



## Fresh Flour Mill

**Models:**  
**WM001**  
**WM011**



## ***MORE THAN 25 YEARS OF EXPERIENCE***

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### **With love for good craftsmanship and good cooking**

Dear customer,

We are very glad that you have opted for the use of fresh, whole grain. Of course, we are also pleased that you will use a Wolfgang grain mill to assist you in managing your whole grain kitchen.

Please read these instructions carefully before using your Wolfgang grain mill for the first time. Included, you will find all the information you need to safely operate your Wolfgang mill.

Have fun preparing your whole grain specialties!

Yours,

**Jae K. Choi/ President**

Tribest Corportion

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## FOR YOUR SAFETY

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### Safety Advice

Before first using the device:  
Please read and follow these important  
safety instructions carefully.

1

Connect the device to an outlet with alternating current (AC) only. Please make sure that your household power supply matches the voltage specifications indicated on the specification label of your device.

2

Our stone grinder mills can process all seven types of cereals (wheat, rye, oat, barley, corn, brown rice, millet and the related subspecies such as spelt). Never, however, grind popcorn in your Wolfgang-mill. Only standard corn varieties should be used for corn meal and polenta.

3

Use only thoroughly cleaned grain, free of stones and other foreign objects. You may otherwise damage the millstones.

4

Always use dry grain in your mill. Wet grain will leave a thick residue on the millstones and thus cause them to require cleaning. You can test whether

grain is dry enough for milling by squashing a sample of it with the back of a spoon against a hard surface. If it cracks loudly, the grain is dry. If it flattens under pressure, looking something like a rolled oat, then it is moist (or oily).

5

The housing of your Wolfgang Classic mill is made of solid beech wood, and Wolfgang Jr. is made of beech plywood. Wood is an organic material subject to deformation if exposed to significant changes in temperature and/or humidity. You can preserve the beauty of your Wolfgang product by locating it; away from vents and other sources of heat and moisture such as your stove.

6

Your mill is designed for the needs of a normal household; it is not suitable for commercial use.

7

Never leave your mill unattended while it is operating. Keep it out of reach of children at all times.

8

The high performance motors in Wolfgang mills can suffer damage if left running idle. Please switch off your

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mill after use.

9

For operation, place your mill on a solid and level surface such as a kitchen counter. The openings on the bottom of the mill must remain open and unobstructed to allow adequate ventilation.

10

Please ensure that the bowl positioned beneath the outlet is large enough to keep the flour from blocking the spout. Simply turn the bowl a little as soon as the flour begins to pile up against the spout.

11

Oats and soybeans, because of their relatively high fat content, will leave a thick residue on the millstones if ground too finely. Use a slightly coarser setting for these grains than you would for others.

12

Similarly, if yours is a Wolfgang mill, you should first grind corn and chickpeas on a coarse setting, then again at a finer setting.

13

Wolfgang products are designed to be easily opened for cleaning. Do not

disassemble your mill in any way that requires tools, as doing so may render invalid your warranty.

14

Take care to protect your mill's power cord. When removing the plug from the power socket, do so carefully. Do not pull the plug out by the cord, but only directly by the plug, and do not lay the cable over sharp edges or corners.

15

If the power cord is damaged, it must be replaced by the manufacturer, its service agent or a qualified craftsman.

16

Never immerse the device in water or other liquids.

17

Wolfgang mills are designed only for household use. The manufacturer is not liable for damage caused by incorrect use or use other than that for which the device is intended.

## ***OPERATING THE MILL***

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### **Operating Elements of the Grain Mills**

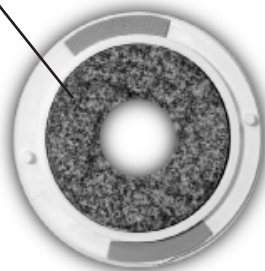
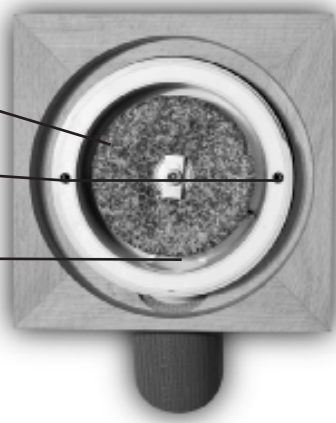
Interior view

