



# SPECIALITY

F A R M F O O D S

## TRADITIONAL AUSTRIAN STONE GRINDING MILLS

The best way of benefiting from all the precious components of grain is to grind the grain yourself! Bread making is given a new meaning when you mill your own flour, these mills are perfect for grinding spices as well. The full flavour of the grain and the full nutrient value is what you will get- and enormous job satisfaction!

The heart of the mills are the stones, they are specially cut to guarantee exceptional quality. The stones on all the mills can be adjusted so that the required fineness can be produced, ranging from the finest of flours to the coarsest. Freshly milled flour tastes so much better and the bread is so much better for you; you have retained more of its natural goodness of which much is lost in high speed highly refined flours bought in the multiples and used in the big bakeries. The horizontal stones are self sharpening on all models and the mills are self cleaning although a good going over every now and then does no harm. The natural alpine pine housings are very strong and the mills are very simple to use - just plug in and go pretty much!

These Austrian mills have been made by the same family for over 70 years and they have numerous awards to their name. The mills were originally used by the farmers in the Alps for their crops but with modern roads this practice has now become more for domestic use than local supply and small mills have also been developing which are now used by families, hotels, restaurants and institutes all over Austria.



'Type A100' Mill- This is the top model for households and it is also used in restaurants, hotels, care homes and spas. Suitable for grinding cereals, spices, coffee, rice, grain, etc. Solid, creditable craftwork gives this mill its beauty.



-We also have a 'Flour Jigger' to work with the 'A100'. This separates in one process white flour, wheat meal flour and bran.



'La Perla' Mill- This model is used as above but it is a little slower.

We do not have a service engineer in UK so be aware if you have any problems within the warranty then your mill would have to be returned to Austria. The warranty is 5 years however.

[www.specialityfoods.org.uk](http://www.specialityfoods.org.uk)

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