



Salzburger
Getreidemöhlen
Seit 1977

GRAIN MILL MT 12

OPERATING INSTRUCTION



For every handful of flour.

CONTENTS:

Operating elements.....	4
Before you grind for the first time:	5
Basic rules for more safety:.....	6
Suitable location:.....	8
Quick guide:.....	8
The regrind:.....	9
Mill feed:	10
Store grain correctly:.....	11
Grinding process:	12
Change in the degree of fineness:	14
Grinding of very hard and large grains:.....	16
Care and cleaning:.....	17
Problem solutions:.....	20
Our manufacturer's warranty:	222
Technical data MT 12:	255

Please read the operating instructions and safety instructions carefully before using the appliance for the first time

For Love of Nature.

Dear customer,

We are delighted that you have chosen a Salzburg Grain Mill and would like to wish you success in cooking healthy, wholefood dishes. With your grain mill, you have purchased a high-quality household appliance that has been built based on our decades of experience.

Please read these operating instructions carefully before using the appliance. Pay particular attention to our tips on safety, grinding material and maintenance of the grinder and we guarantee you many years of untroubled grinding pleasure.

Christine Thurner

Management
Agrisan Naturprodukte GmbH

The Mill MT 12 is conceived and designed for private use only – for the production of flour and coarse meal in the household.

For every handful of flour.

OPERATING ELEMENTS:



For every handful of flour.

BEFORE YOU GRIND FOR THE FIRST TIME

No miller has ever fallen from the sky. So, before you start grinding, we would like to give you a few tips on the natural stone (granite) installed in your mill.

In contrast to artificial grinding stones made of e.g. corundum aluminum oxide ceramics, our natural stone has a relatively smooth surface and reacts sensitively to moist grain.

Damp grain could be or become infested with mold. You should therefore ensure that the grain is stored properly and is kept in a healthy condition. It is not so easy to distinguish between moist and dry grain, even for long-time users of grain mills.

If the grain has too high a moisture content, the millstones will smear and the mill will stop.

Further information can be found in these operating instructions.

To get to know your grinder, we recommend that you put the grain in the oven for 30 minutes at 50 degrees for your first grinding test and then leave it to cool down.

If you proceed in this way, you will see during your first grinding process how finely your grinder can grind under the best conditions.

However, it is not necessary to dry in the oven before each grinding process!!!

This is only a starting aid and at the same time an indication of the best possible flour fineness.

For every handful of flour.

The best way to familiarize yourself with your new grinder is to make various fineness settings.

Grind coarsely at first and slowly, little by little, make fine adjustments towards the finest possible flour.

BASIC RULES FOR GREATER SAFETY:

Please read these operating instructions and safety instructions carefully before using your grain mill.

This will help you to avoid errors and accidents and to use the appliance safely and functionally.

Please keep the operating instructions in a safe place and pass them on to anyone who may use the product after or with you.

The following precautions and safety instructions must be followed when using this grain mill:

1. Read all Instruktion carefull.
2. The appliance may only be used for its intended purpose (production of flour and meals in the household).
3. The appliance may only be used in the home and not outdoors.
4. Before commissioning the appliance, it is important to ensure that it is in perfect condition.
5. If the power supply cable or other components of the grinder are damaged, they must be replaced by the manufacturer or an authorized, qualified person.
6. Repairs may only be carried out by persons authorized by Agrisan Naturprodukte GmbH.
7. Defective or faulty electrical appliances must not be put into operation.
8. Report defects discovered upon delivery to the seller immediately.
9. Only connect your grinder to a properly installed earthed socket. Please check that the voltage specified on the type of plate of the grain mill matches that of the mains supply.

For every handful of flour.