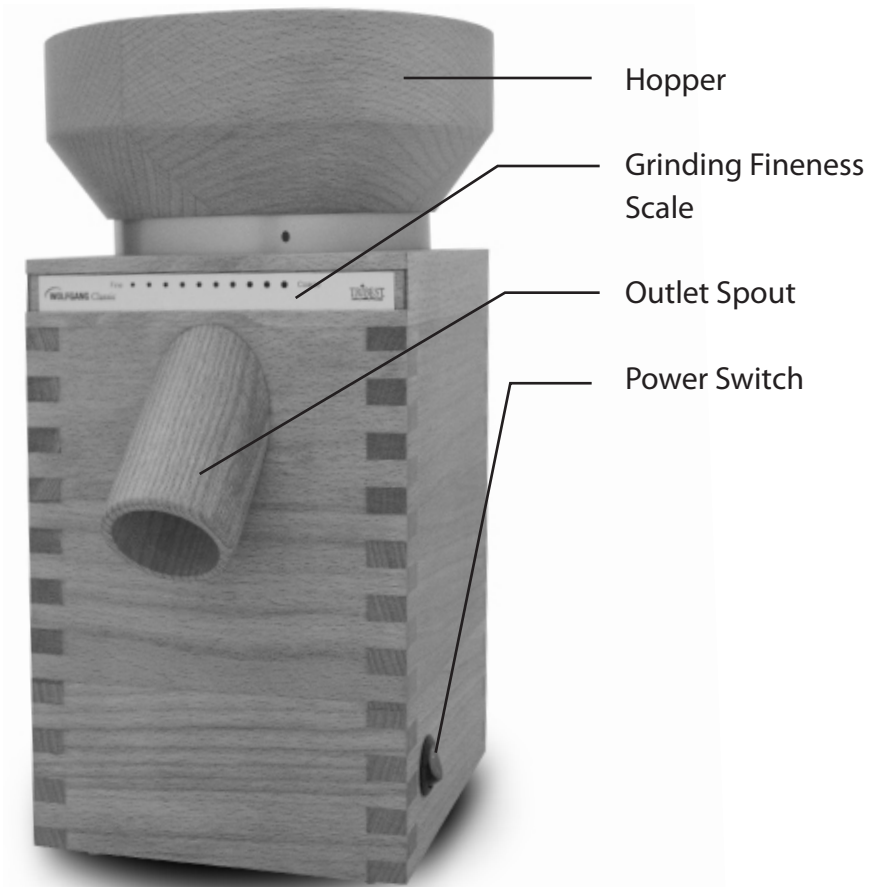
Running Millstone

Bores for the Springs

Mill Chamber

Upper Millstone





## OPERATING THE MILL

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### Quick Guide

**1**

Plug in the power cord.

**2**

Position container or bowl beneath the outlet spout.

**3**

Switch on the mill.

**4**

Adjust the grind setting.

**5**

Pour grain into the hopper to begin milling. Readjust the grind setting as required to produce flour at the desired texture.

**6**

When finished milling, switch off the mill and unplug the power cord.

### **Adjusting the fineness of the milled product**

To adjust the grind setting, simply rotate the hopper! You can continually adjust the grind setting between coarse and fine, even during the grinding process. To locate the finest setting, turn on the mill, with the grain hopper empty, and rotate the hopper clockwise in the „fine“ direction, until

you hear the mill stones grinding against one another, then slightly rotate the hopper counterclockwise until the grinding sound stops. This setting offers the least space between the millstones and is therefore the finest (for spelt and rye about a finger's width in the direction „coarse“, for oats even a little more). The scale below the hopper can help you remember your preferred settings, although the point on the scale for a given texture may vary slightly with changing temperature and humidity in your kitchen.

If the mill is switched off and the hopper still contains grain, do not adjust the setting towards „fine“! This could jam remaining flour and grain between the millstones, causing the motor to bind. Adjust to a coarse setting, switch on the mill, and then readjust the setting as desired.

### **Cleaning the mill**

Your mill's grinding stones and the mill chamber are cleaned automatically whenever you grind at the coarse setting. It is a good idea, however, to remove flour residue from the

millstones from time to time. This is particularly recommended when the mill has been out of use for a longer period of time, for example during an extended holiday. Cleaning can be easily accomplished with the help of a vacuum cleaner: Set the mill on ‚coarse‘, fill the hopper two or three tablespoons of barley or spelt, switch on the mill, and, while it is running, briefly hold the vacuum cleaner nozzle first to the hopper and then to the flour spout.

Tip: A tea bag placed in the flour spout prevents the nesting of insect larvae. If the millstones are smeared with an oily residue, you can clean them by grinding a cup of wheat or rice at the medium setting, which should remove all traces of the residue.

You can also remove the millstones to clean them with a brush.

However, it is very important whenever you handle the millstones or the milling chamber, that you first unplug the power cord!

Afterwards, remove the hopper by unscrewing it (counter clockwise). You can then remove the millstones and clean them with a brush.

**Caution: Never use liquids for cleaning!**

## Assembly

Note: The upper millstone is seated in the mill housing with two pins, each of which is pressed against a small spring. This suspension prevents loud grinding noises from occurring when the grinding process is finished. Thus, the springs protect the stones and your nerves, and should be carefully replaced when reassembling the mill.

