hawos flour mills

hawos.

Editorial

Dear reader,

Grain has been a staple of the human diet for thousands of years. Wonderfully simple and imaginative dishes created from buckwheat, spelt, barley, oats, millet, corn, rice, rye and wheat continue to captivate us today.

Cereal grain contains almost all nutrients and building blocks that are essential to our bodies. It is rich in vitamins, minerals, proteins, unsaturated fatty acids and fibres.

Commercially available white flour is processed to ensure a long shelf life – at the expense of the kernel's vital ingredients. It only contains a tasteless, odourless extract from the grain known as endosperm.

Though wholemeal flour contains all parts of the kernel, vitamins, vital nutrients and flavours deteriorate shortly after milling. After a few days, a grated apple or harvested lettuce is no longer suitable for consumption, yet we cannot visually see the same process with grains.

Our suggestion: Take a variety of grains home with you and mill them yourself! You can mill your own flour as needed and process it right away. Our hawos mills are designed to provide you with an excellent result - every time.

Once you smell the freshly milled flour and taste the power of its kernel in your culinary creations, you'll know what we mean.

Sincerely Ralf Pigge,

Millwright in Bad Homburg since 1977

The big differences
are sometimes very small

Milling your own flour is worthwhile in many cases – you'll realise this after only a short time.

- Rolls, bread
- Cakes
- Freshly milled muesli
- Sauces
- Pancakes
- Cutlets
- Grain soups
- Cereal porridge

hawos.

hawos Easy

Basic information on flour mills

Do you want to start consuming wholefoods? Have you recognised the essential value of guaranteed freshness? Then milling your own flour is one of the first important steps you should take. With your hawos flour mill, you can mill grain in the comfort of your own home and process it right away.

Quality and Durability

hawos offers you the right mill for your needs. Choosing the right model depends on the amount you want to process and your own basic preference:

Our manually operated Rotare requires no power and produce little noise when in use. The electric mills are more convenient and available in numerous configurations, sizes, shapes and colours. The tables on the last few pages provide you with information on the differences between the models to help you make your purchase decision.

We don't compromise when it comes to our technical standards. We only manufacture in Germany and Austria and offer a 10-year warranty on our household flour mills and a 2-year warranty on mills used commercially.

We particularly emphasise the following:

- long lifecycle
- timeless design
- proven, robust materials
- materials from sustainable agriculture
- proven motor engineering
- quiet – despite high output
- simple, easy-to-understand engineering
- designed for ease of use, cleaning and maintenance

PEFC

hawos Mill 1

Take a journey inside our mills

High-quality materials for the perfect finish and durability

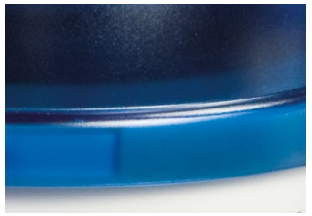
A long lifespan is a number one priority for all hawos products, whether you choose wooden mills (solid wood or plywood) or colourful versions made of high-quality durable Makrolon polycarbonate plastic.

We place particular emphasis on ethical and ecological aspects when harvesting and processing wood. Our wood – birch and beech – is processed in a special-needs woodworking factory in Austria. Their dedication to detail and their enjoyment in being an active part in society can be seen in the exceptionally high quality they produce.

To a large extent it comes from PEFC certified forests in the surrounding region, which are used in accordance with the rules of sustainability and nature-orientated practices.

We achieve a particularly high accuracy of fit with both our solid wood and plywood wood housings by using computer-controlled saws. Both versions have natural, vital surfaces, which are characteristic of wood and a delight for the senses. Our high-grade plywood housings are ideal for countries with unstable temperatures and humidity.