10. Multiple sockets and extension leads must not be overloaded.
11. The grinder cable must not hang over an edge of the table or work surface. Strictly avoid contact with hot plates or other hot surfaces.
12. Do not lay or crush cables to electrical appliances over sharp edges, corners and moving parts.
13. Only operate appliances using the switch provided.
14. The safety devices must not be modified or switched off.
15. Switch off the appliance immediately if faults occur and pull out the plug.
16. Do not pull the plug out of the socket by the supply cable.
17. Only ever use the grinder on a level, stable surface. The grinder must be positioned in such a way that the grinder itself and the collecting container for the ground food cannot slip during the grinding process. It is best to place the grinder on a hard surface, such as a kitchen worktop. This ensures that the ventilation slots on the underside of the appliance, which are used to ventilate the motor, are unobstructed.
18. The appliance may only be operated by children under strict supervision.
19. Strict supervision of the appliance is also required if the grinder is used in the vicinity of children.
20. Keep the appliance out of the reach of children.
21. The appliance must not be operated by persons who are physically or mentally impaired or who do not have the experience or knowledge required to operate the appliance properly. Exceptions are persons who are supervised by a person responsible for their safety.
22. The appliance or parts of the appliance must not be placed in water or other liquids. Never insert a wet plug into a socket or touch it with wet hands.
23. Do not open screw connections on the appliance that can only be opened with a tool
24. Industrial motors can be damaged by prolonged idling. Please switch off the grinder immediately after use.

SUITABLE LOCATION:

The MT 12 Salzburg grain mill is made of high-quality beech, oak or walnut wood. Wood is a living material and reacts constantly and throughout its life to environmental influences. Climate and temperature fluctuations can lead to small cracks in the wooden parts. This does not affect the function of your grinder in any way. Place your grinder in a dry place and protect it from direct heat sources. Avoid proximity to radiators and direct sunlight. Water vapor and moisture (excessive humidity) should also be avoided.

INTENDED USE:

The MT 12 grinder is intended for private use. The appliance is suitable for grinding the conventional types of grain listed on the website. www.getreidemuehle.com
For our customers in America and Canada: www.natural-grainmills.us

QUICK GUIDE:

1. Insert the mains plug into the socket
2. Place a suitable bowl under the flour outlet
3. Turn the thread clockwise until you feel resistance
4. Now turn a small amount counterclockwise until the two red dots are on top of each other
5. Switch on the Motor
6. Fill the grain into the hopper
7. Readjust the desired degree of fineness
8. Switch off the motor once all the grain has been processed

For every handful of flour.

MILL FEET:

ONLY USE CLEAN, DRY GRAIN

Moist grain smears the millstones! See section "*Smudged grindstones*".

POORLY CLEANED GRAIN

can contain foreign bodies (especially small stones etc.), which can damage the grinding stones.

GRIND THE DESIRED FINENESS IN ONE PASS

Grinding coarse flour, a second time is not allowed as it blocks the flow of grain into the grinding chamber.

The Salzburg Grain Mill grinds fine flour in just one pass.

If the grain is stored in rooms that are below 60% humidity, it can be processed without any problems. Humidity above 60% can lead to smearing of the grinding stones during fine grinding. Keep only small quantities of grain on stock especially during periods of high humidity. We recommend storing grain in an air-permeable bag (linen, cotton, etc.) in a dry room (if possible, near a heat source).

Check the dryness of your grain as follows:

Dry grain "cracks" when you crush it with a spoon on a hard surface.

Moist grain can be flattened, like an oat flake. If you cut dry cereal with a sharp knife, the pieces will "chip" apart. Moist grain can be cut like bread. Rye should be stored for at least 6 months after harvesting before being ground.

SUITABLE MILL FEED:

You can also find information on grindable cereals on our website. www.getreidemuehle.com or www.natural-grainmills.us

MILL FEED	SETTING	REMARK
wheat, spelt, buckwheat, rye, rice, barley, millet,	Any Degree of fineness.	Rye contains more oil and can therefore not be ground as finely as spelt or wheat, for example.
corn and soybeans	Adjust the device slightly coarser	Use edible corn, not popcorn. As there are many different types of corn, please try out how you can best achieve the desired result. Grind the corn and soybeans to the desired fineness in one pass.
oates	Coarse Adjustment	Only grind rough

SPICES AND OILSEEDS JAM THE MILL DUE TO THEIR HIGH FAT CONTENT:

- Linseed, all spices such as caraway, coriander, cloves, aniseed, fennel etc. can be ground in small quantities, mixed with the grain.
- If necessary, grind with a slightly coarser setting.
- Clean the grinder after grinding.

