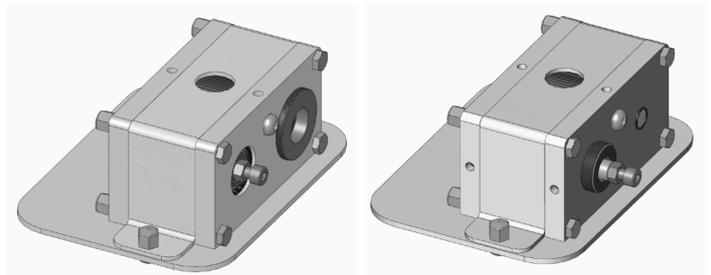


MattMill Kompakt / Kompakt Komfort documentation



Kompakt Komfort with roller bearings

Kompakt with slide bearings

The MattMill is a device for manual, crank-operated, coarse grinding of barley and wheat malt (mixed) in dry condition to prepare malts for the mashing process for hobby, non-commercial beer brewing for private household use.

Any deviating, improper use, in particular continuous operation and a motorised drive, is the sole responsibility of the operator.



Operating the MattMill creates hazards. Only to be operated by adults! Do not remove protective devices! Operation only with funnel attached. Any intervention during operation is dangerous and can lead to serious injuries. The operator must exclude the possibility of operation with different crushing materials, in particular the introduction of foreign materials, body parts and objects. The device is not suitable for long-term storage of food and must only be filled for immediate operation. Residues must be removed immediately.

Start up

Mount the MattMill with screw clamps or similar on a solid, stable table top. Make sure that it is firmly seated. Secure against loosening and falling! It is possible to permanently screw the MattMill base plate together for final assembly. The lower outlet opening must remain free.

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

Mount the funnel (optional). (A PET beverage bottle can also be used as a funnel replacement.)

Before first crushing crush approx. 100gr. and discard the malt to remove any production residues.

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. Cool, dry storage is recommended to avoid corrosion.

Adjustment of the roller gap

The roller mounted in the eccentrics (2) can be adjusted and adjusted. The factory-set grinding gap of approx. 1.3 mm is recommended and preset. For circulation systems (e.g. Speidel Braumeister etc.) a roller gap of >1.4 mm is recommended. Finer degrees of grinding should be handled in two passes. An adjustment to the material to be ground can be carried out continuously up to a grinding gap of approx. 2 mm. Harder and tougher malts (wheat, caramalt, etc.) must be mixed with standard malts to avoid overloading and to facilitate grinding.

To adjust the roll gap, loosen the set screws (1) on the housing side using a 4 mm Allen key. Turn both eccentrics (2) synchronously, check the parallel grinding gap with a feeler gauge, fix the eccentric (2) by sensitively tightening the set screws (1). Ensure that the eccentric bearings are seated correctly. Ensure that the rollers are parallel to each other and move smoothly. After fixing the eccentrics it is essential to check the roller gap. Too narrow a gap, misalignment or tilting must be avoided at all costs! Check the smooth running of the non-driven roller occasionally.

crank handle (optional)

To install the crank handle, first remove the drive screw (3) (if fitted). Use a wooden wedge or similar to block the rollers against 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 (4) (M8 wrench size 13) by turning it to the left with a size 13 wrench. Remove the drive screw (3). Instead of the drive screw, screw the hand crank into the thread M8 of the drive roller with clockwise rotation until the hand crank is firmly seated.