## Care

The housing of the Wolfgang is made of beech plywood and solid beech wood, which is treated with organic vegetable oils. The casing requires no special care, but can be treated with linseed oil as needed.

## ***TROUBLESHOOTING***

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| <b>Problem</b>                                                        | <b>Solution</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
|-----------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| The motor hums, but the grain is not taken up:                        | Simply turn the hopper towards ‚coarse‘ until the grinding process begins. Then readjust to the desired texture.                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| If the motor binds during operation:                                  | Binding of the motor is generally caused by overheating due to improper use. A built-in thermal cut-off switch stops the motor to prevent serious damage. Unplug the power cord and allow the mill to cool down for a few minutes. Thereafter, you should be able to resume milling. If the problem reoccurs, look for the cause: Is the grain too moist? Are the millstones or the mill chamber clogged? Is there a foreign object caught between the millstones? Did you turn on the mill with the hopper full and the millstones at the finest grind setting? |
| The normal grinding noise becomes weaker – the millstones are smeared | The normal grinding noise becomes weaker – the millstones are smeared. If the grain is too moist then the millstones could be smeared and clogged. In this case, the normal grinding noise becomes more and more quiet, and very little flour exits the flour spout. Simply adjust the hopper to a coarser setting and resume milling with an appropriate grain. The millstones will clean themselves                                                                                                                                                            |

If all this does not help, please contact us!

## FOR YOUR NOTES TECHNICAL SPECIFICATIONS

| Technical data                                                                                       | Wolfgang Jr                                                                       | Wolfgang Classic                                                                  |
|------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|
| Milling rate for finely ground wheat                                                                 | 3.5 oz/min                                                                        | 3.5 oz/min                                                                        |
| Capacity of hopper with wheat                                                                        | 1 lb, 14 oz                                                                       | 2 lb, 3 oz                                                                        |
| Millstone diameter (inch)                                                                            | 2.95                                                                              | 3.35                                                                              |
| Electric motor size                                                                                  | 250 W                                                                             | 360 W                                                                             |
| Noise level with spelt, finely ground                                                                | 70 dB                                                                             | 70 dB                                                                             |
| Weight                                                                                               | 13 lb, 11 oz                                                                      | 17 lb, 10 oz                                                                      |
| Max. height of bowl at spout (inch)                                                                  | 4.7                                                                               | 5.1                                                                               |
| Dimensions: H x D x W (inch)                                                                         | 12.6 x 5.9 x 5.9                                                                  | 13.2 x 6.0 x 6.0                                                                  |
| Housing material<br>Wooden surfaces treated with organic vegetable oil<br>Hopper lids of solid beech | Beech plywood,<br>hopper solid<br>beech                                           | Solid beech                                                                       |
| Certification                                                                                        |  |  |
| Delivery includes                                                                                    | Mill and hopper<br>lid                                                            | Mill and hopper<br>lid                                                            |
| Limited warranty                                                                                     | 6 years                                                                           | 6 years                                                                           |

## GOOD GRAIN

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### One of the basic foods

For centuries, grain has been a basic element of nutrition for mankind around the globe. Not too long ago, he was rich who owned much land to grow grain, knew how to profitably cultivate it and how to store it without spoilage. Grain, rich in nutrients, stood back then for security, and life itself. He who had several sacks of grain in his pantry did not have to fear the winter. The fundamental nature of our relationship to grain can be seen in the vast variety of pastries and types of bread that evolved differently in every country over the years. Quite often, they are typical of a certain region.

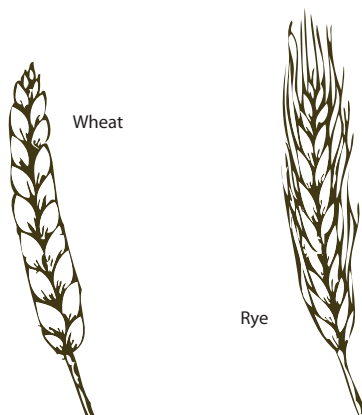
With the arrival of modern times, our immediate and vital relationship to grain has changed. In our kitchen cabinets, there is usually only a bag of superfine flour which we have bought already ground. We hardly know how to tell the different types of grain from one another.

Today, grain is plentifully used in industrially manufactured products. However, it is heavily manipulated, so that only few of the fine qualities remain that grain can offer us. In these convenience products, many of the

nutrients and vitamins, and much of the fiber contained in fresh grain are lost. Freshly milled, whole grain is different. It has a very special flavour and should not be missing in any gourmet kitchen. Furthermore, freshly processed grain satisfies our hunger in a natural way, letting our body know when it is sufficiently supplied with energy.

