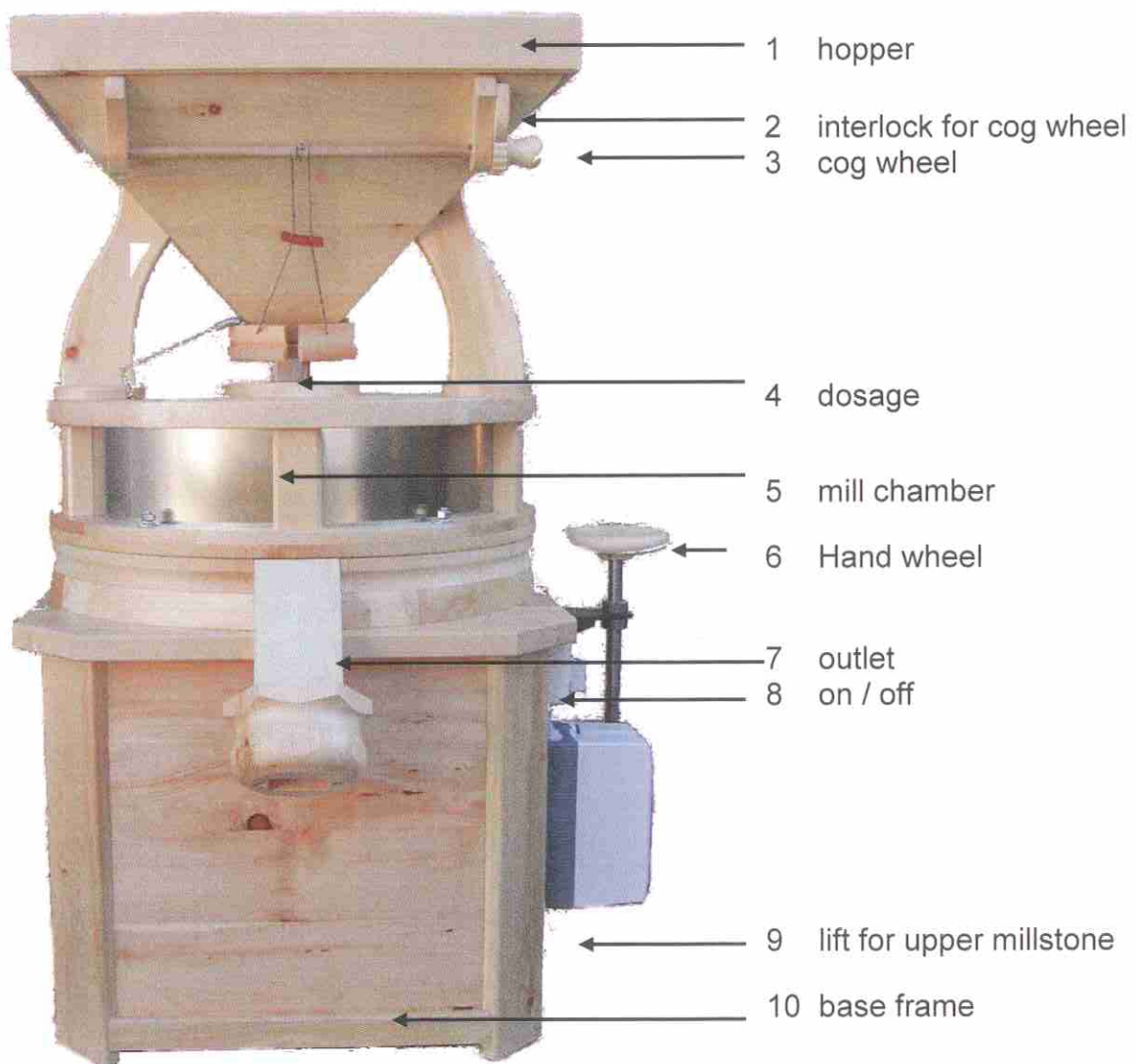
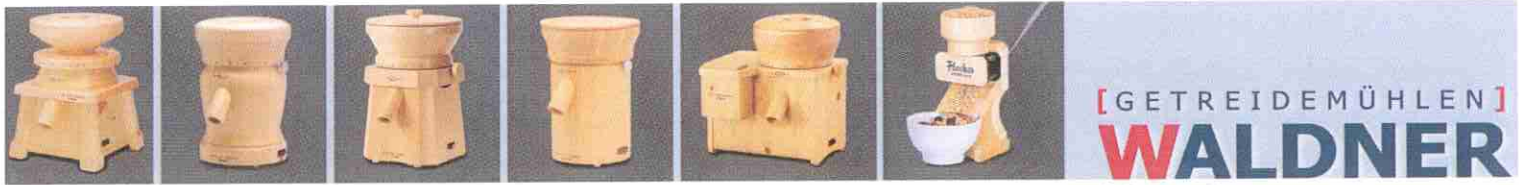


