

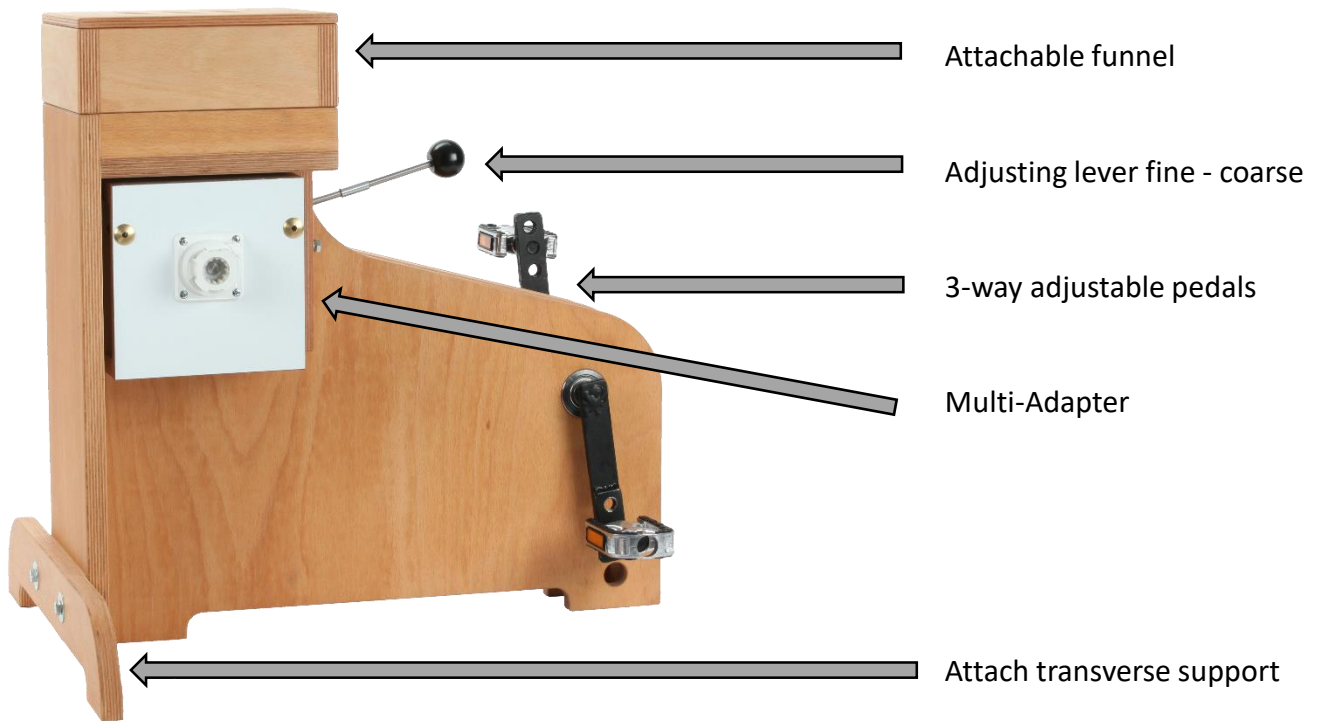
Manual for **hawos.** „Routine“



Contents

Page 2	Routine at a glance
Page 3	Brief instructions for routine
Page 4	Adjusting the degree of fineness, optional accessories
Page 5	Trouble shooting (mill stones)
Page 6	Chain retightening, service
Page 7	Technical Specifications
Page 8	Spare parts, manufacturer's address

Brief instructions for hawos Routine



Hawo's "routine" is designed for the private as well as the commercial sector.

Attention: Safety first!

If there is a defect, do not use the unit until a repair has been performed. Repairs may only be carried out by hawos authorized specialists.

Do not reach into the hopper or the flour outlet during operation - risk of injury!

Intended Use

The device (the mill) is for grinding dry grain. This includes: wheat, rye, spelled, barley, oats, millet, corn, durum wheat, brown rice (not parboiled rice!), buckwheat, greens, chickpeas, green peas, quinoa. On request, we would be more than happy to inform you whether your desired grains can also be ground.

Improper use

The mill is only to be operated by knowledgeable persons. Do not use moist grain. Do not use contaminated grain. No technical alterations may be made to the mill.

Brief instructions for hawos Routine

Preliminary note: The hawos "routine" has a housing made of beechwood multiplex.



- The pedals can be mounted in 3 different positions as desired. Mount both pedals in the same hole. The further out you screw in the pedals, the greater the crank radius; further distance = easier to pedal.
- Secure the front cross brace with the supplied M8 screws.
- Attach the hopper onto the base unit.