### Pure life energy

Because of its nutrients and active ingredients, cereal is one of the most valuable foods available to humans. The cereal grain is made up of a seed enveloped in a husk, and it is

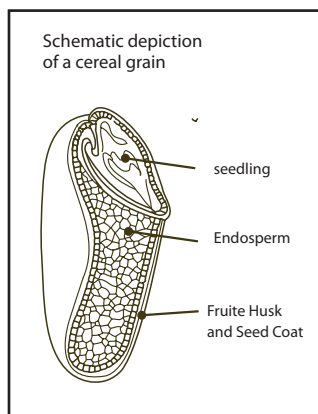
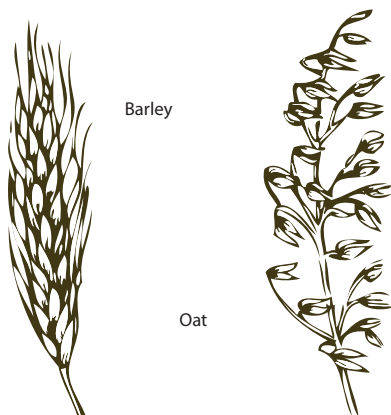


important for health and vitality of the human body that we consume the entire grain. The husk – the outer part of the grain – is rich in fiber and minerals. The seedling (wheat germ) contains vegetable fat of high quality, polyunsaturated fatty acids and liposoluble vitamins. Finally, the endosperm provides starch, which the body requires as a source of energy. Only if all components of the grain are consumed can the body properly utilize the energy packed in the grain.

As freshly ground flour decays fairly quickly, the wheat germ is filtered out of superfine flour after grinding in order to give it longer shelf life. As part of this removal process, the outer

layers of the kernels, which contain most of the grain's valuable fibre, are also extracted. This is how commercial flour is made.

To obtain all of the ingredients that are important to the human body flour must be freshly ground and processed as quickly as possible. Mills that use grinding stones transform the whole grain into fine, loose, full-value flour. This is of great importance for the quality of baked goods and cereal dishes. While natural homogeneous stone and steel mills gradually become blunt, reducing their efficacy and the quality of the flour they produce, ceramically bonded corundum stones constantly sharpen themselves.



# GOOD GRAIN

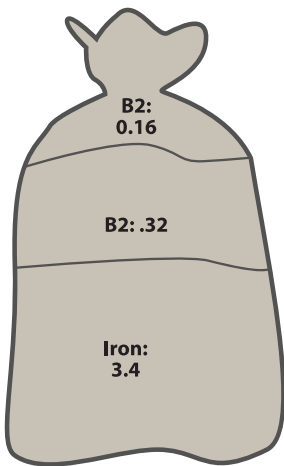
## Whole grain for good

- 1
- Fresh cereal is rich in fiber and thus promotes healthy bowel function.
- 2
- Grain is a major source of healthy carbohydrates.

- 3
- Vital nutrients such as B vitamins, iron, magnesium, and precious proteins are abundant in fresh grain.
- 4
- Finally, fresh grain is easy on the budget. It's also easy to transport and store.

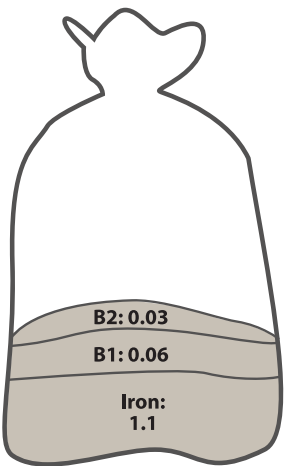
## Mineral and Vitamin Content

in mg per 100 g flour



Whole Grain Flour

Wheat



White Flour

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## Tips for proper home grain storage

### Store grain in dry places

Moisture creates a favorable environment for mold and for insects. Importantly, too, grain must be dry at milling time so as not to clog the millstones.

### Store Grain in well aired places

Please use jute and linen bags and no plastic bags! Grain needs

to breathe during storage.

### Maximum storage temperature: 20°C (68°F)

Freshly ground grain should be processed or eaten quickly, for only freshly ground flour provides the full flavor and vital nutrients nature intended.

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## Why own a grain mill?

- Because commercial flour contains neither the healthy fiber of freshly milled grain, nor the germ of the whole grain which is rich in vitamins.
- Because the essential nutrients of whole-wheat flour begin to decay immediately after milling, any delay from mill to oven represents a loss in food value.
- Because whole grain has a virtually unlimited shelf life, supplies are easily managed. With your own flour mill you can produce the quantity needed at the grind setting required.
- Because aromatic components are lost in time (as in coffee) alongside the vital nutrients,

freshly ground flour tastes better..

- Because your own flour mill makes you independent from the market pressures that dictate commercial millers' offerings.
- Because grinding your own flour is cheaper in the long run: Even if you only bake your own bread rolls once a week, for example, pays for itself after just one or two years!
- Because grinding your own flour is fun!
- Because your own flour mill is the foundation for a more food-conscious and healthier way of life.