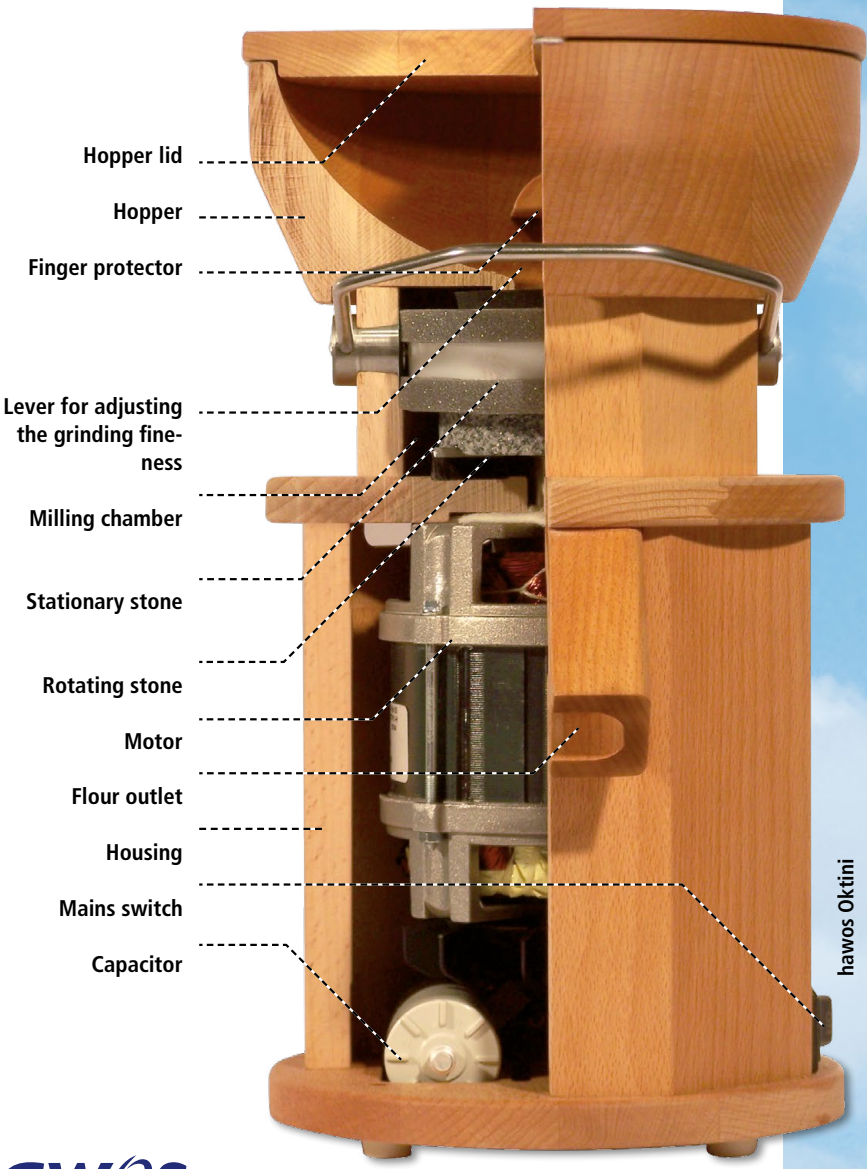
Many hawos mills are manufactured in a modular construction making them equally efficient and simple.



Non-slip, unbreakable Makrolon has ideal characteristics for our mills with plastic housing.

The solid beech surface is oiled, which gives it a pleasant and natural feel.

Our plywood housed mills feature exposed wooden sections (in this case birch) to showcase the high level of craftsmanship.



hawos Oktini

hawos.

The motor
The driving force

An exceptional warranty for exceptional quality
You expect your flour mill to deliver fine flour in sufficient quantity without overloading the motor. The especially resilient, robust industrial motors in hawos flour mills guarantee this. We certify the quality of our motors with a 10-year warranty.

Quiet grinding thanks to patented elastic bedding
We have developed a construction that does not require the motor and grinding attachment to be screwed directly to the housing of the flour mills. This elastic bedding is used in multiple hawos models and noticeably reduces grinding noises.

Small but powerful!
Even the smallest hawos mill delivers top performance. We build powerful motors with an output of at least 360 watts. You can compare the mill types in this performance class on the last pages.