Instruction manual for GM 40





- Osttiroler Haushalts- und Gewerbemöhlen • Teigknetmaschinen • Nudelmaschinen
- Elektro-Stein- und Holzbacköfen • Brotformen und Backzubehör

[GETREIDEMÜHLEN]
WALDNER
 biotech GmbH

Place of Location and Installation of a GM 40

Attention! The GM (commercial mill) must not be accessible for children.

In order to ensure correct operation of the mill, it is important to note the following:

1. The mill must stand on a horizontal, solid, non-tipping, load-bearing floor.
2. In order to ensure safe working, it is necessary to provide a sufficient reachability in the workshop

Electrical Connection

There has to be an appropriate electrical connection directly behind the machine. The power outlet has to have an adequate fuse protection to prevent electrical overloading and fire danger. **Check sense of rotation of the commercial mill!**

The runner stone is to rotate clockwise. You can see that at the rotating wooden ellipse (oval). In case it is rotating anti-clockwise, an electrical specialist has to reverse the polarity of the plug.

Attention! Only authorized specialists shall carry out the electrical installation. Warranty will expire in case of damages caused by incorrect electrical installation.

Safety Instructions

The commercial mill (GM) has to be attended as long as it is in operation!

Pay special attention to children who are nearby when the mill is in operation.

Children must not put into operation the GM!

Protect the GM from moisture and water!

Never put the GM into water!

It is imperative to disconnect the mains plug before removing protective devices and casing components!

It is not allowed to set the GM into operation without protective devices and casing.

It is not allowed to bypass protective switches. If the protective switch is defective, the GM must not be set into operation!

Repairs of the GM have to be accomplished only by authorized specialists.

Guarantee expires in case of unauthorized interference and changes of any kind!

Designated Use

The GM is designed to exclusively grinding grain. Any other use is to be seen as improper use. Waldner Biotech GmbH does not answer claims arising from damages caused by improper use. The designated use also includes the observance of the tips and hints of these operating instructions.

Basics of Grinding Flour and Semolina

The GM separates the resulting fine and coarse flour (semolina) in a way that the remain is only bran.

If you need more fine flour, reduce the gap between the millstones. As a result the grinding charge is crushed more intensely and you get more fine flour and less semolina.

If you need more coarse flour (semolina), enlarge the gap between the millstones. Thus the grinding charge is crushed less intensely and you get more semolina and less fine flour.

In case you use the mill without sieving machine, you have to open the “open/shut” slider of the runoff support for whole grain flour and you have to close the “open-shut” slider of the runoff outlet to the sieving machine.

Starting the Machine

Plug in the connecting cable.

With the hopper shoe closed, fill the required quantity of grain into the feed hopper. By using the on-off switches, you start the mill.

Adjusting the Inlet Quantity (with motor running)

Fix the control spring at the base of the feed hopper (release at the end of grinding process). The spring operates the shaking motion of the hopper shoe so that the grain falls between the millstones.

Please note: longish sorts of grain need a stronger tension of the control spring.

Release the gear wheel stopper and wind the gear wheel up, with the hopper shoe turning downwards.

When the inlet quantity of grain is adjusted, stop the gear wheel by using the gear wheel stopper.

Fine Tuning of the Inlet Quantity

This has to be done with the motor running!

In case the inlet quantity of grain between the cogs is far too unequal, you may continuously adjust the inlet quantity by adjusting the leather (fine tuning).

Up -> less grain inlet
Down -> more grain inlet

Adjustment of the Flour Fineness

By actuating the hand-wheel in the directions "coarse" or "fine", the wooden arrowhead at the base of the GM has to be between "coarse" and "fine".
A small gap between the millstones and a small inlet quantity result in fine whole grain flour!

A bigger gap between the millstones and a bigger inlet quantity result in coarser whole grain flour up to coarse meal!

Please note that the designations "fine" and "coarse" on this scale are not technically graduated, but just a help for you to control the sense of rotation of the hand-wheel.

