



MattMill Student Documentation

1. subject matter and exclusion of liability
2. warnings
3. commissioning, maintenance, cleaning, storage
4. setting
5. drive screw and crank handle (optional)
6. malfunctions
7. accessories

1.1 Object

The MattMill construction at hand is a device for manual, crank-driven, coarse grinding of barley and wheat malt in dry condition for preparing malts for the mashing process for hobby, non-commercial brewing of beer for domestic use.

1.2 Disclaimer of liability

The present construction was written to the best of our knowledge and belief. No liability can be accepted for errors on the part of the supplier and is hereby expressly excluded.

Improper use deviating from 1.1, in particular continuous operation and a motorised drive, e.g. using a cordless screwdriver or drill, is the sole responsibility of the operator.

2. warnings



Operating the MattMill creates hazards. Only to be operated by adults! Do not remove protective devices! Operation only with funnel attached. During operation, any manual intervention is dangerous and can lead to serious injuries. Operation with grinding materials other than 1.1, in particular the introduction of foreign materials, must be ruled out by the operator. The device is not suitable for long-term storage of food and must only be filled for immediate operation. Residues must be removed immediately.

3.1 Commissioning

Mount the MattMill Student firmly to a suitable board, table edge or similar using screws. Ensure that the MattMill Student is firmly seated. The lower outlet opening must remain free.

To collect the finished crush, it is recommended to position a collecting container under the MattMill.

Mount a hopper (optional):

A PET beverage bottle, for example, can be used as a funnel. Insert the bottle neck into the upper filling opening and secure the bottle neck by sensitively tightening the lateral setscrews using an Allen key SW3.

Before the first grinding approx. 100gr. Grind and discard malt to remove any production residues.

Maximum speed: approx. 400/min. Recommended speed <200/min.

3.2 Maintenance and Cleaning

The MattMill is maintenance-free. Should irregularities nevertheless be found, please contact the supplier!

Cleaning may only be carried out dry by tapping, blowing out or brushing.

Occasional checking of all screw connections for tight fit is recommended. Ensure that both rollers run smoothly when empty.

3.3 Storage

Cool, dry storage is recommended to avoid corrosion.

4. adjustment

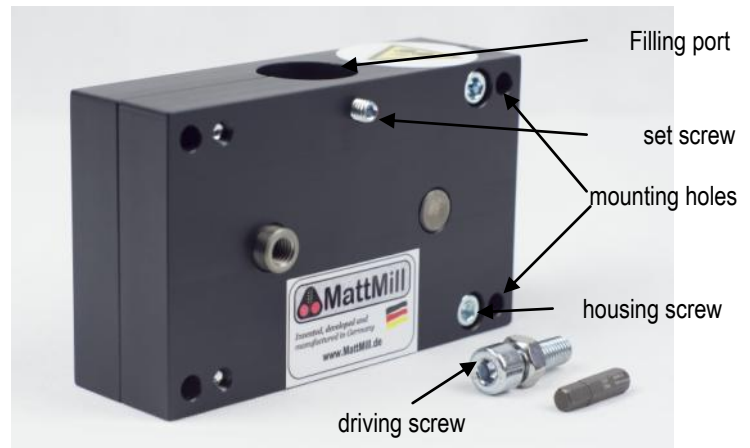
The MattMill Student is not adjustable. The grinding gap at the factory is approx. 1.3 mm. Finer degrees of grinding should be mastered in two passes. Critical malt, especially wheat malt, should be mixed with normal malt to facilitate grinding.

5. drive screw and crank handle (accessories)

To mount the crank handle, first remove the drive screw (if mounted). Block the rollers from below using a wooden wedge or similar to prevent them from turning to the left. Do not use a screwdriver or similar! Hold the wooden wedge, e.g. part of a clothespin, between the rollers while loosening the drive screw from below to prevent the rollers from turning to the left. Loosen the lock nut of the drive screw (M8 wrench size 13) by turning it to the left using a size 13 wrench. Remove the drive screw. Instead of the drive screw, screw the hand crank into the thread M8 of the drive roller with clockwise rotation, fix it with the lock nut of the hand crank until a firm fit of the hand crank is achieved. Mount the hopper again and the MattMill is ready for use with the crank handle.

6. malfunctions

If a roller is difficult to move, the MattMill Student can easily be opened and any sources of interference removed. To do this, remove the 4 lateral housing screws using an Allen key SW5. Make sure that all components are correctly positioned during reassembly. If in doubt, contact the supplier!



7. accessories: crank

motor kit

drive kit

plastic funnel

stainless steel hopper

stainless steel base plate

