

## Dry Grinding

Written by W.J.Pais

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It is better to roast the ingredients. The container should not be filled to the brim. You should start on a slow speed, and watch the ingredients broken. If it heats, stop and wait for it to cool. When the motor has to strain, it heats up. If your motor capacity is less, then, it tends to overheat. Once the ingredients have been broken considerably, you can increase the speed gradually, till all the ingredients are powdered. Braun has the Coffee Grinder for this purpose.

Follow the instructions of your machine to do the job. Remember the basics. Overheating, automatic stoppage button, waiting for the machine to cool, and calling a mechanic, if problems occur repeatedly.