STORE GRAIN CORRECTLY:

It has been known since biblical times that grain can be stored. This is best achieved under the following conditions: Humidity within the grain below 14 %, temperature below 20 °C (temperatures of 5-8 °C are most favorable).

If you have bought grain, this does not mean that the grain will remain as dry as it was when you bought it.

Grain absorbs moisture in a short time but also releases it again. Grain "breathes", which means that moisture is redistributed in the grain and some moisture is released - the grain can therefore also "sweat".

Constant monitoring of humidity and temperature is therefore necessary.

When you buy grain, it should be dry, clean and well packaged. If the grain is stored in rooms below 60% humidity, it can be processed without any problems.

Over 60% humidity can lead to smearing of the grinding stones during fine grinding.

Therefore, pay particular attention to storage during the humid seasons. We recommend storing smaller quantities that are processed with a short time span.

Drying grain and other seeds: Place moist grain in the oven for approx. 30 minutes at approx. 50 degrees (120 F) - then leave to cool.

GRINDING PROCESS:

Grind to the desired fineness in one pass.

Grinding twice clogs the grain inlet and does not produce the desired result!

The Salzburg grain mill grinds fine flour in just one pass. If there is no grain between the stones, the stones can touch each other if the setting is fine.

THEREFORE, PLEASE DO NOT LET THE GRINDER RUN IDLE WITH EMPTY HOPPER!

HOW TO GRIND CORRECTLY:

1. Place an well sized bowl under the flour outlet.
2. Open the fixing screw.
3. Tighten the thread until you feel resistance.
4. Now turn in the coarser direction (counterclockwise) until the two red dots on the right-hand side are on top of each other.
5. Turn on the mill - you will hear the sound of the motor.
6. Secure the thread with the fixing screw or hold the hopper firmly with one hand. This is necessary as the thread may turn clockwise automatically until the stones block.
7. Fill the required amount of grain into the hopper.
8. Now adjust the fineness of the flour - either coarser in anti-clockwise direction or finer in a clockwise direction.
9. When the desired fineness is reached, fix the thread with the fixing screw. The mill now will be working on its own.

For every handful of flour.

THERE IS NO SCALE ON YOUR GRINDER TO INDICATE COARSER AND FINER SETTINGS.

It is impossible to apply a scale that is valid for all types of grain and the various degrees of grain moisture.

Wheat and spelt for example can be ground the finest.

Rye contains more oil and must be ground coarser.

Oats can only be crushed. The moisture content of the grain is also very important for fine grinding results.

The drier and the less oily a type of grain is, the finer you can grind it. The higher the oil content of a type of grain is and the more moisture there is in the grain, the coarser you have to grind it. Only by looking at the flour outlet and reaching with your fingers into the flour can find out whether you are grinding in the desired fineness or need to make a correction.

An old baker's rule says:

Grind as coarsely as possible and only as finely as necessary!

MAXIMUM OPERATING TIME IS 15 MINUTES!

Your grinder was built for household quantities. If the operating time is exceeded, the appliance can switch off automatically during grinding.

Now leave the grinder to cool for approx. 2 hours.

OPERATION OF THE LOCKING SCREW:

Turn the locking screw carefully and with feeling into the thread. Never use excessive force - turn firm but gently. You will notice that the thread is locked after just a few turns of the fixing screw and that the hopper can no longer be moved. If you screw the locking screw too tightly into the thread, the locking screw or the grinding chamber may be damaged

For every handful of flour.

It is NOT necessary to screw the clamping screw in tightly.

The thread must not move independently during grinding. If the thread moves you have to correct the setting and turn the fixing screw a little tighter.

Damage to the thread due to incorrect operation of the locking screw could result in a time-consuming and costly repair, which is not covered by the warranty.

SETTING THE FLOUR FINENESS:

At a standstill:

If there is grain between the grinding stones or in the hopper, no adjustment should be made.

