



Fermentap™  
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# Fermentap Grain Gobbler Series

Congratulations on purchasing your Fermentap Grain Gobbler. Each unit comes with the mill itself, the attachment to latch on to a bucket, hopper and drill bit drive. There are three different mills, the 2" non-adjustable, the 2" adjustable, and the 4" adjustable.



## First time use:

- To attach the mill to a bucket, put the base of the mill over the bucket so that the two ends are right above where the bucket handles meet the bucket. Most buckets have an open area right under the handle mounts for the metal clip providing a firm place to seat on the bucket rim. Tighten the nuts under each clip to secure the unit to the bucket.
- For the 2" models place the funnel in the top hole and tighten the screw until it pierces the funnel.
- On its first use it is best to run through about a pound or grain or so to remove any residual oil off the rollers, be sure to discard this grain.
- If you ever need to wash your mill blow the water off the rollers to prevent them from rusting.
- Don't put your fingers between the rollers!
- If the rollers stop; empty the hopper and check for stones, bolts etc.
- If you decide to disassemble your mill for any reason it is important to remove the set screw on the underside of the mill side plate before removing the adjuster otherwise you may lose the ball and spring (adjustable mills only).
- There is no need to lubricate any parts on the grain gobbler.

## To Use:

Simply attach a standard drill and tighten down around the drive shaft. Make sure the drill is spinning clockwise. It is generally better to have the mill going and add grain rather than fill and then crank, but you can do both.

## To adjust (*adjustable only*):

Adjust the rollers start by aligning the two marks on each roller. Hint: It is easier if you rotate both adjusters simultaneously. The marks are the widest gap setting. By counting the clicks in you can make a repeatable setting and insure the rollers are parallel. Crush a handful of your grain. Look at the crush. All of the grain should be cracked open, even the smallest kernels. There should be some flour but if it is over 25% you are probably set too tight.