Subject: A-33 Instructions

Adjustment instructions for the A-33X and Jiffy flour mill.
Disregard adjustment steps 1 through 6 on page 2.

The mill is adjusted from a fine to a coarse grind by moving the black or red knob which protrudes from the side of the hopper. To grind fine, loosen the knob (no more than one turn) by turning counter-clockwise and then sliding it as far as possible toward the front of the mill (towards decal). Tighten the knob.

In the Fine position, the stones may touch lightly, but this is normal. The mill, however, should not be allowed to run empty with the stones touching for any extended period of time. Coarse grind is produced by moving the knob towards the other end of the slot.

When assembling the hopper after cleaning the grinding chamber, always place the knob in the Coarse position and, while pressing downward on the top of the hopper, tighten the three thumbscrews securely. The mill may then be started and the knob moved to the desired grind position.

ALL-GRAIN OPERATING INSTRUCTIONS
MODEL A-33 AND B-50X

The All-Grain home flour mill 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 being attached directly to, and turned by, the motor. An air turbine turns with the lower stone and provides safe milling temperatures. Each mill is adjustable from a fine flour suitable of all baking needs to a coarse grind for use as cereal. The grinding process powders the bran, making it superior to other grinding methods. This is more desirable than merely cracking the grain whereby the bran remains in large flakes. The adjustment is effected by turning the grain hopper which raises or lowers the top fixed stone. The closer the stones, the finer the flour. The flour is caught in either a receiver bag or a plastic container.

Each mill is tested at our factory with grinding a small amount of grain. It is adjusted to mill a fine flour and is ready to be operated.

INSTRUCTIONS FOR USE OF FLOUR RECEPTACLE (Mills are shipped with either receiver bag or canister-not both)

A.. FLOUR RECEIVER BAG

If using the bag, slide the top of the flour receiver bag onto the bag holder. Place the bag holder (4) over the nozzle of the discharge tube located on side of mill. Tighten thumbscrew (3). Push the receiver bag over the discharge tube.

The receiver bag has an open bottom for easy access to flour. Fold the bottom of the bag at least twice and close it with a clothespin during operation. Flour can be emptied into a container without scooping by removing the receiver bag, and placing it in or over a container before removing the clothespin.

B. CANISTER

If using the container (1C), insert the mill discharge tube through the hole located in the side of the canister. Attach the filtering lid to the container and snap in place. Approximately one hopper of grain may now be ground into the container.

After grinding each hopper the rim of the lid must be tapped sharply to shake the flour to the container bottom. The lid must then be removed. Either vacuuming or tapping the lid on a hard surface will remove the flour. The container should not be allowed to hold more than three hoppers of flour.

It is also advisable that the mill discharge tube be tapped lightly near the end of grinding of each hopper to dislodge any build-up of flour in the tube. It is best to start the mill before adding grain to the hopper.

TO ADJUST. THE MILL

1. Loosen the three thumbscrews (7) no more than 1/8 of a turn.

2. Raise the hopper by grasping the mill discharge tube and pushing it so that the hopper turns in a clockwise direction.

3. After attaching flour receiver, start the motor.

4. Lay one hand across the hopper top and press lightly downward. (See Figure A). This assures that all three thumbscrews are in contact with the slots in the hopper. Slowly turn the hopper counter-clockwise until the stones barely corn in contact with each other. The stones will produce a buzzing sound when touching lightly together.

5. While pressing uniformly very slowly until the stones touching. Tighten the three down on the hopper, turn the hopper clockwise barely clear each other and are no longer thumb screws.

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

NOTE:
Do NOT for any reason, loosen the three screws (5) located on hopper or fine adjustment will be impossible, and the mill will have to be returned to the factory for adjustment.

Do NOT allow mill to rest on the electrical cord (24).

Do NOT grind with stones touching together.. It is permissible for stones to touch each other when starting or stopping the motor, but they mist not touch at running speed.

Do NOT remove the block of plastic foam (15) which is located in mill base. This block is positioned halfway up the motor and mist stay in place to prevent the hot motor exhaust air from mixing with the intake air being drawn into the top of the motor.

Do allow B-5OX mills to run until all grain is out of grinding chamber.

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. Receiver bag not on spout all the way. End of spout should protrude two or three inches into the main body of the bag.

3. Receiver bag or canister too full.

4. Foreign objects in grinding chamber.

5. Stones jammed together.

If your mill becomes clogged it can be unclogged by removing flour from the discharge tube. A vacuum cleaner is very good for this purpose. Also the discharge tube may be tapped gently while the mill is running. Mills are self-sealing and may leak a small amount until the flour seals all the gaps.

