

Troubleshooting

- *If the motor will not start.*

Simply rotate the grain funnel to the coarse setting (counter-clockwise direction) until the motor starts. Then adjust the stones again to the desired setting.

- *If the motor stalls during operation.*

This generally stems from overheating due to improper usage – a built-in thermal cut-off switch stops the motor to prevent serious damage. Unplug the power cord and allow the mill to cool down for a few minutes. Then you should be able to resume the milling. If the problem recurs, then you need to troubleshoot the source: Is the grain too moist? Are the millstones or the mill chamber clogged? Is there a foreign object caught between the millstones? Did you turn the mill on with the hopper full and the millstones at the finest grind setting?

If the grain is too moist, then the millstones could be smeared and clogged. In this case, the normal grinding becomes much more quiet, and very little flour exits the flour spout. Simply adjust the funnel to a coarser setting, and resume milling with an appropriate grain. The millstones will clean themselves.

Cleaning the Mill

Whenever you grind at the coarse setting, the millstones and mill chamber are cleaned automatically. If you do not plan to use your mill for a longer period of time, such as during a vacation, we recommend that you clean the millstones from all residue. Using a household vacuum cleaner simplifies this task. Turn on the mill with the millstones at the coarse setting. Hold the vacuum nozzle in front of the flour spout.

If the millstones are smeared with an oily residue, you can clean them by grinding a cup or so of wheat or rice at the medium setting to remove all trace.

You can also remove the millstones to clean them with a brush. However, it is very important whenever you handle the millstones or the milling chamber, that you first unplug the power cord! Then, remove the grain funnel by unscrewing it in the counter-clockwise direction. You can then remove the millstones, and clean them with a brush. In handling the millstones, take special care not to lose the two small, steel springs located in the plastic housing of the lower millstone.

Warranty

The manufacturer guarantees against material and fabrication defects, stemming from the normal, intended operation of this grain mill, for a period of 12 years, beginning from the date of purchase. The flour spout and other breakable components are excluded specifically from this warranty. This warranty is null and void if the mill is forcefully misused or used improperly in any way.

Dealer Location

Operating Instruction

Sana-Mill



Sana
GRAIN MILL®

Thank you!

...for choosing our Sana-Mill to assist you in managing your whole grain kitchen. We take pride in having steadily raised the bar in performance, design and functionality of the household grain mill over the last twenty years. This quality appliance should offer you years of excellent service. Before you use your mill, however, please read the following instructions carefully.

Instructions for Operation

- Use only thoroughly cleaned grain, free of pebbles and other foreign objects. Otherwise you could damage the millstones.
- Always use dry grain in your mill. You can recognize a “dry” grain by squeezing it between the back of a spoon and a hard surface. If it cracks loudly, the grain is dry. If it flattens under pressure, looking something like a rolled oat, then it is moist (or oily). Rye grain needs to be stored at least six months following harvest before grinding. Oily grains such as oats should not be ground at the finest setting.
- Never grind popcorn in your Wolfgang mill. Only regular corn varieties used for corn meal and polenta should be used.
- Your mill housing is made largely of solid wood. You can protect and care for the housing by properly locating it away from heating vents and other sources of heat and moisture, such as your stove. The solid wood housing is an organic material subject to warping, if exposed to significant changes in temperature and/or humidity.
- Use your mill only with alternating (AC) current. Make sure that your household power supply matches the voltage specifications printed on the bottom of the mill.
- This mill is designed for normal household use, and is not suitable for commercial use.
- Never leave your mill unattended in use. Keep small children away from the mill at all times.
- When in use, place your mill on a solid and level surface, such as a kitchen counter. The openings on the bottom side of the mill must remain open and unobstructed to allow adequate ventilation.

Your Sana Mill at a glance



- Mill Hopper Lid
- Grain Hopper
- Grind Setting Scale
- Flour Spout
- Power Switch

Technical Info

Grinding capacity (wheat with 13% moisture content, ground at fine setting)	100 g per minute
Hopper capacity (wheat)	850 g
Millstone material:	corund/ceramic (continuously adjustable)
Millstone size, inches:	85 mm
Electric motor size, watt:	360
Maximum noise level, db:	70
Weight:	8kg
Height:	335 mm
Width:	152 mm
Depth:	152 mm
Maximum height of bowl: at flour spout	150 mm
Housing:	Solid beechwood treated with natural vegetable oils
Warranty:	12 years

Simple operational steps

- Plug in the power cord.
- Turn on the mill's switch.
- Adjust the grind setting.
- Pour grain into hopper and begin to mill. Re-adjust grind setting of meal/flour, if needed.
- When finished milling, turn off the mill's switch and unplug the power cord.

Adjusting the fineness of the milled product

To adjust the fineness of the flour or meal, simply rotate the hopper! You can continually adjust the grind setting between coarse and fine. To locate the finest setting, first turn on the mill, with the grain hopper empty, and rotate the hopper clockwise in the “fine” direction, until you can just hear the millstones touch. Then rotate the hopper back slightly in the counter-clockwise direction, to the point just where the sound of the millstones' contact disappears. This is the closest space between the two millstones, and therefore the finest grind setting. The scale below the hopper can help you remember this setting. This point on the scale may vary slightly with changing temperature and humidity in your kitchen.

While grinding, you can rotate the hopper in either direction, in order to produce a finer or coarser milled product. If the mill is turned off and the hopper contains grain, do not adjust the setting to the fine setting! This could jam remaining flour and grain between the millstones, causing the motor to stall. First rotate the setting toward the coarse setting, turn on the mill, and then readjust the setting as desired.

