

**WALDNER**  
GETREIDEMÜHLEN



# MONA

USER GUIDE &  
CERTIFICATE OF WARRANTY

**DELIVER  
DELI**



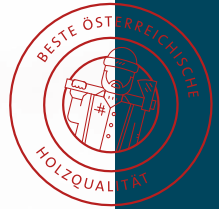
## **GETREIDEMÜHLEN WALDNER BIOTECH GMBH**

Kärntnerstraße 62, A-9900 Lienz/Osttirol  
+43 (0)4852 70 200, [office@waldner-biotech.at](mailto:office@waldner-biotech.at)

[www.waldner-biotech.at](http://www.waldner-biotech.at)

design: [aberjung.com](http://aberjung.com)

photos: [ramonawaldner.com](http://ramonawaldner.com)



**We trust in domestic  
woods and handcraft 100 %  
made in Tyrol.**

MILL MONA



## GENERAL REQUIREMENTS

Device can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and/or knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance.

When not supervised and prior to the assembling and disassembling or cleaning the device has to be disconnected from the power supply. The device may not be used by children. Keep device and power cable away from children.

MILL MONA



**ATTENTION:** Misuse can cause injuries.



**SAFETY:** Never immerse the device into water. Only authorized customer service is allowed to perform repairs using original parts and spare parts. If the power cable of this device is damaged, it must be replaced by the manufacturer or its Customer service or a similarly qualified person in order to avoid any danger.

## GRAIN MILL MONA - TECHNICAL DATA



Type of wood

larch, stone pine



Grinding output fine

120 g/min.



Diameter millstone

90 mm



Millstone

white corundum  
and ceramic



Grinding chamber

self-cleaning



Hopper capacity

1.000 g



Dimensions H/D

32/19 cm



Weight

7,5 kg



Voltage/Hertz/Watt

220-240 / 50 / 400

MILL MONA

Overload protection with thermal sensors  
Certified ÖVE quality; child protection



## COMPONENTS

MILL MONA



- |   |  |
|---|--|
| 1. Cover hopper                               | 6. Locking screw                         |
| 2. Hopper                                     | 7. Safety push-button/mill (not visible) |
| 3. Safety loop (not visible)                  | 8. Marking window                        |
| 4. Upper and lower millstone<br>(not visible) | 9. Output flour                          |
| 5. Coarseness scale                           | 10. Power switch mill ON/OFF             |
|   | 11. Power supply (not visible)           |



### GRAINS

Spelt, wheat, millet, rye,  
corn, rice, chickpea, etc.

**COARSENESS SETTING FINE TO ROUGH**



### GRAINS AND SEEDS

Oat, flax seed, soya bean,  
wild beans, etc.

**COARSENESS SETTING MEDIUM-FINE TO ROUGH**



### SPICES AND SALTS

Fennel, kummel, cilantro, sea salt, etc.

Tip: add to grains

**COARSENESS SETTING FINE TO ROUGH**



# LIVING TR





# ADDITIONS

MILL MONA





## INITIAL OPERATION, SETTING OF GRINDER

### INITIAL OPERATION

1. Place mill on a ground surface. **Attention:** Never place the mill on a hot surface (eg stovetop)
2. Check if supply voltage corresponds to the required voltage for the device
3. Plug power plug into socket.
4. Press power switch to „1“.

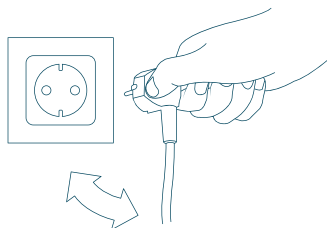
### SETTING OF GRINDER

Coarseness can be regulated continuously. Just turn hopper and adjust the distance of the 2 millstones according to the desired coarseness. A locking screw on the side assures the setting and prevents from loosening.



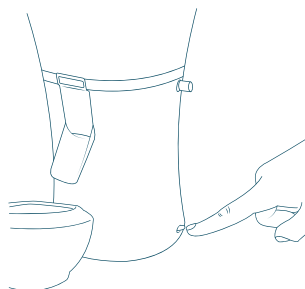
**NOTE:** Efficiency & result of the grinding depend on the quality of the mill material. The drier the mill material, the higher the efficiency.

①



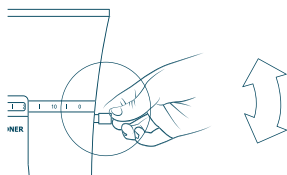
1. Plug power plug  
into socket

②



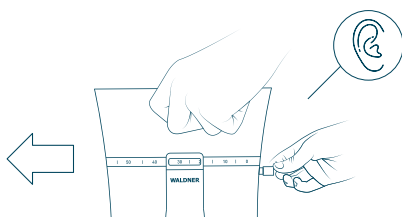
2. Press power switch  
to „1“.