CLEANING AND INSPECTION

The working parts are easily accessible for occasional cleaning or inspection. (NEVER remove hopper while mill is running, nor when it contains grain.) Remove the three thumb screws and raise the hopper up. A vacuum cleaner or brush is very good for removing the fine flour which may have adhered to the inside of the mill When replacing hopper, make sure lower stone is free of grain, then gently slide the hopper back into grinding position with the air intake holes positioned in front of the baffle plate. Follow the adjustment instruction.

CAUTION

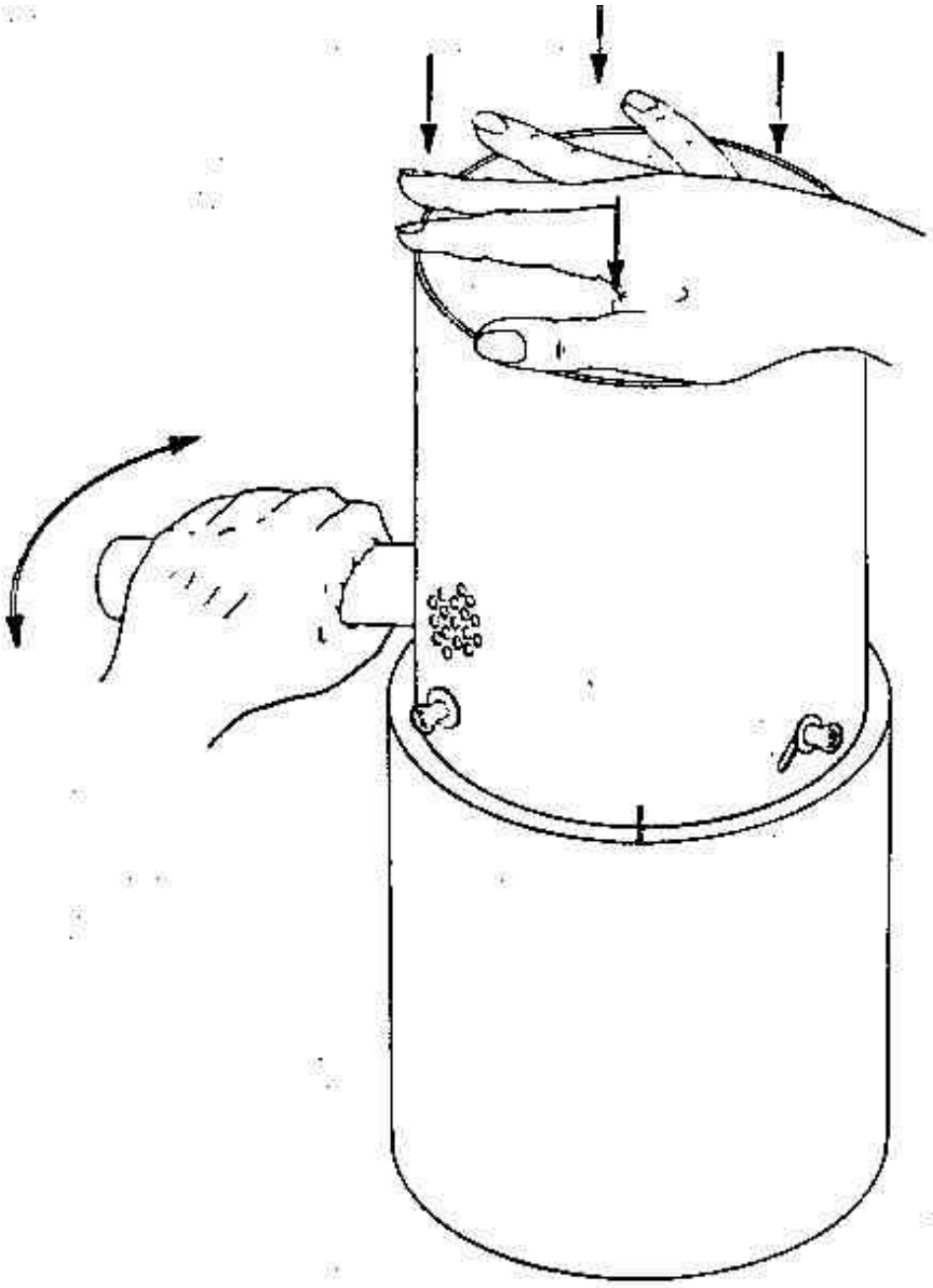
Shake or tap flour to bottom of sack or canister occasionally during operation
Do NOT allow the flour to fill beyond about 50% of capacity of the receiver bag or canister. Because the grain is clean, dry and free of small rocks or other foreign materials do not try to grind wet grains, gummy items, oily nuts, etc. If the stones should become clogged or gummy the best way to clean them is by grinding a batch of hard wheat or rice. It is advisable to occasionally remove flour that may have accumulated in the motor. This can be done be removing the mill base and blowing out the flour using pressurized air.

Do NOT push anything into discharge tube when the mill is running. If contact is made with the running turbine (12), damage could result to the mill or injury to the person. Be very careful if you manually turn the turbine with the hopper off.