## RECIPES AND TIPS

### Whole wheat bread „easy as pie“!

#### Preparation for one loaf of bread:

1 package dry yeast  
1/2 teaspoon honey  
500 ml lukewarm water  
350 g spelt  
150 g rye  
2 teaspoons sea salt  
2 tablespoons apple vinegar  
75 g of mixed seeds (sunflower seeds, sesame seeds, flax seeds, poppy seeds, pumpkin seeds)  
1/4 tsp each ground coriander, cumin and fennel

Dissolve dry yeast and honey in half of the luke warm water and let soak for 10 minutes. Finely grind spelt and rye in your mill, mix with salt, vinegar, seeds and spices in a bowl. Add yeast-mixture as well as the remaining water and stir to a pasty dough. The dough should not be allowed to rest; fill it immediately into a greased cake tin lined with sesame seeds. Set the bread into the cold oven and bake at 200°C(400°)(180°C convection) (355°F) for about 75 minutes. Remove the loaf from the tin using a knife and let it cool on a wire rack.

Preparation time: About 20 minutes plus 75 minutes baking time.

Tip: Because the dough does not need to rest, the actual preparation time is very short. Therefore, this is a recipe suitable for children or grown-ups that have only little time. The result is a fragrant whole grain bread which tastes fantastic spread with butter.

Taken from: Bio-Backen mit Kindern, Gudrun Ambros,  
bio-verlag Schaaflheim  
ISBN 3-934412-10-6

#### Professional kitchen tip:

#### How do buckwheat, quinoa and amaranth remain grainy?

The pseudo-cereals buckwheat, quinoa and amaranth belong to a group of grain that need little cooking time and are done after five to 15 minutes.

Their disadvantage: The grains quickly become mushy and fall apart. This is why the grains should be briefly kiln dried in a pan without fat before cooking. Boil twice to two-and-a-half measures of saltwater or vegetable broth (salt inhibits the absorption of water), at most, per measure of grain. Stir in the kiln dried cereal. Put on a lid, turn off the stove and do not stir again.

## Wolfgang Mock's breakfast cereal

### Per person:

1 ripe banana  
3/4 cup very coarsely ground husked oats  
Milk  
1 tbsp sesame seeds (unpeeled)  
1 small apple  
3 – 4 walnuts

Using a fork, mash the ripe banana in a soup bowl. Set the bowl beneath the mill and pour in the oats. Sprinkle the sesame on top, add milk and stir. Dice the apple and add to the mixture along with the coarsely chopped walnuts. Depending on the season, different fruits can be used. Pears are especially delicious, but only if they are truly ripe.

### Professional cooking advice

Should spices be ground for baking bread?

For spicy bread, whole spices such as cumin can be directly milled with the grain. Thus, the spice develops the best taste and its full aroma.

Storing spices whole has two main

advantages: They can be stored longer and without the loss of their aroma.

### Should pancake batter with whole grain flour always be allowed to stand?

Yes, because in doing so its consistency becomes smoother and fewer eggs are needed. It is important, however, to add the eggs after the batter has been allowed to stand. If they are stirred in before, the fat contained in the eggs surrounds the flour's starch like an impermeable coat and inhibits the homogenization process. The batter's consistency becomes perfect when the flour is stirred into the liquid and eggs are added after ten to 15 minutes of standing. The dough can then be poured onto the skillet.

### Thickening sauces and soups with rice meal:

Sauces and soups can be thickened, without clumping, using finely ground brown rice. Importantly, rice will not add its own taste to your soup or sauce.

Tips by Bernd Trum, whole foods cook and head of the cooking school and cooking consultancy „Küchenmanagement Trum“

## INNOVATIVE MILL TECHNOLOGY

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### **The millstones**

Good millstones existed long before our time. Some are still around today, such the corundum-magnesite millstone developed around 1870. These are effective, but very susceptible to damage from unwanted stones often found in grain. And they require too much maintenance for our type of application. We needed a mill-stone that our household customers could really count on, one much more durable and practically maintenance free.

