

## Storing your grain the right way – with hawos grain silos

### hawos grain silo

This grain silo looks good in any kitchen. The housing is made of steamed beech finished with linseed oil. The display fronts are made of polished glass. Each storage compartment takes 5 kg of grain.



Grain keeps best if it is dry and well ventilated.

The ideal way to ensure your stocks are in good condition and always at hand.



#### Grain silo 2 comp. 3 comp.

Capacity	2 x 5 kg	3 x 5 kg
Housing	steamed beech	
Finish	geölt	
Weight	6.4 kg	9.75 kg
Dimensions		
Height	45.7 cm	45.7 cm
Width	29.7 cm	43.5 cm
Depth	17.5 cm	19.7 cm

#### Under unit for grain mill

Housing	steamed beech	
Finish	geölt	
Weight	12.5 kg	
Dimensions	external	internal
Height	67.0 cm	46.0 cm
Width	43.5 cm	39.0 cm
Depth	23.7 cm	20.5 cm
Including board	43.0 cm	



### Matching under unit for hawos grain silo

Streamline your kitchen work routines! hawos grain mill can be placed under the grain silo and the grain feeds directly into the mill hopper from the storage compartments. The board for the bowl can be pushed in or pulled out as required.

# hawos.

Starke Mühlen – Feines Mehl

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Design: www.2sinn.com

# Instructions for use

## hawos Oktini



*Congratulations  
on your purchase of the  
Oktini grain mill!*



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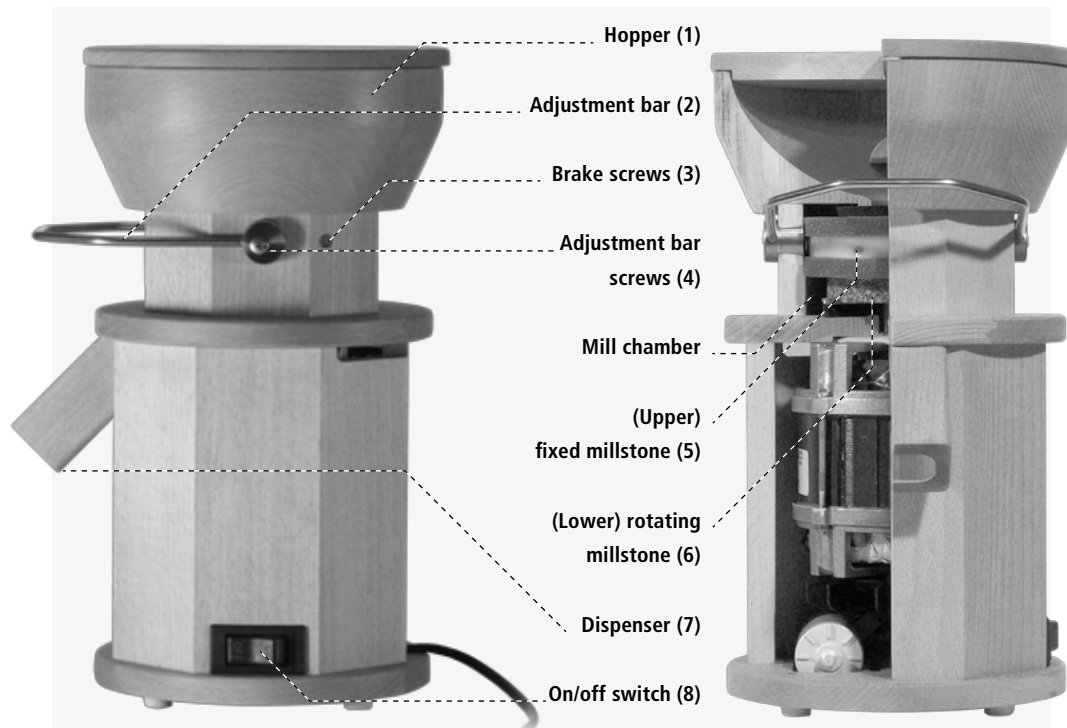
### **Congratulations on your purchase of the Oktini grain mill!**

You have purchased a high quality product with 5 years guarantee.

Please read these instructions carefully to help ensure that your mill gives you many years of satisfaction.

hawos Oktini is a grain mill that can be used to grind all types of grain in normal household quantities (including amaranth, emmer, kammut, wheat, spelt, millet, soy beans and rye).

The millstones are made of a corundum and ceramic compound and are extremely durable. The housing is solid beech, prepared with great care and oiled to retain an open-pore finish. At hawos, we only use components of the highest quality, ensuring that your Oktini grain mill will deliver many years of reliable service. That is why we can provide 5 years guarantee (2 years if the mill is used commercially).



