WIDU® - Mühlenbau

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operation manual

Volks Mill Mod. II
Widukind Mod. I

50 Years Flour mill
1968 - 2018

Operating instructions in English.
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Volks Mill Mod. II

The Volks Mill is equipped with a stone disc grinder (conical discs) that processes not only moist, but also all oily grains. With your mill you can not only grind the usual dry grains from coarse grist to the finest flour, but you can also process oilseeds (linseed, poppy seeds, sesame) to a doughy part. Details can be found in the leaflet "Oilseeds". For bulky, poorly flowing grist, which you can also process in this mill, you need the small screw conveyor, which we usually already have built in. (Coconut flakes, sunflower seeds, possibly spelled, naked oats,)
When grinding, note that the fineness of the flour depends very much on the natural moisture content of the grist, whereby moist grain (from 12%) can be ground very finely at coarser settings, while very dry, hard grain (e.g. 8%) can only be ground becomes very fine at the tightest setting.

Thank you for purchasing a WIDU grinder

We hope you enjoy baking and trying out.
If you have any questions or problems, please do not hesitate to call us. Since we sell almost exclusively directly and without advertising, we depend on your satisfaction and recommendation.

Installation

Before you start the mill, please read these instructions and then try grinding wheat at various settings. You can then use your grinder to grind other grist as well. You will quickly become familiar with the device and its ease of use.
The extremely simple construction of the grinder is the reason that this grinder only needs a very short grinding time until it has reached its final fineness.

individual parts

The individual parts of the mill have a name that can be derived from the function:
Adjustment mechanism or adjustment plate: Rectangular wooden plate with screw, spring and adjustment knob in the middle.
Funnel: With funnel bottom, brass nail at the front engages in the setting plate and prevents it from slipping out.
Runner stone round stone on the motor shaft.
Standing stone: Angular stone, front with grinding surface, top with hole for the funnel, do not remove the seal around the outside!
Small auger: A hanger bolt (iron thread on one side, wooden thread on the other side) in the middle of the runner block.
Large auger: Optional auger, mainly for manual operation, in a small plastic bag, about 5 cm long and threaded on one side, the other side soldered with a large turn.

Brief instructions and information on commissioning

With this paragraph we would like to prevent the following questions. We will be revising these operating instructions shortly; the current version can be found on our website at www.wiederhold-muehlenbau.de service / download
Due to the better transport in the postal package, your new mill was partially dismantled after we ground it. In this way you can familiarize yourself with the simple structure of your grinder!
Auger: The small Auger is mounted, it eggs so that it can convey.
For the optional manual drive (hand crank + large auger € 36), the large auger is in a small plastic bag, please follow these instructions.
How to use the hand crank is described in these instructions.
If you cannot assemble the grinder, proceed as follows: Insert the standing stone opposite the runner stone, push the setting plate with the knob in front of it into the guide groove and lock the funnel over it into the guide.
The brass nail fixes the funnel.
The standing stone loosens by itself as the ground material flows in; The grinder does not need any extra mechanics for rough setting.
For fine grinding, the stones must be pressed together; the firmer the grist, the firmer the setting. We ground the mill with wheat, simply tighten it up to the stop and back until the burned-in line is at the top, this is the starting position for fine-flour wheat.

- You can get further help online at www.wiederhold-muehlenbau.de / service or by phone, WhatsApp and Telegramm from us.

Adjustment mechanism

We run all the mills in our workshop for testing purposes and grind them. The adjustment mechanisms are set so that you get fine flour at 12.oo. (Clock division on the front panel,). This flour is very fine. Nevertheless, the grinder still needs a certain amount of single meal. It is advisable to grind the first 5 - 10 kg of grain on a setting between 9 and 10 o'clock to avoid unnecessary heating of the flour. As a result, the stones grind each other a little more gently.
Should the grinder no longer grind finely enough for you afterwards or over the years in the 12oo position, you can readjust the adjustment mechanism.

operation

When making fine adjustments, please do not let the grinder run empty so that the stones do not wear out unnecessarily and rub smooth. Always pay attention to perfectly cleaned grain or grist.

The stones will thank you for their long life. (approx. 50 - 200 quintals!)