Place a suitable container under the flour outlet. Now your mill is ready for use. Take your comfortable favorite chair / armchair and position the mill at the distance that best suits your leg length.

Put your "routine" on a firm and level ground.

Tip: To avoid slipping, place the chair and mill on a rug.

If the hawos "Routine" still slips during operation, you can fix the routine firmly to the ground via the dedicated holes on the front.

Adjusting the degree of fineness

The degree of fineness can be continuously adjusted between "fine" and "coarse" with the adjustment lever.



- Lever up = fine grinding result
- Lever down = coarse grinding result

It should be noted: You can transition from "fine" to "coarse" at any time effortlessly. When adjusting from "coarse" to "fine", either the grinder chamber must be empty or you must pedal vigorously as grains will otherwise get trapped between the stones making the transition difficult.

Optional accessories

Grinding chamber with adapter!

On the white grinding chamber with front facing multi adapter you can attach a variety of attachments such as flakers, mincers, juicers etc. made by companies such as Messerschmidt and Jupiter.

When using accessories, the adjustment lever of the mill must then be set down to "coarse".



Trouble shooting (mill stones)

The mill stops during operation?

Checking the grinding chamber

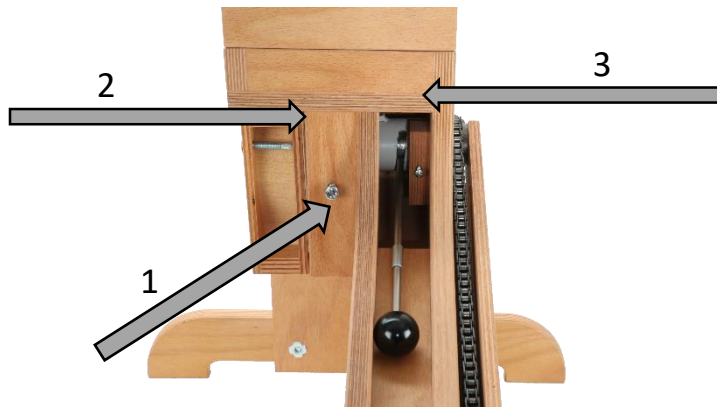
- Is the grain too moist?
- Is the grinding chamber clogged?
- Is there a foreign body between the stones?
- The "routine" should be regularly cleaned of leftover flour. To do this, set the mill to "coarse" and grind it empty.

Using a suitable vacuum cleaner at the flour outlet of the mill, vacuum away the flour residues. The grinding chamber is fixed with only 2 brass round head nuts and thus removable for easy and quick cleaning. With a brush, the grinding chamber can be cleaned very easily. The multiplex housing is easy to clean with a damp cloth.



Nevertheless, if the grinding stones are smeared, it is advisable to grind some rice on a medium-coarse setting. The rice removes the fats and moisture from the stone that caused them to stick together.

Chain retightening



1 fixing screw

2 lag screw

3 Phillips screw

The mill is powered by an 8 mm industrial chain and equipped with a double-mounted crank and grinding shaft. The translation is 1:2.7

If the chain needs to be re-tightened, loosen the fixing screw (1), to tighten use the 13 mm lag screw on the left and the Phillips screw on the right of the unit - adjust both screws evenly. Then tighten fastening screw (1) again.

Service

You can get Service-Tips from your hawos customer support team

Phone: 0049 (0) 61 72 - 40 12 00

Email: info@hawos.de

Technical Specifications for hawos „Routine“

Grinding power (depending on the pedaling speed) fine with wheat:	ca. 150 g
Grinding power (depending on the pedaling speed) fine with wheat:	ca. 350 g
Hopper capacity:	3,2 kg
Height with original hopper:	62 cm
Depth (base):	62 cm
Width (base):	50 cm
Type of Wood:	Beech Multiplex
Surface treatment:	Oiled
Diameter of grinding stones:	125 mm
Position of the mill stones:	vertical
Weight without packaging:	ca. 32 kg
Warranty:	10 Jahre
Accessories included as standard:	Hopper (stackable) Hopper lid Allen Key
Additionally available accessories:	Multiadapter grinding chamber

All products and accessories can be found at www.hawos.de

Spare Parts

Only accessories and spare parts approved by the manufacturer may be used. Original accessories and original spare parts guarantee that the device can be operated safely and trouble-free.



hawos.

Starke Mühlen – Feines Mehl

hawos Kornmühlen GmbH
Massenheimer Weg 25 61352
Bad Homburg v.d.H. Germany

Phone: +49 (0)6172-40120-0

Fax: +49 (0)6172-40120-19

www.hawos.de

info@hawos.de