The strong flaunt their colours!
The larger hawos models grind using 600-watt industrial motors making them ideal for large families and cooking courses. As the largest hawos flour mill, Pegasus delivers even more power (2 levels of motorisation) and is ideal for use in natural food stores, large kitchens, small bakeries etc.

Protection built in
The high-quality protective switches found in hawos flour mills showcase that for us quality comes down to the finest of details. While visually it is an On/Off switch, it also serves as an intelligent electric circuit breaker that switches the mill off should the stones get blocked for approximately 20 seconds, thereby protecting your motor and stones.

hawos.

Quality Assurance

Get the best results with your hawos flour mills

Mills with steel plates or teeth apply cutting and frictional forces, but rarely achieve the fineness that stone-mills can provide.

Stone grinders shell the kernels from the outside inwards and then gently grind them. hawos flour mills use extremely hard grind-stones made of compressed, baked corundum-ceramic composite. They are resistant to debris and deliver ideal, consistent grinding results.

hawos.

hawos Oktagon 1

No mill leaves our premises until it has passed stringent controls

Every single hawos mill undergoes visual, acoustic, mechanical and fineness testing as part of our quality controls.

The grinding chamber is also fine-tuned as part of the final inspection by grinding wheat. For celiac we can fine-tune and test it with gluten free alternatives such as corn so that you get the best results for your usage scenarios.

If at least 90 % of the mill feed passes through a lab sieve with a mesh size of 0.315 mm on the finest setting, the grinding chamber and settings are considered to be fine – only then are we satisfied.

Only once the quality tests have been passed, it receives the hawos name badge.

hawos Novum

For the modern kitchen

Blue, red, green, orange, white, purple? You decide on the colour of your hawos Novum. In any case, you'll get a modern mill, whose robust, high-performance engineering is packed inside a non-slip, shock-resistant plastic housing.

The low-maintenance surface conceals a high-performance industrial motor and precision grinding stones (100 mm Ø) made of extremely hard corundum-ceramic with elastic bedding.

The transparent hopper lid allows you to check the quantity of grain at all times even when the lid is on. A plastic flour bowl is included in the product contents as well.

Haus & Garten Test 02/2012
Winner - VERY GOOD (1,4)

Tested: 5 grain mills
Results: 2 very good, 2 good, 1 sufficient

hawos.

hawos Novum

hawos Easy

hawos Easy –

the name says it all

The little guy has a footprint of a mere 15 x 15 cm while delivering high performance. Its single-handed operation makes precision a cinch. Turn on the mill and set the grinding fineness – steplessly from the finest flour to coarse groats.

The high-performance industrial motor transfers 360 watts of power to the grinding stones which are made of highly robust corundum-ceramic. More than enough – even when grinding corn.

The straight-forward, shapely housing made of high-grade plywood is manufactured with care. For your hawos Easy this means: a long lifecycle and excellent stability with all the benefits of a beautiful exposed, natural and oiled wooden surface.

Exceptional packaging for exceptional engineering!

TESTMAGAZIN-Urteil 03/2010
GOOD (85,3%)

Tested: 8 grain mills
results: 1 Very good, 6 good

Haus & Garten Test 02/2012
GOOD (1,8)

Tested: 5 grain mills
Results: 2 very good, 2 good, 1 sufficient

hawos Easy

hawos Billy, Queen and Mill

The classic beauty for fans

of straight-forward objectivity

The flour mills Billy, Queen and Mill present themselves in the same shape but with housings made from different materials.

The hawos Mill is made of solid beech wood, a linseed oil varnish protects the surface and optimally accents the lively grain of the solid wood.

High-grade plywood is used in the housing of the Billy and Queen models. Special gluing of the individual layers of the housing guarantees a particularly high degree of stability. Our plywood presents itself with avant-garde reserve – in birch with Billy and beech with Queen.

Billy, Queen and Mill are each available in a compact construction featuring a 360-watt motor or the more powerful and larger variant with

600 watts.