## **Important information**

### **Grain for milling**

Please use clean grain only. Grit or small stones are often mixed up with the grain and can damage the millwork.

Never mill grain more than once.

### **Electricity supply**

Only use the mill on an alternating current power supply. Check that the mains voltage corresponds to the voltage shown on the base of the mill.

### **Where to keep your mill**

Your mill has solid beech housing that may react to extreme climatic conditions by warping. The best way to protect and care for your mill is to avoid placing it close to radiators (dry heat) or next to a cooker (steam, moisture).

### **Setting up the mill**

Please ensure the mill is always placed on a hard, level surface during operation (e.g. kitchen counter). The slits for ventilation of the motor in the base and on the lower part of the machine must be kept free.

Please make sure that the container for collecting the milled grain is large enough to avoid a back-up of flour into the dispenser. The rule of thumb is that after milling, grain has twice the volume.

## **Safety**

If the electric plug or flex of this machine is damaged, it must be replaced by the manufacturer, the manufacturer's customer service or a similarly qualified person to avoid exposure to danger.

hawos Oktini is equipped with a circuit breaker to protect the motor from power overload (e.g. if a foreign body blocks the millstones).

The motor has built-in overheating protection which switches the motor off if it becomes overloaded. If this happens, please remove the plug from the mains. After a few minutes the mill will have cooled down and can be operated again.



### **Safety first!**

Never let children use the Oktini grain mill unsupervised! Children cannot judge the dangers posed by electrical equipment. Please ensure that this machine is operated only by persons with the necessary physical, sensory and mental capacities.

**Never leave the mill unsupervised when in operation!**

## Starting up your mill

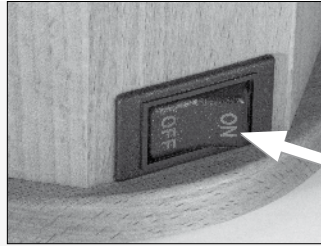
**Please first read the section "Important information" (p. 3)!**

Place a bowl under the dispensing outlet, switch the mill on using the on/off switch (8), set the desired degree of grinding (2) and then put the grain into the hopper (1). The hopper capacity is approx. 650 g.

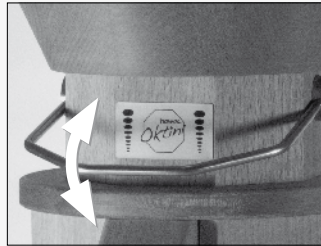


Dry grain will make a loud cracking noise if you crush a grain with a spoon on a hard surface. Damp grain can be squashed, and will then resemble an oat flake. Rye should be stored at least six months after harvesting. Oily seeds (e.g. linseed, sesame and poppy) are too greasy and will leave an oily coating on the millstones. When milling maize, please use food-quality maize only.

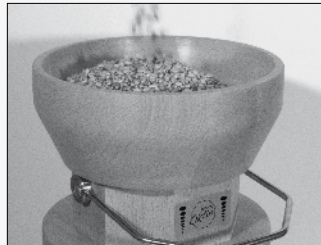
Switch on machine with on/off switch (8)



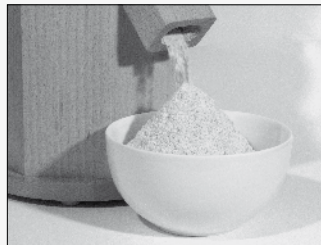
Set degree of grinding (use the front-mounted adjustment bar (2); can also be adjusted during operation).  
Raised bar = coarse  
Lowered bar = fine



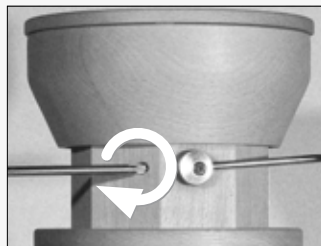
Place grain into the hopper (1)



When selecting a container to collect the flour, remember that milled grain has twice the volume of unmilled grain.



If the adjustment bar moves of its own accord during milling, tighten the two brake screws (3).



## Cleaning your mill

Your Oktini has an integrated brush alongside the lower millstone which sweeps out the flour and thereby automatically cleans the mill.

However, to ensure that you always obtain fresh flour, we recommend that you first remove old flour residues if the mill has not been used for an extended period. Your vacuum cleaner is best for this: set the mill to "coarse", switch it on and then hold the nozzle of the vacuum cleaner to the flour dispenser while it is running.