③

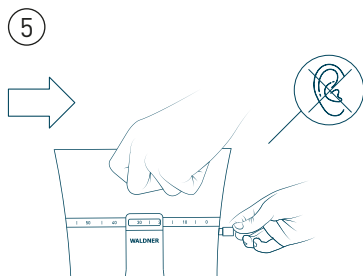


3. Release locking  
screw in order to  
turn hopper

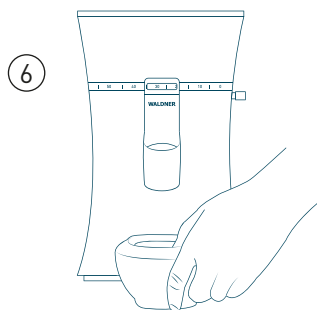
④



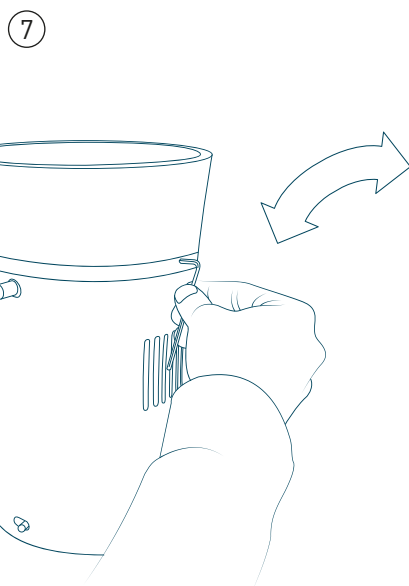
4. Turn hopper in the  
direction of "0" until you  
hear a slight grinding  
sound.



5. Twist back hopper until the grinding sound disappears - this is the finest coarseness setting.



6. Put a bowl under flour output prior to every use of the device.



7. After years of use the millstone may show signs of erosion. In order that the scale still shows the correct degree of grinding, it can be adjusted accordingly. To do this, loose the scale with an appropriate allen key. Follow step 5 and turn scale showing „0“ in the center of the marking window. Then fix screw again carefully. Have fun grinding!



## TROUBLE SHOOTING



The device can't be switched ON

### REASON

Hopper is not completely closed (safety button has no contact)

### HELP

turn hopper in the direction fine >fein<



The grinder is smudged

### REASON

The mill material was too damp for the desired coarseness or seeds were ground too fine without adding dry mill material.

### HELP

remove smudge from millstones using a wire brush and afterwards grind rice or corn roughly. (grinder setting rough >grob<).



The flour output is blocked.

### REASON

The mill material used was too damp for the desired coarseness.

### HELP

Clean hopper and output (see also chapter CLEANING). Dry the mill material.



Device stops during grinding process.

### REASON

Overheating of the motor

### HELP

The device has a overload protection with thermal sensors and turns on again automatically.

# PASSIO DET







# ON FOR TAIL

MILL MONA



## CLEANING OF MILL



Clean housing with a soft, damp towel.



Clean grinding chamber with a brush or aspirator.



Clean the millstones by grinding roughly rice or corn or by using a brush.



Never use sharp items or chemicals for the cleaning of the housing.



Open the mill: The device can be opened easily by removing the hopper. When closing make sure the hopper is in place properly.

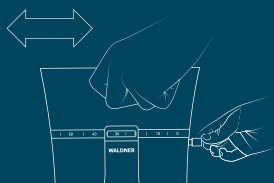


The device has a safety button. When removing the hopper the motor stops automatically - children protection.



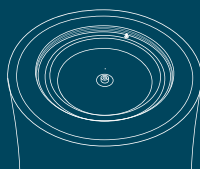
The device is free of service and maintenance. However, keep original packing for possible transport.

①



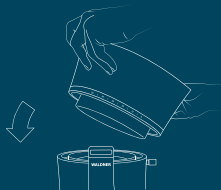
1. Turn off  
hopper

②



2. Clean with a brush  
or aspirator

③



3. Put on hopper  
by turning

④



4. Start operation as  
indicated on page 8



## WARRANTY INFORMATION

### 1. Terms

The warranty of this device is 8 years from date of purchase (proof of purchase). Any warranty service work will not have an impact on the term. The warranty for spare parts remains intact.

### 2. Coverage

Within said term all defects in materials or workmanship of the device will be covered. Replaced parts remain our property. The customer will be charged for transport of the device. Transport is at customer's risk. Any damages during the transport have to be reported immediately to the carrier. Any further claims are excluded, in particular claims for recession, reduction in price or damages.

**Excluded from this warranty are:** Regular wear and tear (eg millstones), misuse (eg device not used properly), scarce care and cleaning, nonobservance of the user guide, damages during transport and droppage, also excluded are damages due to non corresponding power supply and also damages caused by unauthorized third parties.


### 3. Area of validity

Warranty services will be covered in the country of purchase. The warranty is solely valid if the device was purchased by our defined chain of distribution. For devices which were purchased in one European Union country and delivered to another European Union country the warranty services are subject to the country's specific warranty conditions. There will be an obligation for warranty services just in case the device meets the technical requirements of the country in which the warranty service will be executed.



## WARRANTY

Waldner biotech GmbH grants a warranty of **8 years** from date of purchase (proof of purchase) for your device according to following conditions:



Type:  
**MONA - Grain mill**

Waldner biotech GmbH guarantees that this device fulfills within the term of the warranty the purpose of use according to compliance with the user guide and to proper care and cleaning. The customer agrees to check immediately after purchase the conditions and functionality of the device and to report possible defects immediately to vendor. Only authorized customer service is allowed to render all type of services. Proof of purchase is always required for any desired service.