Haus & Garten 06/2013

hawos Billy 200 – GOOD (1,7)
hawos Queen 2 – GOOD (1,8)
hawos Mühle 2 – GOOD (1,5)

Im Test: 6 grain mills
Results: 1 very good, 5 good

hawos.

hawos Oktagon

Designer mill with corners and curves

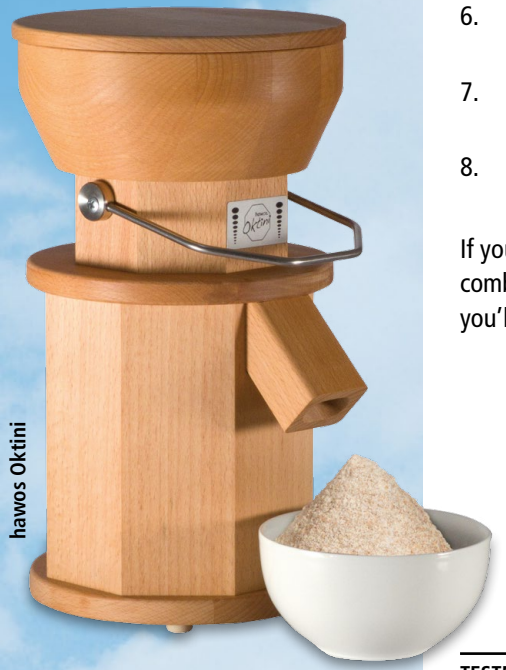
The Oktagon features a new appearance from every angle. As the light hits the different angles of the housing, the solid beech surface texture shows off its natural beauty. Luminescent at times and at others in dark velvet. The interplay of the angular and curved elements creates an exciting yet equally harmonious design.

In spite of its utter beauty, performance isn't sacrificed in the least. Whether a compact Oktagon 1 or a large Oktagon 2, it is versatile and convenient to use thanks to its powerful motor and exceptionally low noise emission.

TESTMAGAZIN-Urteil 03/2010
VERY GOOD (92,4%)
Tested: 8 grain mills
Results: 1 very good, 6 good, 1sufficient

TESTMAGAZIN-Urteil 09/2015
WINNER - VERY GOOD (92%)
Tested: 8 grain mills
Results: 1 very good, 7 good

hawos Oktagon



hawos Oktini

hawos.

hawos Oktini

Eight sides – eight good reasons

1. Solid housing made of solid beech wood
2. A design that will bring joy for decades
3. Single-handed operation
4. Robust and powerful industrial motor
5. Corundum ceramic grinding stones with 70 mm diameter
6. Low noise development at great output speeds
7. High quality craftsmanship goes into every part
8. Ten years warranty and excellent service

If you are looking for a timeless design, combined with easy single-hand operation, you'll love the hawos Oktini.

TESTMAGAZIN-Urteil 03/2010
GOOD (91,7%)
Tested: 8 grain mills
results: 1 very good, 6 good, 1 sufficient

Haus & Garten Test 02/2012
GOOD (1,7)
Tested: 5 grain mills
results: 2 very good, 2 good, 1 sufficient

hawos Pegasus

If you want that little extra

The hawos Pegasus presents itself as an ideal mill for organic food stores, health food shops, small bakeries, hotel kitchens and canteens with a high demand for fresh mill feed.

The high processing speed, low noise emission, extra-large (and extendable) hopper and ease-of-use are perfect for self-service in sales areas.

With its robust plywood housing in birch, the industrial motor with a performance of 1,100 or 750 watts (as selected) and reasonable accessories, the Pegasus accommodates all needs.

Optional

Hopper extender (stackable, each adds 1,8 kg), underframe and shelf plate.

hawos Rotare

Off the Grid & On the Grid

The hawos Rotare manually operated mill requires no power allowing it to be used anywhere in the world. The 3-gear chain-drive in combination with the 125 mm wide grindstones deliver fluffy, fine flour with minimal effort.

