

Operating instructions

hawos Oktagon



*Congratulations
on purchasing
your hawos flour mill!*



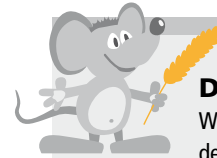
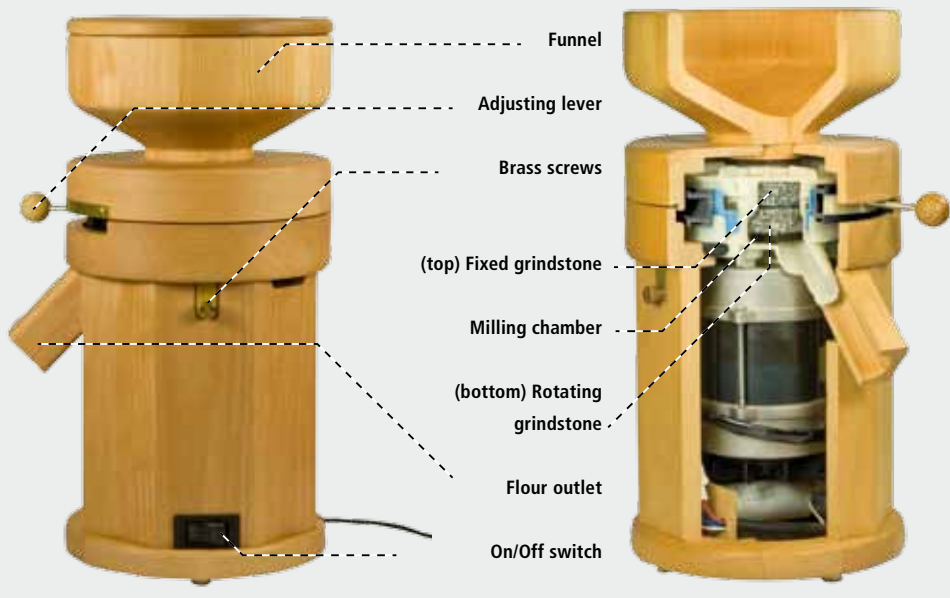
hawos.

**⚠ ATTENTION:
Safety is paramount!**

- ⚠ Only connect your mill to a properly installed socket with earthing contact.
- ⚠ Do not use defective units.
- ⚠ If the mains cord is damaged, only the manufacturer, its customer service department or a qualified professional may replace it.
- ⚠ Only authorised hawos professionals may perform repairs.
- ⚠ Never operate your mill unattended!
- ⚠ Never reach into the funnel or flour outlet when the unit is operating – risk of injury!
- ⚠ Before opening the housing, be absolutely sure to pull the mains plug to prevent the unit from accidentally activating – risk of injury!

- ⚠ This device is not intended for use by persons (including children) with impaired physical, sensory or mental abilities or who lack experience and/or knowledge unless they are supervised by a person responsible for their safety or have been instructed by such a person in how to use the device. Children must be under supervision to ensure that they do not play with the device.
- ⚠ Never immerse the device in water.

hawos flour mills are equipped with an overcurrent circuit breaker that protects the motor from excessive current consumption (e. g. if debris jams the grindstones).



Dear mill owner,

We are delighted that you have decided on a hawos flour mill!

Your hawos will serve you well in preparing your natural food cuisine for many years to come. Please observe the following notes before using it for the first time. Please carefully read through these operating instructions to familiarise yourself with your hawos. It will reward you with reliability and convenience.

Proper use

The mill is conceived and designed for private household use. The device is intended for grinding the mill feed listed on page 5.

Product contents

Mill, funnel lid

Before first use

Before you use the device for the first time, please first carefully read through the safety instructions and operating instructions. Only in this way will you be able to use all functions safely and reliably. Hold onto these operating instructions for future reference. Pass these operating instructions on to any subsequent user of the product.

1. Removing the transport guard
(see page 4 "Start-up")

2. Mill feed

Please only use clean and dry grains. You can determine this if the seed crackles distinctly when you crush it against a hard surface with a spoon. Wet grain can be crushed and then looks like an oat flake. Please consult the table of mill feed on page 5 when adjusting the fineness. Please only mill sweet corn for grinding corn.

Only process mill feed with the device once.

3. Power supply

Only connect the mill to an alternating current source. Check whether the existing mains voltage corresponds to the voltage specified on the base plate.

4. Location

The mill housing is made of wood. Wood is a living material that is affected by changes in temperature and humidity, which may cause it to crack. You can best protect and care for the housing by not placing the mill close to radiators and not placing it right next to a stove (steam, moisture).

5. Setting up the mill

⚠ During use, place the flour mill on a hard, level base (kitchen countertop). The slots on the bottom of the device may not be obstructed so that the motor can be ventilated.