The grain, which is still unground between the millstones, is jammed. This could cause the mill to have difficulty starting up again when it is switched on again.

During the grinding process:

You can continuously set the fineness of the mill feed from coarse to fine during grinding. When changing the setting from coarse to fine the mill should either be in operation, or the grinder must be empty. During grinding, you can switch from fine to coarse and vice versa. Turn **slowly** from coarse to fine to allow the grinder to grind the grain between the stones. If you turn from coarse to fine too quickly, the stones could block.

Grinding coarser flour:

You can achieve the coarsest setting for coarse meal by turning the feed hopper approx. 1 turn anticlockwise. (Do not open more than 1 turn during grinding, otherwise the seal will become ineffective) Please observe the outlet to see whether the flour is coarse enough.

For every handful of flour.

Standard setting – for bread for example:

With this setting, the **red dots** on the threaded part and the hopper coincide. The flour fineness that can be achieved with this setting is sufficient for many baked goods and considers a normal moisture content of the grain.

Finest setting:

To obtain very fine flour, you can **go below** the **normal setting**.

To do this, turn the hopper clockwise during grinding.

Pay attention to the flour outlet!

IMPORTANT: *If no more flour comes out of the outlet, the stones will rub against each other. This must be avoided at all costs! Even if you can hear a slight grinding noise from the grinding stones, you have tightened the thread too far. Immediately turn the hopper counterclockwise coarser.*

Fasten the fixing screw again.

The drier the grain, the finer it can be ground, the lower the flour temperature and the better the grinding performance of the grain mill. During grinding, the elastically mounted milestones are pressed slightly apart and run contact-free.

Please note that the setting points "red dot over red dot" shift towards "coarse" over time due to wear of the grindstones.

GRINDING OF VERY HARD AND LARGE GRAINS:

When grinding e.g. kamut, various types of maize or durum wheat, more heat than usual is generated in the grinding chamber due to the strong friction. In this case condensation of water vapour can occur when the mill is cooling down again.

While grinding, regularly reach into the flour that is running out. Let it flow into your hand and close your hand into a fist. You can continue grinding as long as you are able to do so. If closing becomes unbearably hot for you, you must switch off the grinder, open the grinder and allow the grinding chamber to air out.

INTERRUPTING THE GRINDING PROCESS:

Very hard grains such as maize, rice or durum wheat can prevent the engine from starting when the hopper is full.

Should the motor block, please turn the hopper in the coarser direction until the appliance starts to grind and then readjust clockwise to the desired degree of fineness.

The grinding process should not be interrupted during the grinding of large and hard grains. Best is to grind the hopper empty.

OPENING THE GRINDING CHAMBER:

Never open the grinder without first disconnecting the power cable plug, as there is a risk of injury!

Loosen the fixing screw and turn the hopper anticlockwise until it can be lifted off the base. Please clean the thread before refitting the hopper using for example a small brush and a vacuum cleaner.

The thread is manufactured to run smoothly dry and must not be oiled. Oil and flour cause the thread to stick.

CLOSING THE GRINDING CHAMBER:

Place the hopper straight on the lower part and turn until the thread begins to engage towards rough. After replacing the hopper, find the normal setting by turning the hopper clockwise as far as it will go in the "fine" direction. Then open the hopper (counterclockwise) until the two red dots are on top of each other. This is then a fine bread setting.

CARE AND CLEANING:

To maintain the technical functionality of your grinder, no major care and maintenance is required. Just make sure that the thread is clean.

If you have ground hard grains such as corn or moist grain, moisture condensation may have collected in the grinder. In this case, leave the grinder with the grinding chamber open for approx. 2 hours to allow the moisture to dry.

If you do not use your grinder for several weeks, a thorough cleaning of the grinding chamber is recommended for hygienic reasons. First grind "coarsely" with a handful of rice or grain, open the grinder and vacuum the flour residues out of the grinding chamber with a vacuum cleaner.

CLEANING THE MILLSTONES:

Do not use any liquids!

