



ATTENTION

If any components of this unit are broken,
do not operate properly, or for product returns,
please contact PragoTrade LLC at

1-800-814-4895

Outside the U.S. call 440-638-3131.

For the online catalog, log onto www.westonsupply.com.

Exclusively imported by PragoTrade LLC Strongsville, Ohio
www.pragotrade.com

WESTON

**MULTI-SEED
GRINDER**

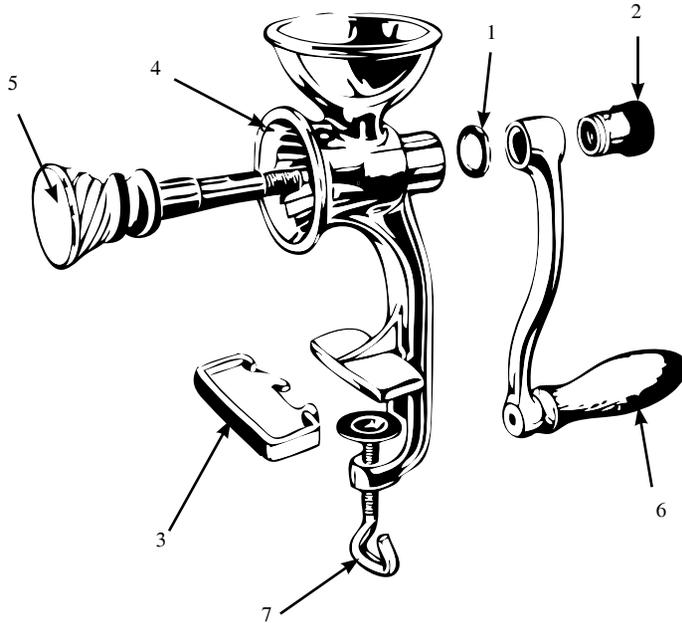
Model No. 77-0001-W



WESTON

MULTI-SEED GRINDER

Model No. 77-0001-W



COMPONENT LIST

DIAGRAM NUMBER	PART DESCRIPTION	PART NUMBER
1	Washer	77-0074
2	Handle Screw	77-0010
3	Rubber Foot	77-0007
4	Grinder Body	N/A
5	Auger	N/A
6	Handle	N/A
7	Clamp Screw	N/A

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1-800-814-4895

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

WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Pragotrade 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 Pragotrade 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 Pragotrade 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. Pragotrade 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.

Pragotrade 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 Pragotrade'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 Authorization Number (RMA Number). Pragotrade will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM PRAGOTRADE 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 Pragotrade 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 Pragotrade LLC be liable for consequential damages sustained in connection with said product and Pragotrade 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:**

Pragotrade LLC
20365 Progress Drive, Strongsville, OH 44149

WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT

Customer Name: _____

Address: _____

City/State/Zip: _____

Telephone Number: (_____) _____

E-Mail Address: _____

Original Date of Purchase: ____/____/____

Product Model #: _____

Serial # (if applicable): _____

RECIPES

LEMON POPPY SEED MUFFINS

1 1/2 cup (287 g) sugar	1/2 cup (95 g) powdered milk
3 eggs (2.9 mL)	1 cup (240 mL) oil
3 cup (1.26 g) flour	1 1/2 tsp. (3 g) salt
1 1/2 tsp. (3 g) baking powder	1 1/2 tbsp. (9 g) poppy seeds
1 1/2 tsp. (3 g) lemon extract	1 1/2 tsp. (3 g) butter flavoring
1 1/2 tsp. (3 g) vanilla	Grated lemon peel from 2 lemons

- Cream together sugar, powdered milk, eggs and oil
- Add flour, salt and baking powder alternately to creamed mixture with milk
- Add remaining ingredients
- Beat 1 to 2 minutes
- Pour into muffin pans
- Bake at 350°F (180°C) for 20 to 25 minutes

POPPY SEED-SWISS CHEESE BREAD

3 1/2 cups (314 g) all purpose flour	1 1/2 tbsp. (8.5 g) baking powder
1/2 tsp. (1 g) salt	1 tbsp. (5.5 g) sugar
1/3 cup (78 mL) butter	2 cups (8 oz.) shredded Swiss cheese
1 tbsp. (4 g) poppy seeds	2 eggs, slightly beaten
1 1/2 cups (354 mL) milk	2 tsp. (9.5 g) prepared mustard

- Combine flour, baking powder, salt and sugar in a large bowl; cut in butter
- Stir in cheese and poppy seeds
- Make a well in center of mixture
- Combine eggs, milk, and mustard; add to dry ingredients, stirring just until moistened
- Spoon into a greased and floured 9" x 5" x 3" (23 x 13 x 8 mm) loaf pan
- Bake at 350°F (180°C) for 1 hour and 10 minutes or until a wooden pick comes out clean
- Tent with aluminum foil after 50 minutes if browning too quickly
- Cool in pan 10 minutes; remove from pan.