Finest Adjustment of the GM

You can carry out this adjustment only with the motor running, hopper filled with grain and inlet quantity already pre-adjusted. Actuate the hand-wheel in the direction "fine" till you hear a slight grinding noise. Then turn back the hand-wheel till you do not hear the grinding of the millstones any more. Now the adjustment for finest flour is set.

With its finest adjustment, never let the GM run till no grain is left in the hopper!

Right Dosage of the Inlet Quantity

When the mill is running with a fine adjustment (to produce fine flour), the grain inlet quantity has to be small in order to get fluffy flour.

When the mill is running with a less fine adjustment (to produce coarse flour), you may increase the grain inlet quantity and thus achieve a better performance per minute.

Please note the following:

Changes of the grinding process fineness are to be executed only with the motor running. Especially when running the mill with its finest adjustment, the mill charge (the grain) has to be dry to prevent a possible sticking of the millstones. Furthermore, the flour should not be ground twice, because this will cause sticking of the millstones as well. The only exception is already sieved flour which may be ground a second time.

Turn on/off the GM

Without any problems it is possible to turn the GM on or off during the grinding process.

In case the motor does not start because of very hard grain (e.g. maize), stop the mill at once. Then turn the hand-wheel once, twice or three times at the utmost in the direction of "coarse", start the mill again and only then – with the motor running – change to the fineness you chose before.

Possible Field of Application

The GM is well suited for grinding all sorts of grain.

Conventional dry sorts of corn as wheat, rye, maize, millet, buckwheat, rice, barley, spelt and unripe spelt grain can be ground in every possible fineness. It is no problem to add several sorts of spices to the grain to grind: fennel, aniseed, cinnamon, clove and coriander.

We strongly advise against grinding of oilseed crops. They present a serious danger of millstone pollution. Furthermore, oil might penetrate the mill wood resulting in pollution and sticking.

You can grind oilseeds such as soybean, oats, flax seed etc. without any problems in any fineness, when you mix them with wheat, rye, spelt, maize, barley etc.

Cleaning and Maintenance of the GM

The wooden parts outside are sealed with biological water-based varnish. You may clean them with dry or wet cloth. The wooden parts inside are untreated.

Having operated the mill for about 1 month, it is necessary to the two bolts/nuts at the pendulum bearing retighten by means of a screw wrench. Repeat this procedure every 6 months. It is not necessary to lubricate the pendulum bearing.

In the same intervals we advise to slightly lubricate the hand-wheel with normal oil (e.g. sewing machine oil) at the wooden lead-ins.

During the 2-year-service all moving parts of the sieving machine are to be examined concerning their proper functioning.

In case of malfunctions, please contact us immediately!

You should also remove the flour and dust residues inside the mill once or twice a year or when you will not use the machine for some time.

Smudgy Millstones

Causes:

1. Grinding of far too moist grain.
2. As a result of too fine adjustment the millstones get into contact and heat too much. The grain sticks on the millstones.
3. You ground oilseeds without mixing them with other sorts of grain.

Remedies:

If the millstones are smudgy as a result of the above mentioned causes, there is a hard smooth layer on the outer edge of the millstones.

Open the GM as described in the following pictures, and scrape off that layer with the help of a screw driver, steel brush etc.

In case of other malfunctions or defects please contact us immediately.

Warranty Conditions

1. Benefit Period

The warranty duration is 2 years beginning with the date of purchase (you have to provide the sales receipt and the letter of guarantee). Warranty claims do not prolong the guarantee period. The warranty for exchanged parts rests untouched.

2. Extent of Warranty

Within the said period we remedy all deficiencies and defects which verifiably arose from bad workmanship or material faults. Exchanged parts pass into our property. The purchaser pays the delivery charges for the machine. On principle the machine is transported on buyer's request, risk, and expense. In case of transport damage, you have to immediately contact the carrier. Claims for redhibition, abatement or compensation for non-performance are excluded.

These warranty conditions do not apply to:

Normal wear and tear (e.g. of the millstones), improper use, incorrect operation, lacking maintenance and cleaning, non-observance of the operating instructions, transport damages and droppage, defects caused by connecting to false line voltage, consequences of an unauthorized third party's interference with the machine.

3. Scope of Application

Guarantee items are to be carried out in the country where you bought the machine. Our guarantee is issued only if you bought the machine along the specified distribution channel. Guaranteeing for machines which were bought in a EU country and then taken to another EU country, is provided according to the terms of guarantee of that country. The liability to issue a guarantee exists only if the machine meets the technical regulations of the country, where the claim for guarantee is asserted.

Warranty

2 years

Purchase Date

Stamp and Signature of the authorized dealer