If you use your grain mill regularly, it is not necessary to clean the millstones. By grinding a handful of rice, you also clean the millstones of any residues of oily seeds, spices, etc.

SMEARED MILLSTONES:

If your grain was not dry enough for the selected degree of fineness or contains oil, the millstones may smear. This creates a hard, smooth layer on the outer edge. To clean the millstones, it is usually sufficient to grind 1 - 2 handfuls of rice on a coarse setting. This is a good way to loosen sticky deposits. If necessary, scrape off the coating and clean the grooves of the stones. If necessary, clean the outlet pipe with a bristle brush or vacuum cleaner to remove any flour residue.

CLEANING THE GRINDING CHAMBER:

For functional reasons, flour remains in the grinding chamber during fine grinding. Flour residues can be removed by occasionally cleaning the grinding chamber with a brush/vacuum cleaner.

AGAINST MOTHS AND INSECTS:

Insert a dry unused tea bag (herbs) into the flour outlet. Place bay leaves in the grinding chamber. Moths love darkness and quiet and only eat flour and not wood. If you use your mill constantly, moths will not find a cozy place to stay.

CLEANING THE THREAD:

Clean the thread with a small brush or paintbrush and a vacuum cleaner to remove any flour residue. Flour residue can impair the functionality of the thread. Regular cleaning is therefore recommended. The thread is set to run smoothly and must not be oiled. Oil and flour will cause the thread to stick.

Cleaning and care of the housing:

The housing of the Salzburg grain mills is made of solid wood (beech, walnut or oak) and treated on the outside with natural beeswax oil. It requires no special care.

Wiping with a dry, at most slightly damp cloth is sufficient. Never "wash off" with water or other liquids.

Stains or small scratches can be removed with very fine sandpaper. Then treat the housing again with a natural protective agent.

Do not sand oakwood or nutwood mills.

PROBLEM SOLUTIONS:

Problem	Cause	Solution
Motor blocked; appliance can no longer be switched on.	The mill was adjusted from "coarse" to "fine" at standstill while whole grains were still between the grinding surfaces.	Set coarser, switch on and only then slowly set finer again.
	The grain is too moist	Please dry the grain.
	Grain was ground too finely.	Especially when grinding grain with a higher oil content, such as rye.
	Thread was tightened too tightly.	Set basic setting (red dot on red dot)
The appliance has switched itself off. (Switching off after approx. 25 min. is a normal device protection!)	Small grains, such as quinoa, were ground.	Allow particularly small grains to trickle slowly into the hopper by hand.
	The appliance has been overloaded. The operating time has been exceeded or the motor has been blocked due to overload.	Switch off and leave to cool for at least two hours.
	Flour outlet is blocked - This means that the grinding chamber can also be used.	Uncover and clean the flour outlet and grinding chamber. Switch off and leave to cool for at least two hours.

Problem	Cause	Solution
The appliance has switched itself off. (Switching off after approx. 25 min. is a normal device protection!)	Flour backlog due to collecting bowl.	Empty the bowl. Switch off and leave to cool for at least two hours.
	Grain too moist or too oily	Please dry moist grain and/or grind it coarser. Oily grain smears very easily -use a coarser setting.
The hopper can no longer be rotated.	The appliance has been exposed to excessive humidity.	Try to open the grinder as quickly as possible, even if you must use some force! Then place the grinder in a dry place.
	Fixing screw is tightened.	Loosen the fixing screw.
Grinding stones are smeared.	Grain is too moist or too oily.	Please dry moist grain and/or grind it coarser. Oily grain smears very easily - grind it coarser. Clean the stones by grinding rice on a coarse setting.
	Grain was ground too finely.	Please use a coarser setting. Clean the stones by grinding rice on a coarse setting.

IF NONE OF THIS HELPS...

Before you send the grinder in for repair, you should contact customer service to get some helpful advice.

Tel. 0043 6245 83282 | E-mail: info@agrisan.at

OUR MANUFACTURER'S GUARANTEE:



THIS IS HOW WE PROVE QUALITY AND DURABILITY!

Our grain mills are manufactured and inspected directly in our factory with many years of experience. We use selected materials and motors. Nevertheless, defects can occur.