Your grinder is very easy to use. The operating switch is located on the top of the grinder, behind the funnel.
Use the dial on the front to set the degree of fineness:
Turn to the right finer
Turn to the left coarser
The burned-in point on the disc is used to find the desired degree of fineness, whereby it is very helpful to have a stop to the right, over which you should not turn with force. - For an initial orientation, the following information:
12oo is the fine grinding point.
Between 6oo and 9oo you get meal for baking bread
between 3oo and 6oo you might grind your granola

However, within a short time you will have found "your" settings for your various wholefood dishes.
However, if you have ground meal that is too coarse, please do not send it through the grinder again, unless it is very coarse and still trickles a bit, the auger is built in, and you may still poke in an emergency.

Since you can change the setting continuously - even during operation - we recommend that you check it after the first few seconds of grinding. But you will soon be able to hear whether your grinder is set to fine or coarse.

„Miller“ - your new job!

The grinding

Wheat, and especially rye, place particularly high demands on the engine with increased humidity and the finest settings. When the grain is moist, the temperatures also rise: Since the conical disc grinder developed by us is particularly insensitive to so-called smearing, this naturally leads to the fact that moist grist is also ground extremely finely. However, if you observe excessive heating, it is better to move the setting screen one or two lines to the left; this lowers the temperatures and protects the engine. Incidentally, this does not necessarily make the flour coarser! You only reduce the pressure on the stones, because: moist grist is also softer and can be processed more flaky with less pressure.

Oilseeds

Settings between 3 and 10 o'clock are recommended for processing common oil seeds. In any case, it is better to set things a little coarser at the beginning and then readjust so that everything is not "closed" and smeared right from the start. Important: Oilseeds can also get damp. While the mill is still processing moist grain, it goes on strike with moist oilseeds.
If the stones get smeared while grinding, you don't have to open and clean the grinder straight away. It is sufficient to set the grinder very roughly. As soon as the grist starts to run again (you can hear it!), Gradually adjust the finer again. The stone cleans itself automatically. But stay one or two lines before the point at which the smear started.

Flakes

On the subject of "flakes": You can really only make these properly with rollers. However, you can make medium-sized flakes from naked oats, if this is not too dry, with a flour content of 20-30%. If necessary, moisten the oats. See leaflet!

Manual operation

In times of need or for small quantities, you can also drive your grinder

mechanically. There are some ventilation openings on the back. If you remove the gauze of the middle hole with a pocket knife or similar, then you can insert a hand crank into the motor shaft behind it. You can also obtain simple hand cranks from us. Alternatively, you can also screw in a 10 mm thread, e.g. 10 mm bolt plus a piece of copper pipe as a spacer sleeve and an old V-belt pulley or a chain pinion open up new possibilities.

Disassembly of the hand crank

Danger! Mills from 2016! In mills from 2016 onwards, the rotor block can loosen when turning backwards and the setting plate burst.
For dismantling, you should remove the standing stone and either clamp it with a wooden wedge, or hold the cross hole in the shaft behind the moving stone, e.g. with a screwdriver.

Note: The grinding capacity in manual mode with Mod. II is very low (5 - 10 grams / minute). By using the large screw conveyor, you can increase the grinding performance. DANGER! The large screw conveyor increases the grinding capacity considerably and can overload the motor.

Auger

In most cases, the small auger is already installed. It is a commercially available M 6 x 45 or 50 hanger bolt that does not run centrically (it describes a circular movement of about 8 mm).
The screw conveyor is screwed into the center of the rotor stone in the shaft of the motor, this protrudes into the standing stone and improves the flow of the ground material.
In rare cases, such as spices, coffee or manual operation, you can also use the large auger. This can only be obtained from us. DANGER! The large screw conveyor increases the grinding capacity considerably and can overload the motor.

Oilseeds

The conical disc grinder of our grain mills can not only grind oil seeds and oil fruits but also grind them more or less into fine pastes without harmful heating.

We have gained the most extensive experience in grinding oil seeds and oil fruits with the universal grinder. I would like to tell you about this in the following:
It wasn't too long ago that the term “whole foods” was known only to a few initiates. In terms of kitchen technology, the majority of Western Europeans are still quite helpless in this regard. This is particularly true with regard to the so-called "oilseeds". It starts with the terms: Generally speaking, these are the seeds of plants. The oil seeds are fine-grained and trickle through our hands (linseed, poppy seed, mustard, etc.). The coarsest oilseeds would therefore be the sunflower seeds, which no longer trickle so easily. Oil fruits are all nuts and nut kernels: hazelnuts, peanuts and walnuts up to the coconuts that are available to us in the household in the form of desiccated coconut, for example. (The latter contain 60% oil.)
These oil seeds and fruits are used to extract oils and raw materials for all kinds of industrially manufactured edible fats.

