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> Gdrasuya10 Manual Grain Grinder - Model B09CD1Q6NF Instruction Manual

## Gdrasuya10 B09CD1Q6NF

# Gdrasuya10 Manual Grain Grinder Instruction Manual

MODEL: B09CD1Q6NF

Brand: Gdrasuya10

## INTRODUCTION

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This manual provides instructions for the safe and efficient use of your Gdrasuya10 Manual Grain Grinder. This hand-operated grinder is designed for processing various dry ingredients such as grains, spices, and seeds. Please read this manual thoroughly before assembly and operation to ensure proper usage and longevity of the product.



Image: The Gdrasuya10 Manual Grain Grinder shown with examples of ground products like flour, spices, and coffee beans.

## PRODUCT FEATURES

- **Material:** Constructed from durable food-grade stainless steel for reliability and easy cleaning.
- **Hopper Capacity:** Features a large hopper with approximately 500 grams capacity for efficient grinding of various ingredients.
- **Adjustable Fineness:** The grinding fineness can be adjusted by manipulating the stainless steel nut. Note that this grinder produces a mixture of fine particles and is not designed for ultra-fine flour.
- **Detachable Design:** The unit is fully detachable for convenient installation, cleaning, and storage.
- **Versatile Use:** Suitable for grinding coffee, wheat, pepper, sesame, salt, mung beans, sorghum, coarse cereals, rice, millet, and other similar dry ingredients.

## SETUP AND ASSEMBLY

The Gdrasuya10 Manual Grain Grinder is designed for straightforward assembly. Follow these steps to prepare your grinder for use:



Image: An exploded view showing all components of the manual grain grinder before assembly.

1. **Mounting Gasket:** Place the gasket onto the main body of the grinder.
2. **Install Spring:** Insert the spring onto the shaft.
3. **Install Bearing:** Place the bearing over the spring on the shaft.
4. **Install Handle:** Attach the handle assembly to the shaft. When installing or removing the handle, hold the spring part to prevent it from popping out.
5. **Install Adjusting Nut:** Secure the adjusting nut onto the end of the shaft. This nut controls the fineness of the grind.

Once assembled, secure the grinder to a stable surface using the integrated clamp. Ensure the clamp is tightened firmly for safe operation.





Image: A close-up view of the grinder's clamp, used to secure it to a countertop or table.

## OPERATING INSTRUCTIONS

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To operate your manual grain grinder, follow these guidelines for optimal results:



Image: The manual grain grinder positioned amidst a variety of whole spices, illustrating its versatility.

### **Adjusting Fineness**

The fineness of the grind is adjusted by tightening or loosening the stainless steel nut at the end of the shaft. Turn the nut clockwise for a finer grind and counter-clockwise for a coarser grind. Experiment with small adjustments to achieve your desired particle size. Please note that this grinder is designed for a mixture of fine particles and may not produce ultra-fine flour.



Image: A detailed view of the grinder's adjustment nut and grinding plates, showing how fineness is controlled.

### **Grinding Procedure**

1. Ensure the grinder is securely clamped to a stable surface.
2. Place a container beneath the grinder's output spout to collect the ground material.
3. Pour the ingredients into the large hopper. Do not overfill.



Image: An overhead view looking into the hopper of the manual grain grinder, showing its capacity.

4. Turn the handle clockwise steadily to begin grinding. Apply consistent pressure.
5. Continue turning the handle until all ingredients have been processed.

### Usage Notes for Specific Ingredients

- **Soybeans:** For best results, soybeans need to be soaked in water before grinding. This allows for a single-pass grind.
- **Rice:** Rice should be washed, soaked, and then dried before grinding for a single-pass process. Unwashed and unsoaked rice may require 2 to 3 passes to achieve the desired consistency.
- **Sesame and Millet:** These ingredients can typically be ground into flour in a single pass.
- **Corn, Red Beans, and Low-Oil Crops:** These crops generally require 2 to 3 passes to be ground into flour.

## MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will ensure the longevity and hygienic operation of your grain grinder.

### Cleaning Procedure

1. **Disassembly:** The entire machine is detachable. Carefully disassemble the grinder by reversing the assembly steps.

2. **Washing:** All stainless steel components can be washed directly with water. Use warm, soapy water and a soft brush to remove any residue.
3. **Rinsing:** Rinse all parts thoroughly with clean water to remove soap residue.
4. **Drying:** Dry all components completely before reassembly or storage to prevent rust and maintain hygiene. Air drying or using a clean cloth is recommended.
5. **Storage:** Store the clean and dry grinder in a cool, dry place.

## TROUBLESHOOTING

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If you encounter any issues with your Gdrasuya10 Manual Grain Grinder, please consider the following:

- **Grinder not producing desired fineness:** Ensure the adjusting nut is properly tightened for a finer grind. Remember that the grinder produces a mixture of fine particles, not ultra-fine flour.
- **Difficulty turning handle:** Check for any blockages in the grinding mechanism. Ensure ingredients are prepared according to the 'Usage Notes for Specific Ingredients' (e.g., soaking soybeans or rice).
- **Grinder unstable during operation:** Verify that the clamp is securely fastened to a stable countertop or table.

For further assistance or issues not covered here, please contact customer support.

## SPECIFICATIONS

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Image: A diagram illustrating the key dimensions of the manual grain grinder.

Specification	Detail
Brand	Gdrasuya10
Model Number	B09CD1Q6NF
Material	Stainless Steel
Product Dimensions (L x W x H)	4.33" x 4.33" x 11.42" (11cm x 11cm x 29cm)
Item Weight	500 Grams (approx. 1.1 lbs)
Hopper Capacity	Approx. 500 Grams
Manufacturer	SUNQUO

## WARRANTY AND SUPPORT

For information regarding product warranty, please refer to the documentation provided at the time of

purchase or contact the manufacturer directly. If you require technical support or have questions about your Gdrasuya10 Manual Grain Grinder, please reach out to the customer service department of Gdrasuya10.