



ATTENTION!

If any components of this unit are broken, do not operate properly, or for product returns, please contact Weston Products LLC
Phone: 1-800-814-4895 (Outside the U.S. 440-638-3131)
20365 Progress Drive, Strongsville, Ohio 44149
WestonProducts.com

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SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.



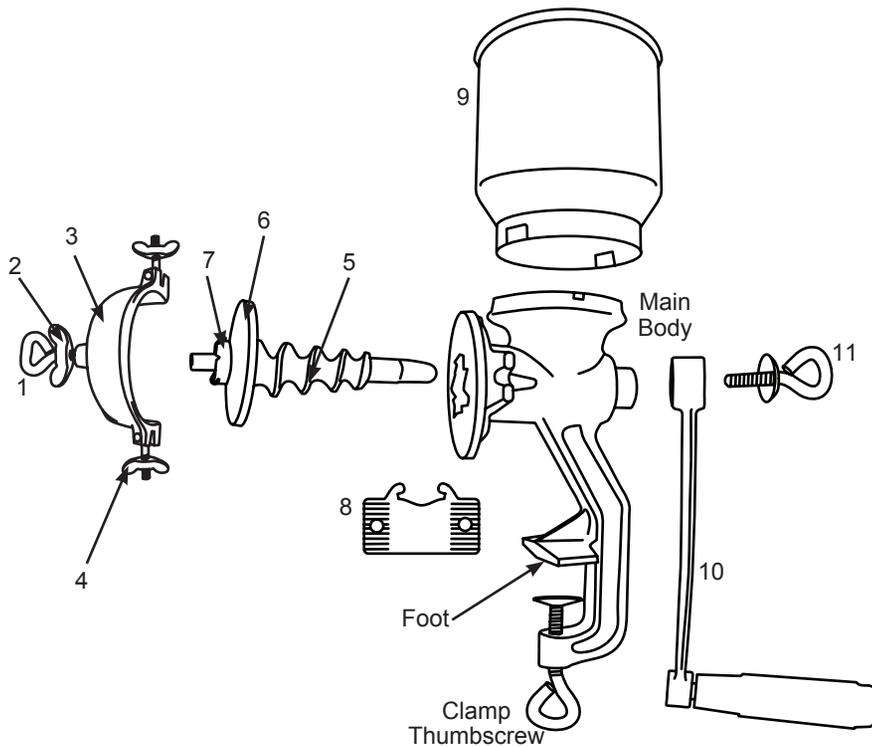
**MANUAL
MULTI-GRAIN &
CEREAL MILL**

MODEL # 36-3601-W



Due to constant factory improvements, the product pictured might differ slightly from the product received.

REV040711



COMPONENT LIST

DIAGRAM NUMBER	PART DESCRIPTION	PART NUMBER
1	Grinding Plate Pressure Screw	36-3602
2	Wing Nut	36-3603
3	Shield	36-3604
4	Rotating Thumbscrew with Bolt	36-3605
5	Auger	36-3606
6	Adjustable Grinding Plate	36-3607
7	Retainer Cap	36-3608
8	Rubber Protector Plate	36-3609
9	Hopper	36-3611
10	Handle	36-3612
11	Thumbscrew with Cap Washer	36-3613

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1-800-814-4895

Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131

WESTON WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Weston Products LLC warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Weston Products LLC within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card, along with a copy of the original receipt, will void the warranty.

The product must be delivered to or shipped freight prepaid to Weston Products LLC for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Weston Products LLC charges a \$35.00 per hour bench charge. **NOTE:** No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Weston Products LLC will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Weston Products LLC's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Merchandise Authorization Number (RMA Number). Weston Products LLC will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM WESTON PRODUCTS LLC.**

LIMITATIONS: The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Weston Products LLC. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Weston Products LLC be liable for consequential damages sustained in connection with said product and Weston Products LLC neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it.

CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:

Weston Products LLC

20365 Progress Drive, Strongsville, OH 44149

WESTON WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:
WESTON WARRANTY, WESTON PRODUCTS LLC, 20365 PROGRESS DRIVE, STRONGSVILLE, OH 44149

Customer Name: _____

Address: _____

City/State/Zip: _____

Telephone Number: (_____) _____

E-Mail Address: _____

Original Date of Purchase: ____/____/____

Product Model #: _____

Serial # (if applicable): _____

GENERAL FOOD SAFETY INFORMATION

There are basic rules to follow when handling food, they are **COOK, SEPARATE, CLEAN, and CHILL.**

COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F, bacteria will not be destroyed and there's a good chance you will get sick.

Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (medium rare). The safe temperature for poultry is 180°F and solid cuts of pork should be cooked to 160°F. Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE

Foods that will be eaten uncooked and foods that will be cooked before eating **MUST ALWAYS** be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water work for at least 15 seconds, then dry with a paper towel.

CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F. Your refrigerator should be set to 40°F or below; your freezer should be 0°F or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.

GENERAL SAFETY RULES



WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS APPLIANCE. YOUR SAFETY IS MOST IMPORTANT: FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!

1. Read all instructions before using the Mill.
2. Close adult supervision is necessary when the Mill is used near children. **NEVER** leave the Mill unattended around small children.
3. The use of attachments or parts from other manufacturers is not recommended, personal injury or damage to the Mill may result.
4. **DO NOT** put your fingers or hands into Mill or Hopper, as serious injury will result.
5. **DO NOT** continue to operate this Mill after it malfunctions, is dropped, or damaged in any other manner. For service, return the Mill to the nearest authorized service facility for repair or adjustment.
6. Thoroughly clean all parts that will come into contact with food before you use the Mill for the first time.
7. **DO NOT** use fingers to scrape material away from the grinding plates.
8. **AVOID** contacting moving parts. Wait until all moving parts have stopped before removing any parts of the Mill.
9. **WEAR EYE PROTECTION!** Wear safety glasses. Everyday eye glasses are **NOT** safety glasses. Safety Glasses conform to ANSI Z87.1 requirements. **NOTE: Approved safety glasses have "Z87" printed or stamped on them.**
10. **DO NOT** use the Mill while under the influence of drugs, medications or alcohol.
11. **TIE BACK** loose hair and clothing, and roll up long sleeves before operating the Mill. **REMOVE** ties, rings, watches, bracelets or other jewelry before operating the Mill.
12. Keep fingers clear of the auger and grinding plates at all times.

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ADDITIONAL ACCESSORIES AVAILABLE

Sauce Maker & Food Strainer	07-0801
Traditional Style Pasta Machine	01-0201
Non-Stick Hamburger Press	07-0301
Food Grade Silicone Spray	03-0101-W

These products and many more products can be ordered by visiting **WestonProducts.com** or by calling Weston Products LLC Toll Free at 1-800-814-4895
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CLEANING INSTRUCTIONS

- Before using for the first time, you must completely disassemble the **Cereal & Grain Mill** and thoroughly clean all parts with hot water and dish detergent. Rinse with clean water and dry thoroughly.
- For cleaning between uses, simply brush away any left over material with a towel or medium bristle brush.
- DO NOT clean any parts of the **Multi-Grain & Cereal Mill** in a dishwasher.

ASSEMBLY INSTRUCTIONS

1. Clamp the **Main Body** to the edge of a table or counter top. Make sure the **Rubber Protector Plate** is positioned on the **Foot** to prevent damage to the work surface.
NOTE: The maximum recommended thickness of the clamping surface should not exceed 1½”.
2. Insert the **Auger** and **Adjustable Grinding Plate** into the **Main Body**.
3. Install the **Shield** with **Grinding Plate Pressure Screw** onto the **Main Body**.
4. Position the **Rotating Thumbscrews** into the slots in the **Main Body** and securely tighten.
5. Set the **Adjustable Grinding Plate Pressure Screw** and securely tighten the **Wing Nut** against the **Shield**.
6. Install the **Handle** onto the end of the **Auger**.
7. Secure **Handle** to the **Auger** using the **Thumbscrew** and attached **Cap Washer**.
8. Install **Hopper** onto the top of the **Main Body**.

GRINDING INSTRUCTIONS

1. Fill the **Hopper** with the material you intend to grind.
2. Position a bowl or plate under the **Grinding Plates** to catch the material as it is being ground.
3. Slowly turn the **Handle** clockwise.
4. Inspect the material that has been ground.

NOTE: Depending on the type of material that is being ground and your personal preferences, you may need to adjust the **Pressure Screw** to achieve your desired results.

FOR COARSE GRINDING: Loosen the **Wing Nut** and turn the **Pressure Screw** counter clockwise – this will increase the gap in the **Grinding Plate**, resulting in a coarser grind. Then re-tighten the **Wing Nut** and resume grinding.

FOR FINE GRINDING: Loosen the **Wing Nut** and turn the **Pressure Screw** clockwise – this will decrease the gap in the **Grinding Plate**, resulting in a finer grind. Then re-tighten the **Wing Nut** and resume grinding.

TIPS FOR EASY OPERATION

- Always make sure the material you are grinding is completely dry. Material that contains moisture will decrease the performance of the **Mill**.
- Turn the **Handle** at constant speed, try to avoid starting and stopping the **Handle** while grinding.
- If the **Mill** becomes jammed and the **Handle** will not turn, briefly turn the **Handle** counter-clockwise to remove jam. Resume normal grinding.
- Do Not fill the **Hopper** with more material than what you plan on grinding.
- Always make sure the **Mill** is securely attached to work surface before you start grinding .