The grist

Oil seeds and fruits are softer than grain. The fine adjustment of the mill must therefore be chosen more coarsely from the start, so you need less external pressure, as the so-called grinding pressure between the stones is lower. The high oil content is not an obstacle for our grinder. In this context, it is largely unknown that oilseeds can also become damp (e.g. due to unfavorable or long storage). The conical disc grinder has no difficulty in processing moist grain up to germinating grain with approx. 40% moisture. In the case of moist oilseeds, however, it goes on strike. It is therefore essential to always store oil seeds and fruits in a dry place in order to protect yourself from unpleasant surprises! If there are any difficulties, the only thing that will help is drying on the baking sheet in the oven. In the case of peanuts, this is even essential. The usual peanut butter can be made from roasted peanuts. Some oil fruits have such a high oil content that the finest setting creates a paste, with desiccated coconut even a liquid cream that hardens soon after grinding.

The grinding process.

The top priority before you turn on the grinder is: First of all, set the adjustment mechanism very roughly, i.e. about three quarters of a turn to

the left. Then let the grinder run for three to four seconds and then turn it off again and check the grinding result. If nothing has arrived in the drawer, turn half a turn more coarsely.
It is not as bad if whole grains fail in the first few attempts than if the grinder smeared straight away.
The universal mill allows grinding in different fineness even with oil seeds and fruits.
The oilseeds, i.e. everything that is pourable, run through the mill like grain. The first problems arise with sunflower seeds and desiccated coconut: They block the outlet of the standing stone. You can help yourself with poking around, but that's not the solution. For this purpose there are the screw conveyors, small and large.
The small snail is a simple so-called hanger bolt, like the one used by carpenters, we make the big one ourselves.
After the grinding process has been completed, cleaning begins. First you should pull off the funnel and look into the grinding chamber to see whether there is any large amount of leftover oil. These are pushed down into the grinding chamber and the funnel is put back on. Then we grind a small handful of grain through. Smaller residues that sit in the grinding passages (the channels on the stones) can be scraped out with the brush handle.
However, it is worth considering whether you should not send the oilseeds through the mill on the baking day before the grain is milled. This is useful, for example, if linseed or poppy seeds are to be baked. Then you save yourself the cleaning.
If you want to protect your drawer, you can also use another washable container, e.g. Tupperware. This is definitely advisable for desiccated coconut. These are literally liquefied and the mass later hardens.

Further processing

A variety of delicacies can be made from the raw materials. You can find some recipes online in our small collection that we developed ourselves.
Of course, we cannot completely replace the commercially available industrial greases, but we can reduce their use somewhat. - Everyone likes to have a snack, especially children. Fruit bars that are only sweetened with honey are also suitable for school breakfasts, hiking meals, etc. The usual sweets are overloaded with industrial sugar and are harmful to the teeth; Fruit bars with honey are expensive. Families with children will certainly be grateful for this suggestion. By the way, it is fun to experiment with the mill - even on Sundays - and to demonstrate the latest developments to the family to try.
Those who have to live according to a diet gain a little more independence and variety through the homemade feasts.

auger

The task of the auger is to ensure that the material to be ground flows smoothly. There are no problems with regular grain crops such as wheat, rye, etc., even with fine-grain oilseeds such as poppy seeds, linseed, etc. The small screw conveyor is already installed. It is a standard hanger bolt that we bend eccentrically so that it feeds properly. This can also remain in the mill at all times, as it does not change the performance of the mill significantly.
It is different with the large auger. This doubles the grinding capacity of the mill and would overload the motor. The large screw conveyor is only intended for manual operation and is required to bring the grinding capacity up to 40 g / in. otherwise the grinder grinds very slowly in manual mode.

Installation

If you open the grinder and take a look at the rotor, you will see the small screw conveyor in the middle.You must first remove this by holding it with pliers and turning the rotor counter-clockwise, now you can use the large screw conveyor deploy.
Important for both augers: If the augers are too long and hit the stan-

ding stone, then you must under no circumstances use the nuts and you will have to grab a hacksaw or similar and shorten it. Otherwise you will not be able to grind really finely. The large screw conveyor can also be destroyed when the mill is switched on and damage the stones!

