

## OPERATING INSTRUCTIONS ALL-GRAIN MILL MODEL A-22 AND A-44

### I- INTRODUCTION

The All-Grain home flour mill Model A-22 is designed to mill a variety of grains in a grinding chamber consisting of two extremely hard "carborundum" type stones. The upper stone is held in a fixed position, the lower is attached directly to the drive shaft of the motor. An air turbine turns with the lower stone and provides safe milling temperatures. Each mill is adjustable from a fine flour suitable for all baking needs, to a coarse meal for use as cereal.

Each mill is tested at the factory by grinding a small amount of grain. It has been set to mill a fine flour and is ready to be operated. A sample of fine flour made by the mill is enclosed. Before plugging the power cord into the electrical receptacle the operator should turn the rotor hub in the bottom of the hopper with his fingers to see that the rotor is free.

### II- INSTRUCTIONS FOR USE OF FLOUR CANISTER

Insert the mill discharge tube through the hole located in the side of the canister. Attach the filtering lid to the container and snap it into place. Up to three hoppers of grain may now be ground into the container before it is necessary to empty it.

After grinding the desired amount of flour the canister lid may be tapped to shake the flour which has accumulated on it to the container bottom. The lid shall then be removed. The canister lid should be vacuumed regularly to remove the flour particles which have accumulated during milling.

### III - MILL OPERATION

For best results, owner should use grain that is clean, dry and free of small rocks or other foreign materials. Do not try to mill wet grains (over 12% moisture) or oily nuts. This may cause the stones to get a film or coat of the material on them. If the stones should become coated or gummy, the best way to clean them is by grinding a batch of dry hard wheat or rice.

**DO NOT** push anything into discharge tube when the mill is running. If contact is made with the running turbine, damage could result to the mill or injury to the person.

The mill will get quite warm during the milling operation, which is normal. It is, however, running well within the safe temperature range for milling flour. If the mill becomes clogged or if the stones are running together the motor may overheat. This should cause the motor to stop as it has an automatic thermal switch cut-off which will stop it. After it has cooled, it will reset itself automatically and start again unless turned off.

The motor has sealed ball bearings which have been lubricated before leaving the factory. The factory lubrication should last for the life of the motor.

Your mill uses ambient air for cooling and should, therefore, not be operated in an enclosed or restricted environment.

Grain to be milled should be placed in the hopper at the top of the mill. The hopper holds approximately 2 lbs. The mill is turned on by moving the switch in the cord to the "On" position. Normally the mill does not require attention while it is operating. If several hoppers of grain are to be ground without emptying the flour receiver, shake or tap the flour off of the lid before each new hopper is started.

When the hopper is empty, clean up the mill by letting it run for a few minutes empty and/or by using a vacuum cleaner to remove the loose flour dust and grain particles.

Your mill is a high quality electrical appliance, keep it clean and it will repay you with many years of trouble free operation.

Before using any flour, grind at least one pound and dispose of it. This will remove any small particles of stone or dust which may have accumulated in the mill.

If the mill plugs up and produces what appears to be flour dust or "steam" from the hopper, move the adjustment knob away from the extreme "Fine" setting. The mill stones may be grinding together. It may be necessary for you to mill some flour at several settings to produce the desired flour consistency.

There is a possibility that your mill can become clogged or stalled. The reason for this could be one of the following:

1. Wet or damp grain.
2. Canister is too full.
3. Foreign objects in grinding chamber.
4. Stones jammed together.

#### IV- TO ADJUST THE MILL

The mill may be adjusted from a fine to a coarse grinding by moving the adjustment knob which is located on the mill base. To change adjustment, the knob must be moved upward to unlock it and then moved either toward "Coarse" or "Fine." The knob may then be locked in position by pressing downward on the knob. Some experimentation will soon determine the setting that produces the flour particle size which meets the operators needs.