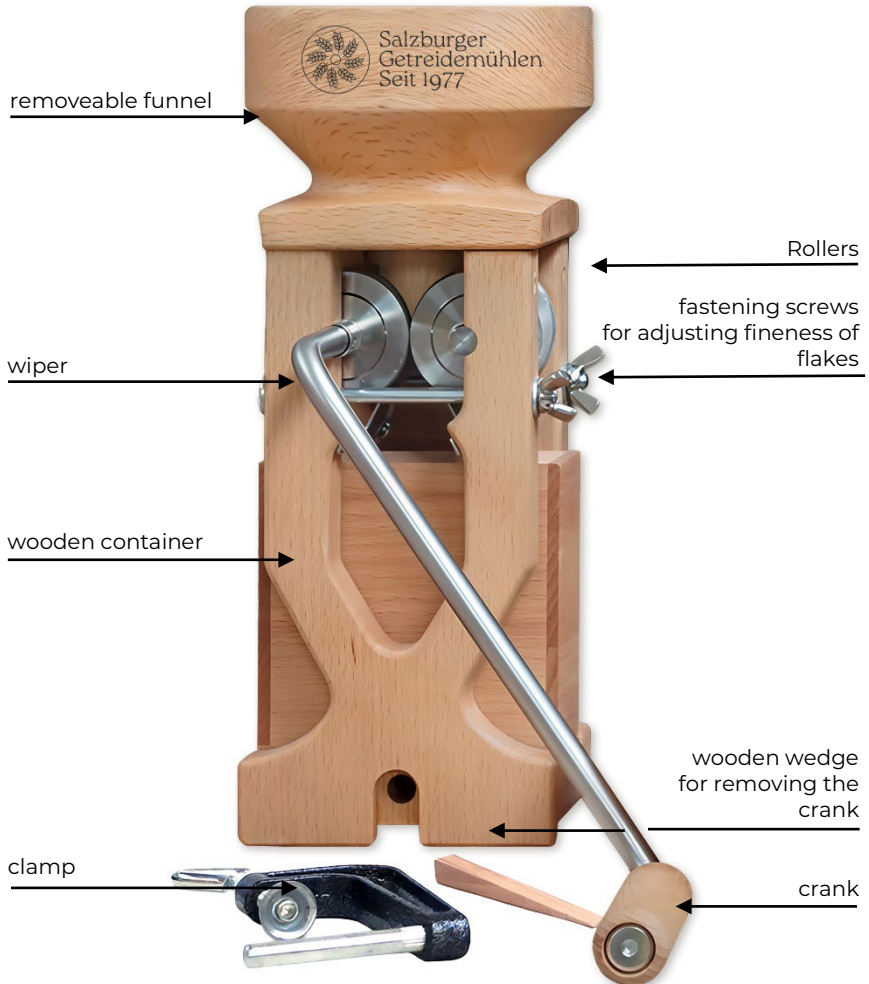
AGRISAN NATURPRODUKTE GMBH

*Christine Thurner*

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## 1. CONTROL ELEMENTS

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Please read the user manual and safety instructions carefully before using the device for the first time!

*For every handful of flakes.*

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## 2. SUITABLE MOUNTING SITE

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The 'SALZBURG FLAKEMASTER' is partly 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.), as well as from moisture influences (sink, steam devices, etc.)

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## 3. BEFORE FIRST USE

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Using the clamp supplied with the 'SALZBURG FLAKEMASTER', 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.

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## 4. TYPES OF GRAIN

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PLEASE ONLY USE PURIFIED CROPS!

Grain, that is not properly cleaned can contain foreign particles (especially small stones), which can cause damage to the rollers.

Process your flakes from the chosen grain in one single production run.

## SUITABLE TYPES OF GRAIN

- All types of grain such as oats, wheat, rye, spelt, quinoa, amaranth
- Linseed, poppy seeds (Processing oily grain seeds results in longer cleaning time!)
- Herbs and spices such as caraway seeds, pepper, salt, oregano, basil, juniper berries

Small wood grindings such as liquor ice root or hyssops can be easily pressed without pre-treatment. The resulting flakes of spices, herbs and wood can then be finely ground between your fingers.

Should you require especially large flakes, we recommend washing/soaking the grain first and then letting the surfaces dry. For hygienic reasons this process can be beneficial, but is however not necessary for the faultless function of the appliance.

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### 5. FLAKING PROCESS

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- Fasten the appliance firmly down onto a table using the supplied clamp
- Fill the suitable type of grain you want to flake into the funnel.
- Slowly begin to turn the hand crank in a clockwise direction.

*Attention! Only allow children to operate the appliance under the supervision of an adult person.*

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## 6. ADJUSTING THE DEGREE OF FINENESS

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When using the 'SALZBURG FLAKEMASTER' 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 clockwise.
- For larger types of grain: loosen the wing nuts.
- Various smaller herbs can be crushed and then ground finely between your fingers.

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## 7. CARE AND CLEANING

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To maintain the technical functionality of your 'SALZBURG FLAKEMASTER', no special maintenance is necessary. During the actual flaking process some crushed remains will stay stuck to the rollers. We therefore recommend cleaning the rollers from time to time using the brass brush as supplied.

*Cleaning after each flaking process is especially important after processing oily grain seeds.*

Should you be planning on not using your 'SALZBURG FLAKEMASTER' over a longer period, a thorough cleaning of the rollers is recommended. Brush the rollers with the brass brush. Any residue left on the scrapers or on the wedge can also be removed with the same brush, another brush, or a toothpick.