If you have any questions or problems, please give us a call!
We hope you enjoy grinding, baking and experimenting.

Cleaning and care

Readjust the adjustment mechanism.

For this you need two size 13 open-end wrenches. First, take the funnel off. In the chamber between the adjustment mechanism and the standing stone you can see a brass cap nut that presses against the standing stone. Place one of the keys on this so that the nut can no longer move to the left (lean against the left wall of the grinding chamber!). Place the second key on the hexagon nut behind the adjusting washer and hold the key with your left hand. Please note the position of the disc (position of the burned-in point or line on it) before loosening the setting disc with your right hand by turning it to the left. Then turn the first key to the right without removing it from the brass cap nut so that it is leaning against the right housing wall. The second key, which you are still holding with your left hand, must not change its position. - Now tighten the adjusting washer again by turning it clockwise (counter) until it is approximately in the original position and is firmly seated.
This procedure compensates for minimal stone abrasion or changes to the housing (wood!) And the finest point always remains at 12:00.

Grinding chamber and stones

To clean the grinding chamber, pull off the funnel. Loosen the adjustment mechanism by turning it to the left and pull it out upwards. With a normal brush, e.g. 25 mm, flour dust and other residues can now be removed. After grinding oilseeds, doughy residues can stick to the outer periphery of the stones, which are better removed immediately after grinding. This works well with the brush handle or a knife. The stone surface is best cleaned by itself by grinding dry grain. The flour then absorbs the residues such as oil, moisture and odor.
Harder crusts and smudges come off when you grind rice. (a small handful,)

Please clean the grinding chamber, drawer and drawer space several times a year.

Engine compartment

You can blow out the engine compartment with compressed air every few years.
The engine draws in flour and dust that can build up in the engine compartment over the years. When standing for a longer period of time, vermin can nestle here.
To blow out, simply loosen the housing cover (unscrew the screws from the side) and carefully push it back a little. Pay attention to the connections from the switch. Then you can blow everything out, ideally outdoors e.g. at the gas station. Then slide the cover back in as before and screw it tight.

Wooden cabinet

The wooden housing can be sanded by hand with medium-fine sandpaper, e.g. grain 120, to remove dirt and discoloration. Then you can oil the grinder with linseed oil and natural turpentine or commercially available hard oil. Preferably do not oil the inside of the grinding chamber or the drawer.

A well-kept mill should be over 30 years old!

Replacement stones

Experience has shown that the stones can be worn out after 15 years of age. The amount of wear depends on the amount, fineness and hardness of the ground material. Often the stones hold in the popular mill for over 20 years.
With a little skill, she can build new stones herself. We would be happy to do that for you too. We can then clean and maintain the mill and grind in the new stones right away. Please find out more about this on our website or by telephone.

Important instructions

Disassembly of the hand crank

Danger! Mills from 2016! In mills from 2016 onwards, the rotor block can loosen when turning backwards and the setting plate burst.
For dismantling, you should remove the standing stone and either clamp it with a wooden wedge, or hold the cross hole in the shaft behind the moving stone, e.g. with a screwdriver.

Recommend

All mills are handcrafted in small series and individually ground. We pay attention to high quality.
In order to guarantee the best possible prices, we sell almost exclusively directly and without advertising. We depend on your satisfaction so that you can recommend the mill to others. If you are not satisfied, please do not hesitate to contact us, we will be happy to help you in an uncomplicated manner.

Starting problems

The motor has a very high starting torque. If it still does not start, set the power switch to off. Then loosen the adjusting disk by turning it anticlockwise about 3/4 of a turn - and start again. After starting up, turn the adjusting dial to where it should be.
When the funnel of the mill is ground half empty, you should shake the drawer at least once so that the mountain of flour is distributed and

cannot build up in the grinding chamber. In extreme cases, this can block the motor. Even larger amounts of flour can fall down after pulling out the drawer, so that you have to clean the drawer space again. The easiest way to do this, by the way, is with a hand brush and dustpan!