FLAX SEED CHOCOLATE CHIP COOKIES

1 cup (240 mL) shortening	1 cup (240 mL) brown sugar
1 cup (240 mL) granulated sugar	1 tsp vanilla
2 eggs, beaten	2 cups (8 oz.) all-purpose flour
1 tsp (2 g) baking soda	1/2 tsp. (1 g) salt
1 cup (240 mL) chocolate chips	1/4 cup (59 mL) ground flax seed

- Preheat oven to 350°F (180°C)
- In a large bowl, cream shortening and sugars, add vanilla and beaten eggs
- In a separate bowl, combine flour, baking soda, chocolate chips and ground flax
- Add to creamed mixture
- Drop by teaspoonful onto a cookie sheet, leaving 2" (5 cm) between cookies
- Bake 10 to 12 minutes, until golden, remove from sheet and cool

AVAILABLE ACCESSORIES

11" x 17" Silicone Baking Mat	54-0201-W
6" Traditional Pasta Machine	01-0201
Mandoline Vegetable Slicer	01-0006
Silicone Spray	03-0101-W

These products and many more products can be ordered by visiting
www.westonsupply.com or by calling
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GENERAL SAFETY RULES



WARNING!

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

1. The **Multi-Seed Grinder** is designed to grind small seeds, grinding other foods or items will void the warranty.
2. **NEVER** insert fingers or other objects into the opening of the **Multi-Seed Grinder**. Doing so may cause personal injury, unit damage and will void the warranty.
3. **KEEP CHILDREN AWAY** from the **Multi-Seed Grinder**. **NEVER** leave the **Multi-Seed Grinder** unattended.
4. Tie back loose hair and clothing, roll up long sleeves, and remove ties and rings, bracelets and other jewelry before operating the **Multi-Seed Grinder**.
5. Any improper use or modification of the **Multi-Seed Grinder** will void the warranty.
6. Do not use the **Multi-Seed Grinder** while under the influence of drugs or alcohol.
7. Disassemble the **Multi-Seed Grinder** and thoroughly hand wash each part in warm, soapy water. Rinse with clear water. Dry all parts thoroughly before re-assembly or storage. Be sure to coat all part with a food safe silicone spray. **This item is NOT dishwasher safe.**

SAVE THESE INSTRUCTIONS!

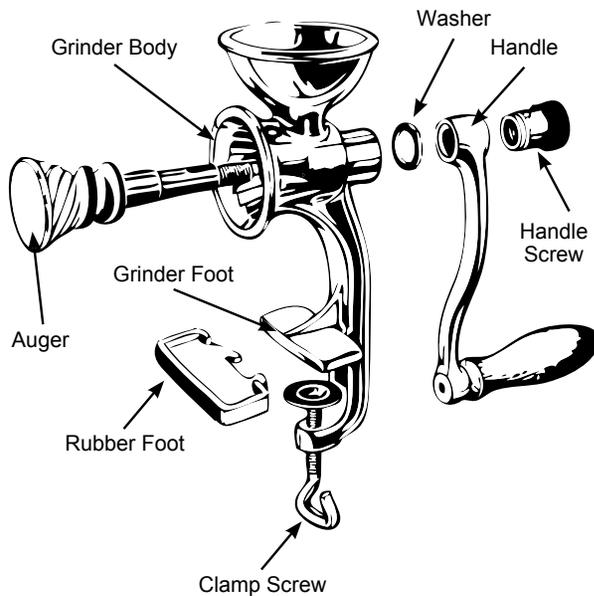
Refer to them often and use them to instruct others.

CLEANING

Prior to the first use and after each use, disassemble the **Multi-Seed Grinder** and thoroughly wash each part in warm, soapy water. Rinse with clear water. Dry all parts thoroughly before re-assembly or storage. Be sure apply a food safe silicone spray to all metal parts. **This item is NOT dishwasher safe.**

ASSEMBLY

1. Insert the **Auger** into the **Grinder Body**.
2. Place the **Washer** over the threaded end of the **Auger**.
3. Attach the **Handle** to the threaded end of the **Auger**.
4. Screw the **Handle Screw** onto the end of the **Auger** until it is snug.
5. Snap the **Rubber Foot** onto the **Grinder Body**.
6. Open the **Clamp Screw** on the **Grinder Foot** enough to fit to the work surface. Be sure the **Handle** is able to turn freely.
7. Tighten the **Clamp Screw** until the **Multi-Seed Grinder** is tightly secured to the work surface.



OPERATING INSTRUCTIONS

1. With the **Multi-Seed Grinder** secured to a work surface, place a bowl under the **Multi-Seed Grinder** mouth to catch ground seeds.
2. Place seeds into the hopper of the **Multi-Seed Grinder Body**.
3. While facing the **Auger** end of the **Multi-Seed Grinder**, turn **Handle** clockwise to grind.
4. To change the coarseness of the grind, loosen or tighten the **Handle Screw**.
5. Properly ground seeds should be fully crushed and loose with no trace of oil.