The Rotare housing is made of resilient plywood with a beech finish and its ease-of-use and solid control elements make it the star for those who value independence.

hawos has designed a special kit for all those who wish to not rely on their muscle power alone. Instead of the crank there is a pulley on the mill, which is driven by a 230-volt motor. Thanks to its low energy requirement of just 45 watts, you could also use it on boats, in caravans or camping as the motor can be powered by a 12-volt battery (through the use of a current transformer from 12 to 230-volts), which can be recharged by solar cells.

hawos Routine

Produce healthy meals through your own fitness!

Hawos treadmill routine offers benefits on multiple levels:

1. Improve your fitness through the pedal drive
2. Fresh ground grains for healthy cereal, bread etc.

Put the mill on the floor, use a comfortable chair and off you go. Relax yourself by reading newspaper, work on PC or watch TV.

Future: For upcoming accessories see www.hawos.de

hawos.

Stepless adjustment from fine to coarse, making it ideal for all dry cereals.

The treadmill is made of robust beech plywood with the proven Pegasus and Rotare hawos millstones of corundum / ceramics with a diameter of 125mm.

The pedals are 3-way adjustable in length, and drive the double-bearing crankshaft industrial chain.

This is what pure quality and durability looks like.

Hawos constructor, Steffen Reuther, came up with the idea to grind large amounts of fresh flour, without electricity, just through pure muscle power. The idea eventually became reality. A multifunctional machine which fulfills several tasks. Based on the milling chamber found in the large hand mill Rotare and the Pegasus commercial mill, a product has been developed and designed for durability, ease of use and high efficiency.
Of course you will receive a 10 year warranty for hawos Routine.

hawos Molere

The manually operated mill for every kitchen

Follow into the footsteps of the Romans who used large millstones to grind their grain - most frequently this was done by hand. This is also the origin of the "Molere" name. It's Latin and stands for "movement" and "grinding".

The handy little model is ideal for daily kitchen use. The millstones, made from corundum in ceramic are extremely hard and will provide fine flour even after grinding many tons of grain. Via two wing-nuts one can adjust the degree of fineness – anywhere from coarse groats to extra fine flour needed for baking. Besides from simply grinding just one type of grain at once, you can also grind different types of grain simultaneously. This can be very beneficial if you want to grind moist grain which is inherently more difficult to grind. A bowl made from thick and hard glass as well as a hopper cover are included with the mill.

hawos Molere

Auntie Hannah's Muesli recipe

- **6 tablespoons spelt**
- **1 tablespoon chopped nuts**
- **1 tbsp ground almonds**
- **1 half orange**
- **1 apple**
- **1 banana**
- **Some cream**

Grind 6 tablespoons of spelt the evening before and let it stand overnight covered with water. The next morning, add 1 tablespoon chopped nuts, 1 tbsp ground almonds, 1 half cut orange, 1 grated or chopped apple, 1 banana and some cream to the soaked spelt.

Bon Appetit!

Hall of Fame
These are our mills

Plenty of performance in a compact construction

Which is the right mill for you? Style over substance - not with hawos! Pick your favourite design and match it with the performance you want. The performance is impacted by A) Motor output and B) stone dimensions. Please note that the quality and composition of what you wish to grind can also affects performance.

We recommend the mills on this double page for smaller to medium-sized households.

Nice to know:

- Upon request, all hawos-mills can be fine-tuned and undergo quality control using gluten free ingredients.
- Our mills are protected by E-T-A circuit-breaker-switches. These are thermal overcurrent protection switches, which simultaneously serve as on and off switches.
- On our website **www.hawos.de** we showcase how our mills are built.

hawos.

