



Mill comparison

which grain mill is right for me?

							
	Carina	MAX	Max Spezial	MT 5	MT 5 ED	MT 12	MT 18
*Grindable amount in one pass	1000g (Perfect for bread)	1500g (Perfect for bread)	1500g (Perfect for bread)	1500g (Perfect for bread)	1500 – 2000g (Perfect for bread)	bis 4000g (Perfect for bread)	bis 7000g (Perfect for bread)
Millstone size	Ø 7 cm	Ø 9 cm	Ø 9 cm	Ø 9 cm	Ø 9 cm	Ø 10,5 cm	Ø 12 cm
Motor	300 Watt	360 Watt	360 Watt	360 Watt	360 Watt	550 Watt	900 Watt
Funnel closure	Special closure on both funnel sides	Special closure on both funnel sides	Special closure on both funnel sides	Bayonet latch	Stainless steel thread	Stainless steel thread	Stainless steel thread
Regulation (Adjustment of the milling grade)	Rotary knob by raising and lowering the lower grindstone	Rotary knob by raising and lowering the lower grindstone	Rotary knob by raising and lowering the lower grindstone	Rotary knob by raising and lowering the lower grindstone	Stainless steel thread by turning the threaded upper part of the funnel	Stainless steel thread by turning the threaded upper part of the funnel	Stainless steel thread by turning the threaded upper part of the funnel
Opening and closing the grinding chamber	Screwdriver (included)	Schraubendreher (included)	Screwdriver (included)	Without tool	Without tool	Without tool	Without tool
Grinds hard and large grains	NO	NO	YES	YES	YES	YES	YES

*Für die angegebene Menge ist die Mühle optimal geeignet. Diese Mehlmenge kann auch in mehreren Mahlvorgängen gemahlen werden. Nach einer Abkühlzeit von mind. 2 Stunden kann der Mahlvorgang gelegentlich wiederholt werden. Sollten Sie jedoch ständig eine größere Menge Mehles benötigen ist die Anschaffung einer leistungsfähigeren Mühle ratsam.

Which types of grain can be processed?

							
Cereal	Carina	MAX	Max Spezial	MT 5	MT 5 ED	MT 12	MT 18
Wheat	••••	••••	••••	••••	••••	••••	••••
Spelt	••••	••••	••••	••••	••••	••••	••••
Rye	••••	••••	••••	••••	••••	••••	••••
Littlespelt	••••	••••	••••	••••	••••	••••	••••
Buckwheat	••••	••••	••••	••••	••••	••••	••••
Oats	•• Grist	•• Grist	•• Grist	•• Grist	•• Grist	•• Grist	•• Grist
Millet	••••	••••	••••	••••	••••	••••	••••
Brown millet	•••	••••	••••	••••	••••	••••	••••
Rice	••	•••	••••	•••	••••	••••	••••
Kamut 1	X	X	••	X	••	•••	•••
Corn 2	X	X	••••	X	••••	••••	••••
Soy	X	•	••••	•	••••	••••	••••
Quinoa	••	••	•••	•	•••	••••	••••
Lenses	••	••	••••	•	••••	••••	••••
Amaranth	••	••	•••	•••	•••	••••	••••
Chickpeas	X	X	••••	X	••••	••••	••••
Peas	••	••	••••	••••	••••	••••	••••
Sesame	X	X	X	X	X	X	X

LEGEND:

- very good
- Good –
- in small quantities up to approx. 250 g
- not recommended

X You are harming the mill

¹ **Kamut is extremely hard.** A lot of heat is generated during grinding and thus condensate. Therefore, grind Kamut only in very small quantities (depending on the mill type). Grab into the flour – if it is too hot, turn off the mill and ventilate the grinding chamber after grinding.

Depending on the fineness, you can grind the following quantities:

- MAX special approx. 250 grams
- MT 12 approx. 500 grams
- MT 18 approx. 750 grams
- When ordering a mill, please refer to the use of Kamut.

² **Corn:** There are many different types of Corn. The edible Corn, which is common in Austria and Germany, is not a problem for the marked mills. But especially in Italy there are very old, especially old varieties of which we know that some of them cannot be grinded. Unfortunately, we cannot test and cite all types of corn.

What you can't grind:

In general, no oily seeds can be ground such as:

- Flaxseed
- Mustard seeds
- Sunflower seeds
- Poppy
- Pumpkin seeds
- Nuts
- Almonds

Due to the consistency, you cannot grind:

- Salt
- sugar
- Tea
- Flowers
- Leaves
- Buds
- Grasses
- Sprouts
- small woods
- dried small fruits and berries
- Chestnuts
- various cores

It is not recommended to grind coffee.

Colour and smell penetrate the grinding stone, cleaning is very difficult. If only coffee is to be ground, please contact us.