Enter Wolfgang Mock. Twenty five years ago, he first experimented with corundum and ceramic combinations to create a very robust millstone, ideal for near-zero maintenance applications. His corundum/ceramic millstones have an extremely rough surface, which hardly wears down at all after years of use. They

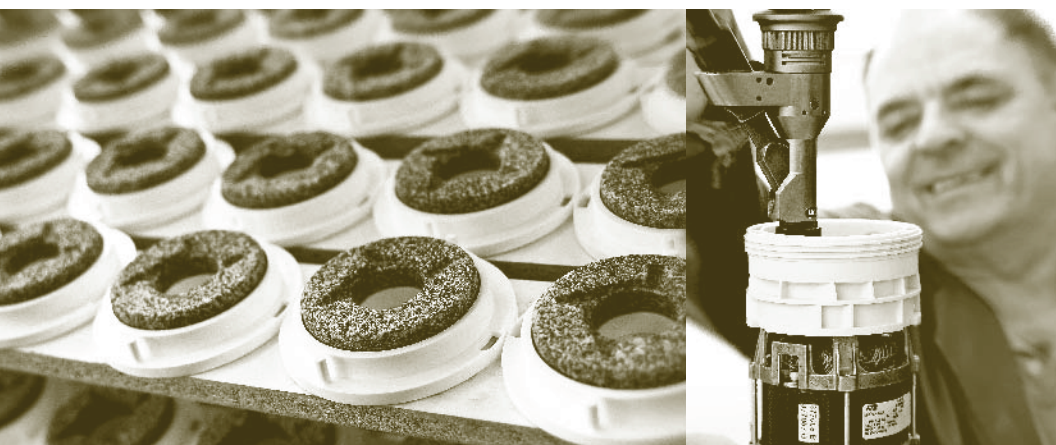
grind coarse grain quickly into fine flour, and are practically indestructible. Simply put: the corundum/ceramic stones are beyond rock hard and – for the time being anyway – state of the art.

### **Environmentally friendly motors**

Compact and powerful, the industrial-strength electrical motors in Wolfgang mills provide many years of reliable service. And they perform very quietly. They run and run and run for decades.

### **The mill works**

The milling mechanism is more than just millstones and motor. Milling only functions optimally when all the various components work together. One such component in this balanced interplay is another Wolfgang innovation: the spring action between the millstones. This prevents the loud grinding noise



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of the stones when the milling is completed, and the grind setting is „fine“ – conserving both the stones and your nerves. Users who have tested other mills in the marketplace have really come to appreciate this feature, for which Wolfgang received a patent in 1998.

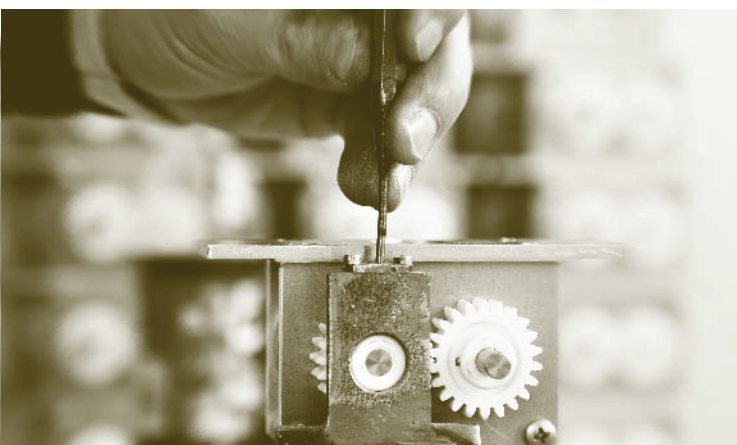
### **Solid housing**

Hard shell, hard core. For us, the external appearance of Wolfgang mills is extremely important. We want each mill housing to reflect faithfully the solidity, durability, and integrity of the mill's internal workings. We invest heavily in both engineering and aesthetics for each mill design, working from the assumption that our mills will reside on kitchen countertops for decades; therefore, they must look great. We use premium quality, native hardwood for our housings because, quite simply, there is no better

material for the application. Wood worked with a craftsman's skill stands up to everything and looks good at the same time. We pretreat the wood with organic vegetable oils, and recommend this treatment be carried out at regular intervals throughout the mill's lifetime.

### **Effortless operation**

We design each Wolfgang mill to do its job efficiently and completely, without the aid of add-ons and accessories. It needs to be able to grind both very coarsely and very finely – transitioning between the two settings in an obvious and simple manner. If the user hears an odd sound from the inside, she should be able to access the inside easily to have a look. We have invested countless hours developing solutions to these design and engineering issues. With a Wolfgang mill, the user simply rotates the grain hopper



## INNOVATIVE MILL TECHNOLOGY

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along a scale to the desired degree of fineness, continually adjustable from very coarse to very fine. Should the millstones wear down slightly after a decade or so, simply rotate the hopper just a little more in the “fine” direction. No need for troublesome re-adjustments. You can also access the milling chamber in a flash without a tool. Just rotate the hopper about two full turns in the “coarse” direction, and the hopper comes off, giving you access to the milling chamber.