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 motor (23) should heat unduly, it has an automatic thermal switch cut-off and will reset itself automatically again when normal temperature is attained. If the mill should stop, disconnect the plug, remove the hopper and check for foreign material which may be present in the grain.

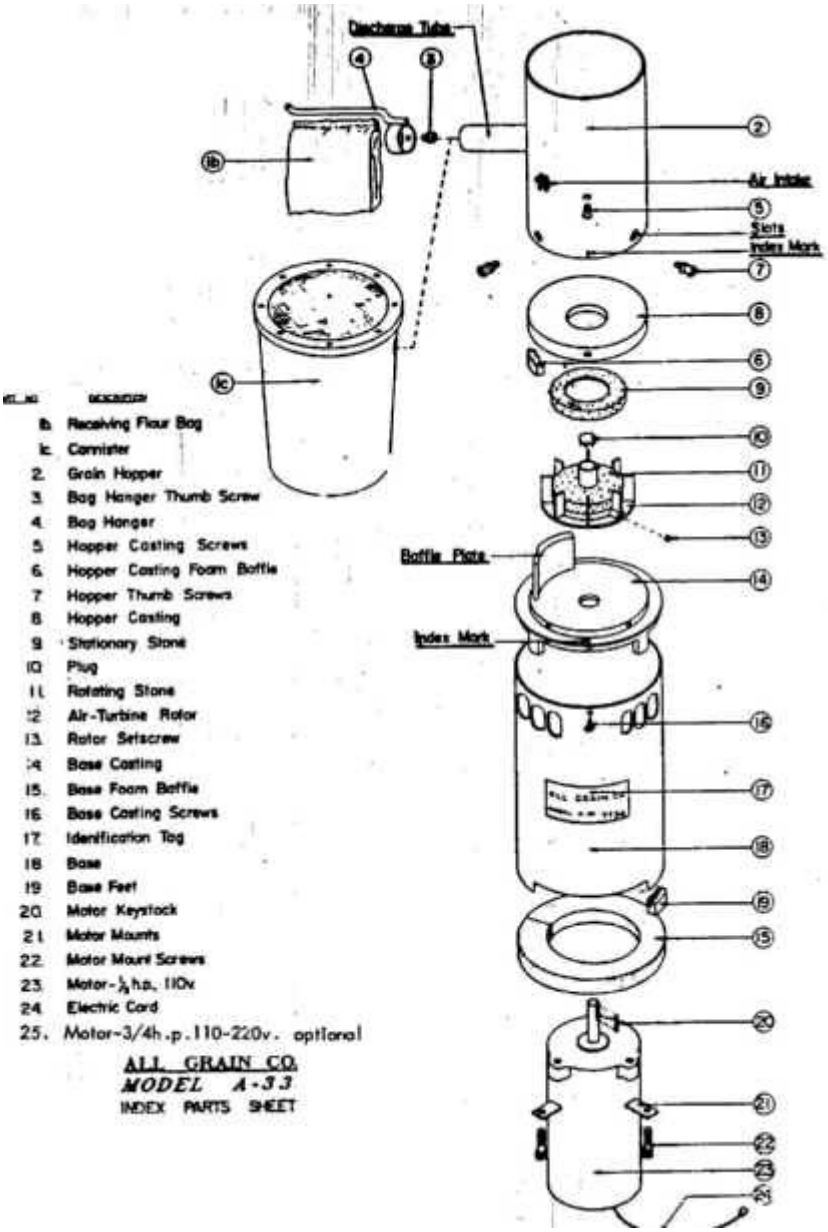
The top quality ball-bearings in the motor have been checked thoroughly and greased before leaving the factory. The factory lubrication should last for the life of the motor.

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



VISUAL ADJUSTMENT EXAMPLE
FOR MODELS A-33 & B-50X

FIG - A



ITEM NO.	DESCRIPTION
1b.	Receiving Flour Bag
1c.	Canister
2.	Grain Hopper
3.	Bag Hanger Thumb Screw
4.	Bag Hanger
5.	Hopper Casting Screws
6.	Hopper Casting Foam Baffle
7.	Hopper Thumb Screws
8.	Hopper Casting
9.	Stationary Stone
10.	Plug
11.	Rotating Stone
12.	Air-Turbine Rotor
13.	Rotor Setscrew
14.	Base Casting
15.	Base Foam Baffle
16.	Base Casting Screws
17.	Identification Tag
18.	Base
19.	Base Feet
20.	Motor Keystock
21.	Motor Mounts
22.	Motor Mount Screws
23.	Motor-$\frac{1}{3}$ h.p. 110v
24.	Electric Cord
25.	Motor-3/4h.p.110-220v. optional

ALL GRAIN CO.
MODEL A-33
INDEX PARTS SHEET