	Novum	Easy	Billy 1	Queen 1	Mill 1	Oktagon 1	Oktini
Housing	Plastic (Makrolon) in 6 color variations	Beech - plywood	Birch - plywood	Beech - plywood	Solid beech	Solid beech	Solid Beech
Output per minute (wheat) fine coarse	 approx. 125 g approx. 250 – 300 g	 approx. 100 g approx. 250 g	 approx. 125 g approx. 250 – 300 g	 approx. 125 g approx. 250 – 300 g	 approx. 125 g approx. 250 – 300 g	 approx. 125 g approx. 250 – 300 g	 approx. 100 g approx. 250 g
Hopper capacity (wheat)	approx. 600 g	approx. 560 g	approx. 1.300 g	approx. 1.300 g	approx. 1.300 g	approx. 1.100 g	approx. 650 g
Grindstone Ø	100 mm	70 mm	100 mm	100 mm	100 mm	100 mm	70 mm
Weight	7,1 kg	7,9 kg	8,8 kg	9,8 kg	9,9 kg	8,8 kg	6,6 kg
Motor output Mains voltage options	360 W 230 V	360 W 230 V / 110 V	360 W 230 V / 110 V	360 W 230 V / 110 V	360 W 230 V / 110 V	360 W 230 V / 110 V	360 W 230 V / 110 V
Height allowance for bowls	16 cm	14 cm	12 cm	12 cm	12 cm	16 cm	11,5 cm
Footprint W x D Height	200 x 200 mm 380 mm	150 x 150 mm 330 mm	210 x 210 mm 385 mm	210 x 210 mm 385 mm	210 x 210 mm 385 mm	200 x 200 mm 410 mm	190 x 190 mm 335 mm
Surface treatment	Textured plastic	Linseed oil varnish	Linseed oil varnish	Linseed oil varnish	Linseed oil varnish	Linseed oil varnish	Linseed oil varnish
Safety mark	GS	GS	GS	GS	GS	GS	GS
Warranty	10 years	10 years	10 years	10 years	10 years	10 years	10 years
Special features	Bowl included	Single-handed operation	–	–	–	–	Single-handed operation
Awards	- Haus & Garten Urteil 02/2012 Winner VERY GOOD (1,4)**	- TESTMAGAZIN-Urteil 03/2010 GOOD (85,3%)* - Haus & Garten Urteil 02/2012 GOOD (1,8)**	–	–	–	- TESTMAGAZIN-Urteil 03/2010 WINNER VERY GOOD (92,4%)*	- TESTMAGAZIN-Urteil 03/2010 GOOD (91,7%)* - Haus & Garten Urteil 02/2012 GOOD (1,7)**

All data represents approximate values. We reserve the right to make technical changes.

* **Testmagazin** Tested: 8 grain mills, Results: 1 very good, 6 good, 1 satisfying
** **Haus & Garten** Tested: 5 grain mills, Results: 2 very good, 2 good, 1 satisfying

Hall of Fame
These are our mills

Extra performance in a compact construction

These mills are capable of mastering larger undertakings: They easily meet all needs, even those of large households, and are ideal for cooking schools and kindergartens.

Need even more power? Turn to the next page to see our most powerful mill - the hawos Pegasus. It is ideal for continuous commercial use (health food shops, large kitchens, small businesses) and available in both 230 and 400 V options.

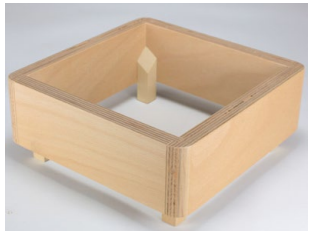
Want to go off the grid? Then you'll enjoy our hawos Rotare! Extremely robust, equipped with an efficient multi-gear chain drive and the grinding chamber from the Pegasus commercial mill, it transforms grains into flour or groats without the need for electricity. We also have a conversion kit for an electric drive, which can be set up in just few simple steps, giving you the best of both worlds.

hawos.