Smear

If you often have problems with smearing, please note the following: You do not set the fineness on the adjusting wheel! You just press the stones together. The grist pushes the stones apart when grinding. The resulting grinding pressure determines the fineness. Softer grist cannot build up a lot of grinding pressure, if you press the stones together strongly, the grist will no longer come out of the stones and the mill will smear. For soft oilseeds, only press the stones so hard that they gently rub against each other. This is the finest setting!

Installation site

The best place to set it up is a dry, not too warm or too cold place (i.e. not a radiator, garage, etc.). Wood is resilient, but it also “works”. Dirt on the housing - or scratches, etc. - can confidently be processed with fine emery paper. Wiped off with a little linseed oil and turpentine, the wood will look like new again.

disposal

You can send the mill to us for disposal. Please request a package slip from us. Unfortunately, we cannot accept freight collect shipments, as these are charged considerably more expensive. Depending on the condition, we can also issue a credit.

WEEE-Reg.-Nr. DE 19647107

Technical specifications:

Grinding capacity (wheat)**:**	**feie:** 11 kg/h.	180 g/min
	rough: 15 kg /h	220 g/min

Motor:	with thermal motor protection 100 % ED		
Dimensions::	width	length	hight
	22 cm	33 cm	39 cm
Weight:	approx. 11 kg		
Hopper content	approx. 1,2 Kg		
Drawer content	approx. 1,2 Kg		
Type of wood	pine wood		
Noise development	depending on the grain, of up to 72 dB; hearing protection may have to be worn during continuous operation		

Motor data: solid industrial built-in motor, no gears, therefore very low-noise. Speed: 1,380 rpm. Power: input 400 watts, output 250 watts. Continuous load (100% duty cycle), thermal winding protection
Grinder: conical discs, diameter 80 mm, rotation speed: 5.8 m / sec, material: normal corundum, magnesite bonded (Sorell cement).
Grinding temperature: 30 to 40oC,
Operation: The setting is infinitely variable both at standstill and during operation (one-button operation,). The grinding process can be interrupted at will.
Mechanical drive: In times of need, the mill can also be driven mechanically either with a hand crank or another drive source.
Grist: All common grain seeds can be processed, but also oats, spelled and all fine-grain oil seeds (poppy seeds, sesame seeds, linseed, etc.) and peeled sunflower seeds, desiccated coconut.

We hope you enjoy your new grinder so that it will soon become the center of your kitchen. If you ever have any difficulties, just give us a call. You can find the phone number on your guarantee certificate or directly on the device.

EG-Konformitätserklärung

WIDU®
Widu Mühlenbau
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Bellen 14
27386 Brockel
Germany

Hiermit erklären wir das die Bauart von:

Bezeichnung: Widu Getreidemühlen
Maschinen Typ: Haushalts klein Küchengeräte
Getreidemühlen Modell I - III; IV
gewerblicher Einsatz
Getreidemühle Modell IV

Der europäischen Richtlinie 2006/42/EG entspricht.
Die Produktion findet unter ständiger Qualitätskontrolle ausschließlich auf dem Firmensitz statt.
Die Produkte sind Qualitätserzeugnisse deutschen Ursprungs.

Brockel, den 2. Oktober 2012

warranty

We offer an eight-year guarantee from the date of purchase.
For electrical parts (motor, switch, cable ...) five years.
Please keep the proof of purchase, no guarantee claim without proof of purchase!
Within the guarantee period, we eliminate all errors and defects that can be proven to be due to manufacturing or material defects. Other claims are excluded.
Minor defects that do not affect the function of the device are excluded from the guarantee.
The guarantee assumes that the device is used as intended. It does not exist or expires for wear parts, in the event of unauthorized intervention in the device, in the event of errors due to external influences (e.g. transport or weather damage). - The dispatch takes place at the expense and risk of the customer.
Guarantee services do not extend or renew the guarantee period.
In the event of any malfunctions or for disposal, please send the device carriage paid to:
WIDU - Mühlenbau, Bellen 14, D-27386 Brockel
Tel .: 04266-505 Fax: 04266-981732

In order to avoid unnecessary postage costs and loss of time, please justify the submission in advance, in writing or by telephone. In most cases we can help directly and it is not necessary to send it in.
For more information, visit our website
-> Service -> Shipping
Shipments without freight prepaid will not be accepted.

digital business card from WIDU Mühlenbau for direct contact with us.

Many Thanks!

www.widu-muehlenbau.de