Brief instructions

- Connect to a properly installed socket with a protective earthing contact
- Place the flour bowl under the flour outlet
- Set the fineness with the lever
- Fill the funnel with the desired grain
- Turn the device on, adjust the fineness as needed
- Turn off the device once you have finished grinding
- Only use the flour mill for grinding food! A table of edible mill feed is provided on page 5

Start-up

Please first read through the section "Before first use" (P. 3) and the safety notes (P. 2)!



Be absolutely sure to remove the transport guard before first use!

You can remove the transport guard by removing the two brass screws (figure 1) on the housing and lifting off the funnel (figure 2). Completely remove the three red screws with a cross-slotted screw driver (figure 3).

Check that the foam rubber gasket is properly seated around the hole in the top grindstone (figure 4). You can now return the funnel to its previous position and secure it with the brass screws.

Milling

Once connected to a power supply, your hawos mill is ready for use.

Place a bowl under the flour outlet and adjust the fineness (figure 5). Then fill the funnel with grain and turn on the mill.

Figure 1
Unscrew the two brass screws on the left and right.



Figure 2
Lift off the funnel.



Figure 3
Remove the 3 transport screws (marked in red).

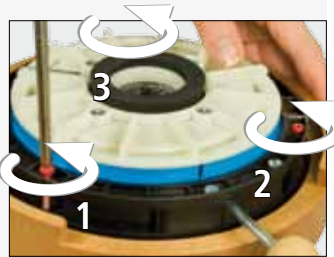


Figure 4
Make sure the foam rubber gasket is properly seated (arrow). Return the funnel to its previous position and secure it with the brass screws.

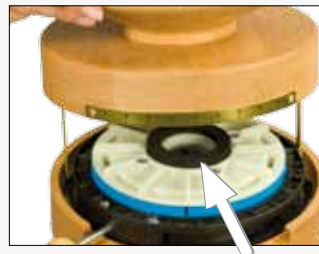


Figure 5
Set the fineness: fine to the left, coarse to the right.



Adjusting the fineness

You can set the fineness of the mill feed steplessly between "1" and "9" using the adjusting lever. When changing the setting from "9" to "1", the mill should either:

- be on
- or the grinder must be empty.

The different types of grain and other mill feed differ considerably with respect to their fat and fibre content, endosperms etc. Our mill feed table is based on this. hawos mills have undergone extensive testing and this table was compiled accordingly for your reference. However, the values provided are approximate and are dependant on the moisture content of the grain.

If you wish to increase the fineness above the level specified in the table, the end result will be super

fine. This increases the risk of the grindstones clogging. Pay attention to the milling noise: If it diminishes considerably, then the grindstones are starting to clog. Set the adjusting lever to coarser.

Turn off the mill once all mill feed has been processed.

If there is no mill feed in the grinder, you can hear the grindstones rubbing against one another in the fine setting. Cause: Despite a high degree of precision, the threading for the fine setting always has to have a small amount of play. This small amount of play is neutralised when the pressure from milling is exerted on the two grindstones. Grains that by nature have their own unique hardness exert a different milling pressure on the grinder. For this reason, we recommend different settings.

Mill feed table

Mill feed	Setting from level
Wheat	1
Rye	1,5–2
Spelt	1,5–2
Barley	2,5
Oats	2,5
Millet	1
Sweet corn	0
Durum wheat	0
Rice (not parboiled rice)	1
Buckwheat	1
Green spelt	1
Flax seed (mix 1:1 with wheat)	2
Chick peas	1,5
Green peas	1,5
Nutritional yeast flakes	1,5
Quinoa	0,5
Amaranth (slowly pour into the funnel)	0

Feel free to also try foods that can be rolled and those that can be poured that are not indicated on the adjacent table, e. g. dry spices.

Proceed with care when trying new types and let us know about your results: We are always delighted to learn more.

Oilseeds jam the grinder due to their high fat content. For this reason, mix mill feed with high fat content 1:1 with wheat or another grain.

Cleaning

A brush is integrated in the bottom rotating grindstone of your hawos, which sweeps out the flour with every rotation, thereby automatically cleaning the mill.

If you don't intend to use your mill for a prolonged period of time, we recommend cleaning any leftover flour out of the grinder. This is very easy with a vacuum cleaner. Set the adjusting lever to "coarse" and then, after having turned off the mill, insert the vacuum cleaner nozzle into its funnel and flour outlet.

Do not in any case clean the housing with abrasive cleaners. Never immerse the unit in water! If necessary, clean the housing with a damp cloth and then rub in a small amount of vegetable oil to preserve the surface.

Faults

In the unlikely event of a fault, you can rectify it easily:

The motor doesn't start: Is the mill connected to a power supply? Has the plug been properly connected with a socket?