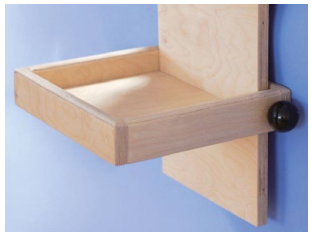
hawos Rotare

	Billy 2	Queen 2	Mill 2	Oktagon 2
Housing	Birch - plywood	Beech - plywood	Solid beech	Solid beech
Output per minute (wheat) fine coarse	 approx. 220 g approx. 400 – 500 g	 approx. 220 g approx. 400 – 500 g	 approx. 220 g approx. 400 – 500 g	 approx. 220 g approx. 400 – 500 g
Hopper capacity (wheat)	approx. 1.500 g	approx. 1.500 g	approx. 1.500 g	approx. 1.100 g
Grindstone Ø	100 mm	100 mm	100 mm	100 mm
Weight	10,6 kg	11,5 kg	11,6 kg	10,3 kg
Motor output Mains voltage options	600 W 230 V	600 W 230 V	600 W 230 V	600 W 230 V
Height allowance for bowls	17 cm	17 cm	17 cm	20 cm
Footprint W x D Height	210 x 210 mm 450 mm	210 x 210 mm 450 mm	210 x 210 mm 450 mm	200 x 200 mm 450 mm
Surface treatment	Linseed oil varnish	Linseed oil varnish	Linseed oil varnish	Linseed oil varnish
Safety mark	GS	GS	GS	GS
Warranty	10 years	10 years	10 years	10 years
Special features	–	–	–	–
Awards	- Haus & Garten Urteil 06/2013 GOOD (1,7)**	- Haus & Garten Urteil 06/2013 GOOD (1,8)**	- Haus & Garten Urteil 06/2013 GOOD (1,5)**	- TESTMAGAZIN Urteil 09/2015 VERY GOOD (92)**

All data represents approximate values. We reserve the right to make technical changes.
** Tested: 6 grain mills, Results: 1 very good, 5 good



Pegasus hopper extender
With each hopper extender you can increase the hopper capacity by a further 1800 g.



The Pegasus subframe
To support large bags or sacks, a customized, adjustable subframe is available.

Mounting Board
When there is not enough counter space available for Pegasus, it can be mounted to our customized mounting board.

hawos.

	Pegasus commercial mill
Housing	Beech Plywood
Output per minute (wheat) fine coarse	 approx. 350 g approx. 700 g
Hopper capacity (wheat)	approx. 2.500 g
Grindstone Ø	125 mm
Weight	35 kg
Motor output Mains voltage options	750 W 230 V or 400 V
Height allowance for bowls	–
Footprint W x D Height	270 x 660 mm 650 mm
Surface	Clear varnish
Warranty	2 years
Special features	Single-handed operation

Molere	Rotare manual mill	Electric motor for Rotare	Treadmill Routine
Solid beech	Beech Plywood	Beech Plywood	Beech Plywood
approx. 25 g approx. 50 g	with 100 rotations approx. 75 g approx. 250 g	approx. 50 g approx. 150 g	approx. 150 g approx. 350 g
approx. 260 g	approx. 1.850 g	–	3,3 kg
70 mm	125 mm	–	125 mm
2.1 kg	14 kg	6,5 kg	24 kg
–	–	45 W 230 V	–
100 mm	11 cm	–	28 cm
150 x 120 mm 255 mm	440 x 270 mm 410 mm	250 x 400 mm 450 mm	640 (400 at pedals) x 610 550 mm
Linseed oil varnish	Linseed oil varnish	Linseed oil varnish	Linseed oil varnish
10 years	10 years	10 years	10 years
With glass bowl	Single-handed operation, milling system from Pegasus commercial mill	–	Pedals variable at 3 stages. Single-handed operation, milling system from Pegasus commercial mill

Always wise, to store at home
Stockpiling made easy

The right way to store grains in your home

We are experts when it comes to storing grains the right way. The most important thing is to store grains in a dry place where air can circulate!

hawos grain storage products are a perfect solution. We offer you an extensive selection of convenient and shapely products.

Whether multipurpose silo made from wood or glass, or a traditional cotton bag – we offer you the grain storage solution that perfectly suits your needs. By arranging it on top of the mill, you can pour the grain into the mill and grind fresh flour.

Our universal glass-silo is also available in other sizes for commercial use.

hawos.