### **Social responsibility**

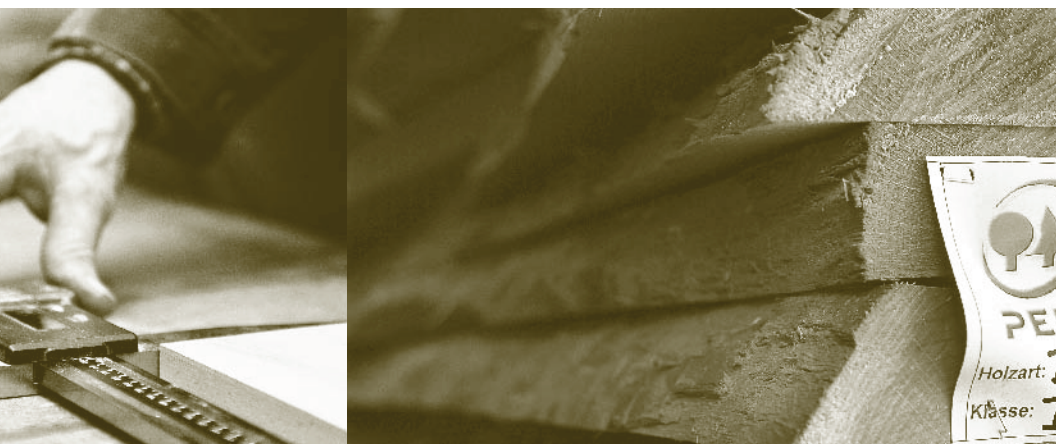
We have worked hand-in-hand for many years with the sheltered workshop program located in the heart of the Austrian Tyrol, providing employment and financial independence to individuals with and without disabilities. This non-profit organization employs modern management techniques and the latest

precision machinery to manufacture our wooden housings. The program, designed and overseen by Peter Koidl, has recently expanded to include the assembly of the bulk of our mills. This allows us to concentrate more on the design, engineering and sales re-quirements of our business.

The folks who assemble our housings and mills take enormous pride in their work. We are proud to offer our support and energy, and to lend our name, to such a worthwhile and successful social project.

### **Quality control**

We work with people we trust, so that our mills run as they should. Peter Koidl has been closely associated with the sheltered workshop program in Austria for many years. He advised them in the initial layout and equipping of their



production and assembly facilities. He also utilized this company to assemble his earlier line of Penningberger grain mills. He developed highly detailed production sequences for every aspect of the assembly work. This close relationship has continued and expanded on behalf of Wolfgang. Peter visits the workshop weekly to oversee the quality control and testing procedures.

Good design and engineering alone do not ensure a high-value, quality product. Our grain mill pioneer, Peter, knows this from long years of practical experience. Also imperative are a sound, carefully conceived assembly program and well-managed production facilities to make a product that will provide consumer utility and joy over many years. Workshop employees have come to trust and rely on Peter's advice and

involvement in their daily operations.

### **Wolfgang advantages at a glance**

To highlight and summarize the advantages we have described about Wolfgang grain mill, we have compiled the following list:

- Simple to use, with a continually adjustable fineness setting
- Easy to clean; mill chamber accessible in a flash
- Compact size fits into every kitchen
- Surprisingly quiet
- Grinds flour as finely as even larger mills
- Patented suspension to protect the millstones and motor
- Sustainable resource utilization
- Socially responsible manufacturing
- 6 years limited warranty on every model



## WARRANTY (PLEASE READ CAREFULLY)

We warrant to you, the end-user customer who has properly registered after purchasing the Wolfgang Classic or Junior Grain Mill (hereinafter referred to as "WM") for a valuable consideration, that the Motor of this WM will be free from defects in materials and workmanship for a period of six (6) years from the date of purchase. All other parts, including, but not limited to, the millstones, wooden case, wooden hopper and wooden hopper lid are not subject to any warranty.

In order for you to receive the benefits of this warranty, you are required to register for warranty service by (a) completing and mailing the warranty registration card (next 2 pages) to us within ten (10) days following the purchase of your WM, or (b) registering online at [www.wolfgangmill.com](http://www.wolfgangmill.com).

1. No warranty will be provided until after we have actually received the proper registration, with all of the requested information, within ten (10) days of the date of the original purchase. The warranty is only good for the original purchaser for value. This warranty is non-transferable.

2. If the WM exhibits defects while in normal household use, we will, upon our actual receipt of a written notice of such defects from you during the warranty period, either repair or replace, at our option, the WM that has verifiable manufacturing defects. However, we have no such obligation to repair or replace the machine until after you have, by insured mail and in properly protective packaging\*, delivered the WM to Tribest Corp. 1143 N. Patt Street, Anaheim, CA 92801, U.S.A. Replacement WM may be either new or like new. Repaired WM may contain re-manufactured or re-conditioned parts, which are equivalent to new in performance or may have been subject to incidental use.

3. We do not warrant that the operation of the WM will be uninterrupted or error-free. In no event shall our liability exceed the retail value of the WM.