Solution:

- Check both points and rectify the fault

The motor hums, but doesn't start running:

When turning off the unit, grain may have clogged between the grindstones and may have jammed them.

Solution:

- Set the adjusting lever to "coarse" with the motor turned on until the milling process starts again
- Slowly set the lever back to "fine" (page 4, figure 5)

The mill is on, but no flour is emitted:

If the grain is too wet or e. g. if spelt and oats are ground too finely, the grindstones may be "smeared".

Solution:

- Mill approximately 100 g brown rice (semi-coarse setting)
- If necessary, open the grinder and remove any leftovers (see the section "Opening the grinder" for this)

The mill turns off while in use: Debris or clogged grindstones may cause the mill come to a standstill. In such a case, the overcurrent circuit breaker automatically deactivates the mill after approximately 20 seconds.

Solution:

- Remove any debris and/or after the mill has cooled off, mill approximately 100 g brown rice (semi-coarse setting)

The adjusting lever cannot be pushed to the "fine" setting:

If an overfilled flour bowl causes e. g. the flour to back up, this may jam the grinder. There is leftover grain or debris in the grinder.

Solution:

- When the mill is running, change to the "coarse" setting and allow the grinder to run without any mill feed
- If necessary open the grinder and remove any leftover flour and/or debris. If the grindstones are heavily laden, clean them with a dry, hard brush (for this, see the section "Opening the grinder")

Figure 6
Unscrew the top stone by turning it counterclockwise.



Figure 7
The black marks must be located over one another.

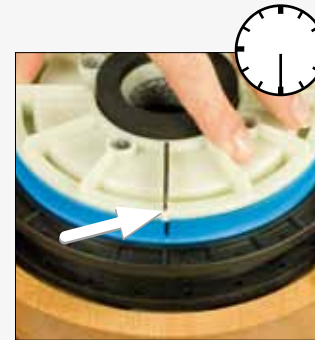


Figure 8
When screwing the grindstone back into place, make sure that it does not tilt.

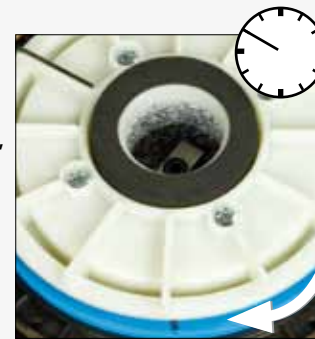
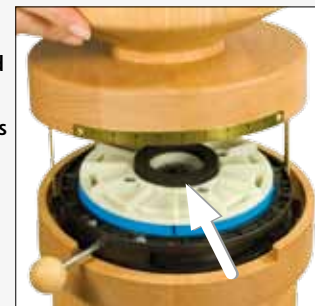


Figure 9
Make sure the foam rubber gasket is properly seated (arrow). Return the funnel to its previous position and secure it with the brass screws.



Opening the grinder

⚠ Attention! Turn off the mill with the On/Off switch and then disconnect the mains plug before opening the housing to prevent the device from accidentally turning on – risk of injury!




- Remove the two brass screws on the left and right side (page 4, figure 1)
- Lift off the funnel (page 4, figure 2)
- (Firmly!) turn the top grindstone up against the plastic ring counterclockwise until you are able to remove it (figure 6)

In order to reassemble the mill, position the mill so that the flour outlet is pointing towards you.

- Place the top grindstone on the inner plastic ring such that it is completely level
- The black mark must be at "6 o'clock" over the retainer (figure 7)
- Push the stone down gently from above and screw it back until it locks into place (one complete revolution and then to approximately "10 o'clock"). See Figure 8 for this

Make sure the foam rubber ring is properly seated. You can now return the funnel to its previous position and secure it with the two brass screws (figure 9).

Technische Daten

Model	Oktagon 1	Oktagon 2
Housing	Solid beech	
Funnel fill volume	1.100 g (wheat)	
Base area Ø (mm)	Ø 200	Ø 200
Height (mm)	410	450
Grinding capacity for wheat	approximately 125 g/min	approximately 220 g/min
Mill	Corundum ceramic grindstone, horizontally positioned, Ø 100 mm	
Weight	8,8 kg	10,3 kg
Motor output	360 watts/230 volts, 50 Hz	600 watts/230 volts, 50 Hz
Warranty	10 years The mill is conceived and designed for private household use. The device is intended for grinding the mill feed listed on page 5. Any other use is deemed improper. hawos assumes no liability for cases of improper use.	
  	At the end of its lifecycle, this product must be turned in at a collection point for recycling electric and electronic appliances. The materials can be reused as labelled. Please contact your community or city administration for the respective collection point.	

Design: www.2sinn.com

hawos Service

If you have questions about your mill, please give us a call or write us an e-mail, our customer service team is happy to assist you. E-mail: info@hawos.de

hawos.

Strong Mills – Fine Flour

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