The 3-piece silo in combination with our silo base

	Cotton grain bags	2-piece wall bracket for cotton grain bags	2-piece silo	3-piece silo	Base for 3-piece silo	Universal Glass-Silo
Use	Grain storage	Holder for grain bags	Grain storage	Grain storage	Receptacle for flour mill	Grains, Nuts, cereal, etc.
Capacity	4 different sizes: for 3 kg, 5 kg, 10 kg and 25 kg	for 2 cotton grain bags	2 x 5,8 kg	3 x 5,8 kg	for 3-piece silo and flour mill	See next page
Dimensions W x D x H (mm)	140 x 140 x 500 140 x 140 x 680 160 x 160 x 880 250 x 250 x 1070	300 x 75 x 165 (depth including bolts)	297 x 175 x 457	435 x 197 x 457	435 x 237 x 670	See next page

All data represent approximate values.
We reserve the right to make technical changes.

hawos Glass-Silo (Bulk Bin)

For the perfect view

Stylish mix of beech and Multiplex wood with an impact resistant glass tube. Whether you use just a single silo at home, or kit out an entire shop with these bulk bins for plastic free shopping – The hawos Glass-Silo is the way to go. Our practical stainless-steel outlet design allows for a precise and adjustable flow rate and is available in various outlet sizes that ensures very user friendly operation. The crystal-clear and hygienic glass is available in various sizes, and thanks to the large opening allows for easy refilling. The glass can be easily removed for cleaning. The hawos Universal Glass-Silo can be attached to the wall directly or on hooks as part of a series of silos to allow shops to swap them out for re-filling in record time. Another advantage is the narrow construction. It allows the silo to be used in almost any gap of your kitchen and can boost sales in your shops with its very attractive design.

	XS	S	M	L	XL
Housing	Beech multiplex				
Surface	Linseed oil varnish				
Glass container	Durable and high-quality DURAN® glass				
Capacity (approx.) in litres	2,6	6 or 8,6			15,7
Glass length	23 cm	37 cm or 50 cm			
Glass size width Ø	12 cm	15 cm			20 cm
Dispense opening	30 mm Ø	30 mm Ø	45 mm Ø	64 mm Ø	64 mm Ø
Mounting	Multiple variations available to perfectly match your home/store				
Optional accessories	Glass-cleaner, refill mount, table stand, lighting, single glass unit (swappable sizes)				

Grain variety
flaking and sprouting

Fresh Muesli simply tastes divine

A hawos flaker is ideal for making cereal flakes. Commercially-available flakes have to be processed for a long shelf-life; this requires heating, resulting in a loss of enzymes, vitamins, minerals and flavour.

The wide range of ingredients and flavours of freshly flaked grains in muesli together with fresh fruits and yoghurts will make your breakfast into a feast for the senses. Also try fresh cereal flakes for cereal porridge or the next time you bake bread.

Product	Phönix	El Flocko Grande
Use	Manual flaker	Electric flaker
Capacity	approx. 50 g flakes/ min (oats)	El Flocko Grande: approx. 80 g flakes/ min (oats)
Warranty	2 years	10 years
Dimensions W x D x H	205 x 150 x 290 mm	130 x 270 x 300 mm

Toni	Tonkeimer
Germinator	Germinator
3 germinating trays, 1 bottom tray, 1 lid	3 germinating trays, 1 bottom tray, 1 lid
2 years	2 years
140 x 140 x 150 mm	180 x 180 x 240 mm

All data represents approximate values.
We reserve the right to make technical changes.

Germ buds and sprouts – fresh and crisp everyday

hawos germinators guarantee success when growing your own sprouts and germ buds and let you harvest in mere days. Enrich your meals with crisp, fresh ingredients packed with vital nutrients. For salads, uncooked vegetarian food, with fruits and vegetables not to mention in rice and potato dishes or when baking – germ buds and sprouts are an important part of a balanced diet.

hawos El Flocko Grande

hawos Toni

hawos.

hawos.

Your Vendor:

Strong Mills – Fine Flour

hawos Kornmühlen GmbH
Massenheimer Weg 25
D-61352 Bad Homburg v.d.H.
Germany
Tel.: +49 (0) 6172 40120-0
Fax: +49 (0) 6172 40120-19
info@hawos.de · www.hawos.de

MK_2017_10_05_A