*For every handful of flakes.*

*If you give the wooden parts (especially the inside of the funnel) a damp wipe, these parts must be thoroughly dried immediately.*

## PROTECTION AGAINST PESTS

Moths love darkness and quiet and will only attack wood when under extreme stress. If your 'SALZBURG FLAKEMASTER' is used on a regular basis, moths will find a very comfortable place for them to stay. Should the 'SALZBURG FLAKEMASTER' not be in use for some time, it should be covered with a cloth and eventually place some herbs or bay leaves in the funnel.

## CARE OF THE WOODEN HOUSING

The outer surfaces of the 'SALZBURG FLAKEMASTER' can be wiped with a damp cloth but should be dried quickly. Whenever necessary the outer surfaces of the wooden housing can be roughened/cleaned with non-woven web and subsequently treated with beeswax oil.

## REMOVING THE CRANK

In order to remove the crank, it is necessary to remove the funnel and to slightly tighten the two wing nuts. Then slide the small wooden wedge as supplied from the bottom between the middle of the rollers. After that, you can remove the crank by turning it counterclockwise.

## LIFTING THE FUNNEL

The 'SALZBURG FLAKEMASTER' must be fixed to the table with the clamp.

### IMPORTANT:

Before lifting the funnel loosen the locking screws. No tools are required to lift the funnel. Gently pull the funnel UPWARDS keeping it horizontal. The funnel is connected to the bottom of the 'SALZBURG FLAKEMASTER' by 4 wooden dowels. Should one of the dowels jams when lifting the funnel, it may become bent — such damage is not covered by warranty.



## SETTING UP THE FUNNEL

Place the funnel in an UPRIGHT position from top to bottom. Make sure that the wooden dowels are inserted into the intended holes and that they will not become bent.

*For every handful of flakes.*

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## 8. FAULTS AND SOLUTIONS

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### PROBLEM

### SOLUTION

Grain kernels or larger pieces of the ingredients have blocked the input opening.

Give the 'SALZBURG FLAKEMASTER' 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.

Gently tap the outside of funnel with your flat hand. This small shake will make the kernels fall into the funnel input without having to use your fingers.

The crank is in idle mode.



Move the crank handle slightly backwards and forwards until you feel a noticeable resistance.

1. Either tighten or loosen the wing nuts.
2. Continue to turn the handle by two turns clockwise and one turn anticlockwise. Repeat until the rollers work correctly.
3. If this does not solve the problem, repeat action 1 or clean the rollers.

The rollers are either oily or very dirty.

Please see the instructions under 'Care and Cleaning'. Remove the funnel.

### IF NOTHING HELPS



Before you return the 'SALZBURG FLAKEMASTER' for repair work, please contact your customer service point — they may be able to give you further helpful tips.

Tel. +43 6245 83282 | e-mail: [info@agrisan.at](mailto:info@agrisan.at)

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## 9. WARRANTY

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Based on our many years of experience, our 'SALZBURG FLAKEMASTERS' are manufactured and controlled directly at our factory. We only use selected materials. However, defects may occur in very rare occasions after shipping the product!

### WARRANTY PERIOD: 2 YEARS

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, loss due to natural wear and tear, or damage caused by force and/or improper maintenance.

Intervention by any unauthorized persons 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 biologically grown material and small cracks in the wooden casing may arise. These are not considered to be material defects.

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

### WARRANTY CLAIMS

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

*For every handful of flakes.*

## BEFORE YOU RETURN TO THE APPLIANCE

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. In this way you can save your 'SALZBURG FLAKEMASTER' from any unnecessary transport risk and help a quick fix whenever possible.

## SHIPPING & PACKING

If necessary, for return shipments please pack your 'SALZBURG FLAKEMASTER' in its original box or use a sufficiently strong cardboard box with enough protective material. Please send only the 'SALZBURG FLAKEMASTER' or the defect parts without any accessories not affected (e.g. lids, or owner's manual).

Please include information on the problems you are having and your phone number. Return the parcel sufficiently stamped — consider taking transport insurance.

## WARRANTOR & WARRANTY ADDRESS

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[www.getreidemuehle.com](http://www.getreidemuehle.com)

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## 10 TECHNICAL DATA

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MERKMAL	WERT
HOUSING	Depending on design: beech, oak, or nut wood
ROLLERS	Nickel-free stainless steel
SPACE REQUIRED	10.5 × 12 cm
HEIGHT	27 cm
WEIGHT	2.2 kg
FLAKING VOLUME	Oats ca. 100–160 g/min · Spelt ca. 120 g/min
MOUNTING	Clamp, suitable for every type of table top
SUITABLE FOR	Oats, spelt, wheat, rye, linseed, poppy seeds, etc.
WARRANTY	2 years

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## *THE ORIGINAL BIRCHER-BENNER MUESLI*

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The Swiss physician and nutritionist Maximilian Oskar Bircher-Brenner “invented,” so to speak, the original “mus” before 1900, which was later named “Birchermuesli” after him. In fact, he did not invent it but rather revived a dish that was already well-known in the Swiss Alps.

The origins of the muesli we know today go back much further. Porridges made from raw and cooked grains are very old and have been part of human diets for thousands of years.

*For one serving:*

1 tablespoon of oat flakes

3 tablespoons of water

Soak for 12 hours

Add 1 tablespoon of lemon juice

Add 1 tablespoon of sweetened condensed milk and mix into a sauce.

Grate approximately 2 apples (400 g) of the sourest variety possible, with the skin on, directly into the sauce immediately before serving, and stir occasionally to prevent the apple flesh from browning.

Sprinkle 1 tablespoon of grated hazelnuts or almonds on top.

We wish you every success!

*For every handful of flakes.*

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NOTES

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*For every handful of flakes.*