4. All warranty and repair services must be performed at a warranty service center that is located in the country where the WM was originally purchased. However, in the event that: [I] the machine must be serviced at a service center that is not located within the country where the machine was purchased; or [II] there is no service center within the country where the machine is located and must be shipped to a service center in another country, then those service centers are responsible for the parts and service only, and any and all costs relating to the shipping, delivery and handling of the machine to and from those service centers shall be the sole responsibility of the owner of the WM.

This Warranty does not cover damage resulting from: [a] failure to operate the WM in accordance with the instructions; [b] the use of parts or supplies not provided or authorized by the manufacturer; [c] negligent, improper or inadequate maintenance; [d] service performed or attempted by unauthorized service person; [e] damages, accidental or otherwise to the WM, which are not directly caused by us or the manufacturer; or [f] damages resulting from abuse, tampering, misuse, commercial use, or unauthorized modification of the WM.

WE MAKE NO OTHER EXPRESS OR IMPLIED WARRANTY OR CONDITION WHETHER WRITTEN OR ORAL. TO THE EXTENT ALLOWED BY LOCAL LAW, ANY IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE OR IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY IS LIMITED TO ONE (1) YEAR. In the event that such limitation or exclusion on the duration of an implied warranty is not allowed in the state or county wherein you reside, the above limitation or exclusion may not apply. This warranty gives you specific legal rights and protection, and you may also have other rights that vary from state to state, or county to county.

TO THE EXTENT ALLOWED BY LOCAL LAW, THE REMEDIES IN THIS WARRANTY STATEMENT ARE YOUR SOLE AND EXCLUSIVE REMEDIES. EXCEPT AS INDICATED ABOVE, IN NO EVENT WILL WE BE LIABLE FOR DIRECT, SPECIAL, INCIDENTAL, CONSEQUENTIAL (INCLUDING LOST PROFIT), OR OTHER DAMAGE, WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE. Some states or counties may not allow the exclusion or limitation of incidental or consequential damages. If you reside in such a state or county, the above limitation or exclusion may not be applicable.

Do not send your WM back to the service center without return authorization. To get a Return authorization Number, please email to [service@tribest.com](mailto:service@tribest.com) or call 1-888-254-7336.

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PUT GLUE HERE TO SEAL

# WOLFGANG® MILL CLASSIC & JR.

*REGISTRATION FORM*

PLEASE FIILL OUT AND RETURN WITHIN THE NEXT 10 DAYS

Please write all information legibly!

**1. Customer Information**

☐ Mr. ☐ Mrs. ☐ Ms. ☐ Miss

First Name Initial Last Name

Street Apt. No

City State Zip

( ) -

Phone Email Address

**2. Date of Purchase:** Month Day Year

**3. Product Information**

Wolfgang Mill  
Model :

Serial #:

**4. Dealer Information**

Dealer  
Address

Place  
Stam  
Here

Wolfgang Grain Mill Registration  
TRIBEST CORP.  
P.O. Box 4089  
Cerritos, CA 90703  
U.S.A.



## WOLFGANG *Classic*™

|                                       |                          |                         |                                           |
|---------------------------------------|--------------------------|-------------------------|-------------------------------------------|
| Motor Power                           | 360 Watts                | Grinding Stones         | Ceramic/Corrundum<br>3.35 Inch (diameter) |
| Wood Type                             | Solid Beech<br>Wood      | Unit Weight             | 15.4 lbs                                  |
| Grinding<br>Capacity                  | 3.5 ounces<br>Per Minute | Unit<br>Dimensions      | 13.2" (H) x 6" (W)<br>x 6" (L)            |
| Hopper<br>Capacity                    | Up to 2.2 lbs            | Warranty                | 6 years                                   |
| Max. Height Of<br>Bowl At Flour Spout | 5.9 Inches               | Max. Noise<br>Level, db | 70 decibels                               |



## WOLFGANG *Jr.*

|                                       |                          |                         |                                           |
|---------------------------------------|--------------------------|-------------------------|-------------------------------------------|
| Motor Power                           | 250 Watts                | Grinding Stones         | Ceramic/Corrundum<br>2.95 Inch (diameter) |
| Wood Type                             | Beech<br>Plywood         | Unit Weight             | 13.6 lbs                                  |
| Grinding<br>Capacity                  | 3.5 ounces<br>Per Minute | Unit<br>Dimensions      | 12.5" (H) x 5.9" (W)<br>x 5.9" (L)        |
| Hopper<br>Capacity                    | Up to 1.9 lbs            | Warranty                | 6 years                                   |
| Max. Height Of<br>Bowl At Flour Spout | 5.5 Inches               | Max. Noise<br>Level, db | 70 decibels                               |

  
**TRIBEST**  
 making healthy living easy

TRIBEST CORP. PO BOX 4089, CERRITOS, CA 90703  
 (toll free) 888-254-7336 [www.tribest.com](http://www.tribest.com)