The best way to clean the outer surface of the mill is with a damp cloth. It should never be treated with abrasive cleaners or cleaned under running water. If required, you can rub a little plant-based oil into the wood to nourish the surface. Never immerse the machine in water!

### What should I do if the millstones have become greasy?

If this does not help, then open the millwork and clean the parts. Please see section "Opening the millwork" for more information (p. 6).

## Breakdowns

Operational problems are extremely rare with hawos Oktini. You can deal with the following problems yourself:

**The motor fails to start:** The mill is not connected to the electricity grid. Is the plug in the socket? Solution: Check both.

**The motor makes a whirring noise:**  
**Solution:** While the machine is still in operation, set the adjustment bar (2) to "coarse" for a moment, and then return it to "fine".

**The mill stops during use:** If the motor blocks due to improper or very intensive use, the thermal protection device in the on/off switch will turn the mill off automatically.  
**Solution:** After a short cooling period of a few minutes, the mill can be operated again. If the problems recur, the reason should be identified, e.g. Is the grain damp? Is the millwork clogged? Has a foreign body become jammed between the millstones?

**The mill can no longer be set to "fine":**  
A back-up of flour (e.g. due to an overfilled bowl) can clog the millwork, or there may be a foreign body in the millwork.

**Solution:** Set the adjustment bar (2) to "coarse" while the mill is running and let the millwork run without processing any grain. If necessary, open the millwork and remove the foreign body (p. 6).

**The degree of grinding varies during milling:** The adjustment bar changes position of its own accord during milling.

**Solution:** Tighten the two brake screws (3).



## Opening the millwork

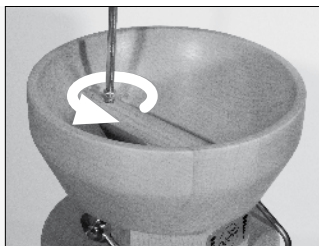
Normally you should not need to open the millwork. hawos grain mills have a brush alongside the rotating millstone which sweeps out the flour on each rotation. Coarsely grinding a handful of wheat or rice is therefore all you need to do to clean your mill. A description is nevertheless included below.

### Caution!

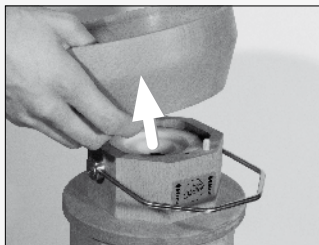
Always remove the plug from the electricity socket before you open the housing!

The use of electric screwdrivers can break or damage parts of the housing and the screw heads. We therefore recommend using a manual screwdriver.

Remove the two screws which hold the finger guard in the hopper in place.



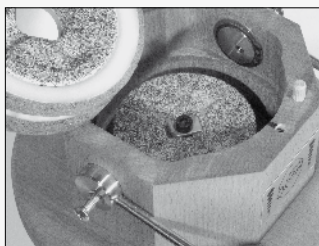
You can now lift out the hopper. Ensure that you retain the foam rubber ring. This is either loose or attached to the hopper. Replace it when reassembling the machine.



Unscrew the two screws (4) to the left and right of the adjustment bar to a height of approx. 12 mm.



You can now remove the upper millstone (5).




For reassembly, follow the instructions in reverse. When inserting the upper millstone, please ensure that the markings are aligned with the markings on the rim of the housing. Hold the adjustment bar approximately half way between the settings and place the millstone in the milling chamber.

The lateral screws (4) settle automatically into the screw-holes if the markings are correctly aligned and the adjustment bar is horizontal.



## Technical data

Housing	Solid beech
Finishing	Linseed oil varnish
Hopper capacity	650 g (wheat)
Dimensions (mm)	Height 335 x diameter 190
Space under grain discharge for bowl	115 mm
Approx. output in g/min (fine) for wheat with 13 % moisture	approx. 100 g/min (corresponds to approx. 4 minutes for the amount required for a sponge cake)
Millwork	Corundum in ceramic millstone, mounted horizontally, Ø 70 mm
Weight	6,65 kg
Safety	Temperature control: thermal winding cover, safety switch to protect against power surges
Motor output	360 Watt/230 Volt, AL 50 Hz, smooth start even when hopper is full
Safety certification	
Guarantee	5 years, 2 years for commercial use

## Guarantee

We provide five years guarantee for the mill and all its parts, starting from the date of purchase. If the mill is used commercially, the guarantee period is two years.

## hawos Service

Please call us if you have any problems. We will be pleased to help.

**Hotline: +91-11-47035032**

Alternatively, email us on:

**support@greenfuturemill.com**

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