"LIFETIME" GUARANTEE:

on the granite grinding stone in the event of breakage and chipping of stone particles.

12-year warranty separately for premature wear of the granite grinding stone

12-year warranty on all other components such as housing, hopper or motor...

WARRANTY CONDITIONS:

The warranty is valid from the date of purchase and entitles you to a free regrinding of the granite grinding stone if this should become necessary within the warranty period and the grinder has been used in accordance with the operating instructions.

The warranty applies from the date of purchase for all verifiable material and processing defects and is based on our choice of replacement, repair or reimbursement of the purchase price.

Fragile parts are excluded from the guarantee. Wood is a living material, and small cracks can occur in the wooden housing. These are not considered material defects.

For every handful of flour.

The warranty does not cover compensation for consequential damage, loss or natural wear and tear or damage caused by force, improper use or lack of or improper care.

Any interventions not carried out by the manufacturer or by persons authorized by the manufacturer will invalidate the warranty.

The mills must be operated in accordance with the operating instructions and are intended for grinding the types of grain and similar grains listed in the operating instructions. The grains must be cleaned and suitable for human consumption.

The grinders are designed and constructed for private domestic use only. Only normal household quantities may be processed. The guarantee does not apply to commercial grinders and commercial use.

Any other use of the grinders is considered improper and does not entitle the user to claim under the guarantee

The warranty period is not extended or renewed by a warranty provided.

The warranty is valid throughout the European Union for devices purchased in one of the member states of the European Union and placed on the market there by the manufacturer or with the manufacturer's consent.

To assert the guarantee, you need the proof of purchase!

WARRANTY PROCESSING:

Repairs of material and processing defects within the warranty period are of course carried out completely free of charge.

BEFORE RETURNING THE DEVICE:

However, we would ask you to send us a short e-mail or call us before you send the device to us.

There could be a minor issue or an operating error, something that we can easily solve with a corresponding tip or information. This will save your grinder from unnecessary transportation stress.

SHIPPING - PACKAGING:

If a return is necessary, please pack your grinder in the original box or, if possible, in a sufficiently strong box with adequate protection. Please use sufficient stuffing material that is cushioning and dimensionally stable.

Please send the grinder without accessories, operating instructions etc.

Please also include information about the problem to be rectified and give us your telephone number so that we can contact you if necessary.

Send the parcel to our address with sufficient postage - please also remember to cover the shipping with a transportation insurance, which hardly causes any higher postage costs.

WARRANTY ADDRESS:

AGRISAN NATURPRODUKTE GMBH

Gasteigweg 25

A 5400 Hallein Austria

Tel. 0043 6245 83282 E-mail: info@agrisan.at

Internet: www.getreidemuehle.com

TECHNICAL DATA MT 12:

Grinding capacity fine (wheat):	approx. 140 - 200/g min
Grinding capacity coarse	approx. 200 - 300/g min
Weight:	12.5 kg
Hopper capacity:	approx. 1,400 g
Base Diameter:	Ø 210 mm
Height:	430 mm
Undercarriage height:	175 mm
Coarse-fine adjustment:	continous
Grinding Stone:	Granite
Grinding Stone Diameter:	105 mm
Grinder bearing	elastic
Milling chamber:	solid, natural maple wood
Housing:	molded beech-, oak- or nutwood
Surface treatment	organic beeswax
Industrial engine:	EU: 550 Watt; 230 Volt; 50 Hz USA, CAN: 550 Watt; 110 Volt; 60 Hz
Speed during grinding:	1250 rpm



Salzburger
Getreidemühlen
Seit 1977

AGRISAN NATURPRODUKTE GMBH

Gasteigweg 25

A-5400 Hallein, Austria

+43 6245 83282

info@agrisan.at

www.getreidemuehle.com

www.natural-grainmills.us



facebook.com/salzbürgergetreidemuehlen

© 2026 Agrisan Naturprodukte GmbH · All rights reserved.

Subject to technical changes and errors.

Printed on uncoated natural paper.

For every handful of flour.