

## Kitchen Mill™



Owner's Manual and User Guide

# PLEASE READ THESE IMPORTANT SAFEGUARDS

**Basic safety precautions should always be followed:**

1. Read all instructions before using the appliance.
2. Do not subject the unit to water. Never submerge the unit in water or other liquid.
3. Close supervision is necessary when used by or near children.
4. Unplug from electrical outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid direct contact with moving parts.
6. Do not operate any appliance if the cord or plug appears to be damaged, or after the appliance malfunctions, or is dropped or damaged in any manner.
7. Do not use outdoors.
8. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
9. Check grain and hopper for the presence of foreign objects before using.

## Before you turn the machine on...

Please take a moment to read the instructions in this booklet. It is important to first attach the cyclone-cup to the base of the mill. This is easy to do (See page 3). Make sure the mill fits firmly on the flour pan and the two hold-down latches have snapped into place. Please be sure any grain you put in your Kitchen Mill™ is clean. **Your warranty does not cover foreign objects like nails or other pieces of metal that could enter and cause damage to your mill.**

**The first cup of grain you run through your machine may contain a black fine dust. Discard this flour and continue to mill.**

## SAVE THESE INSTRUCTIONS

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## Congratulations...

You own the world's most advanced electric flour mill designed for home use. Using your Kitchen Mill™ will enable you to create delicious homemade breads and pastries.

The Kitchen Mill™ is the result of thousands of hours of research and years of constant testing. Now you can enjoy the great taste of natural, whole grain flour any time. It is always ready in an instant. Your new Kitchen Mill™ is compact, powerful, and built to last for years to come.

Discover the great taste of freshly milled grains. Try milling different kinds of grains like whole wheat, rye, oats, rice, buckwheat, millet, corn, soybeans, barley, triticale and others. You will be delighted with the results.

Included with your Kitchen Mill™:

- Owner's Manual and User Guide
- Mill Motor Base
- Mill Pan
- Cyclone Cup
- F-Filter (2 each)

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## Warranty and Repair Procedure

The Blendtec Kitchen Mill™ has a 6-year warranty on the motor and a lifetime warranty on the milling chamber and mill pan. F-Filter and gasket items are not covered by warranty. Hard foreign objects like nails and other pieces of metal can cause severe damage to the mill. This type of damage is not covered by the warranty.

**Before returning any product for repair service, call 1-800-748-5400 from 9am-5pm Mountain Time, Monday-Friday (excluding holidays) to speak with a customer service representative. Many problems can be resolved by troubleshooting over the phone. If repairs are necessary the customer service representative will give you instructions on how to return the product. The warranty status of your product will also be reviewed and your options will be explained.**

***Repairs performed by persons other than Blendtec™ service representatives void the warranty. Opening the machine casing or otherwise tampering will also void the warranty.***

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# Enjoy better health and living with your Kitchen Mill™

## 100% of nature's goodness

Whole grains are more nutritious than refined grains. Natural kernels of whole wheat, for example, contain 16 minerals, 10 essential vitamins, and at least 4 other vitamin factors generally found in bran and wheat germ. White flour, however, is refined from the endosperm and consists mostly of starch and a small amount of protein. It contains very little vitamins or minerals. Nutrition experts have joined in praise of the Kitchen Mill™ as a way to use 100% of nature's goodness to improve your health and nutrition.

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*If you make homemade breads and pastries, you know what a tasty treat they are. When the flour is fresh, the taste is better. We suggest you try several new recipes and enjoy the flavor and texture of fresh-milled flour in your cooking.*

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## An easy way to add fiber to your diet

Whole grains contain natural fiber. Diets containing adequate amounts of fiber help you stay slim and avoid many of the diseases caused by fiber deficiency.

## Saving money

You can save money by milling your own flour and baking your own breads. Buying grain in bulk can add to your savings. In this way the Kitchen Mill™ will easily pay for itself. To find whole grains in your area, try several approaches. Call large health food stores and bakery services. You can also call a local bakery and ask the name of their supplier.

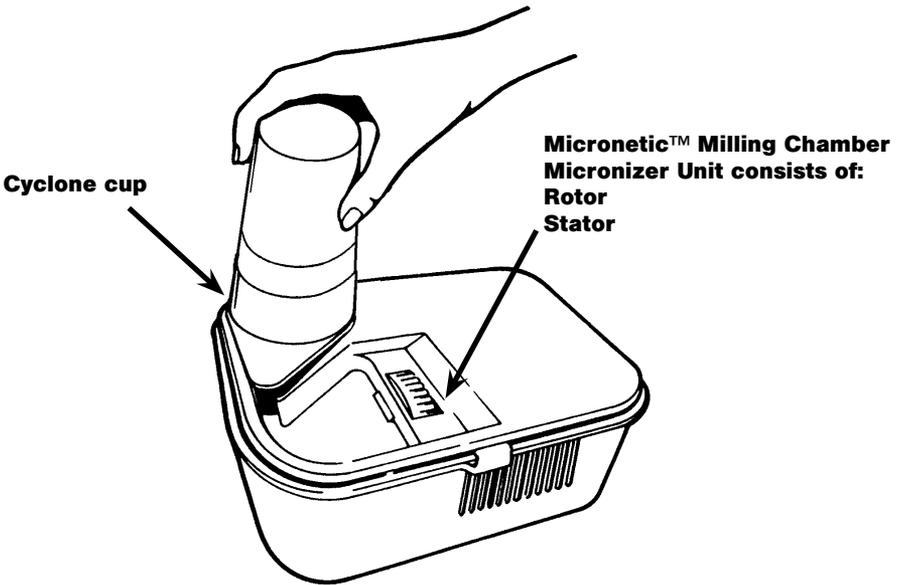
## A quality investment

The Kitchen Mill™ is made of the highest quality materials. The heart of the mill is a patented, stainless steel, Micronetic™ milling chamber. The mill is the most advanced way to mill grain. It has all the advantages of the old stone mills but none of their problems. There's no gumming, jamming or glazing. Your Kitchen Mill™ will not overheat. Each mill uses a 1.8 peak horsepower, 120 volt motor. It is permanently lubricated. It will provide years of trouble-free service.

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# Operating Instructions

## 1 Attach cup and position as shown



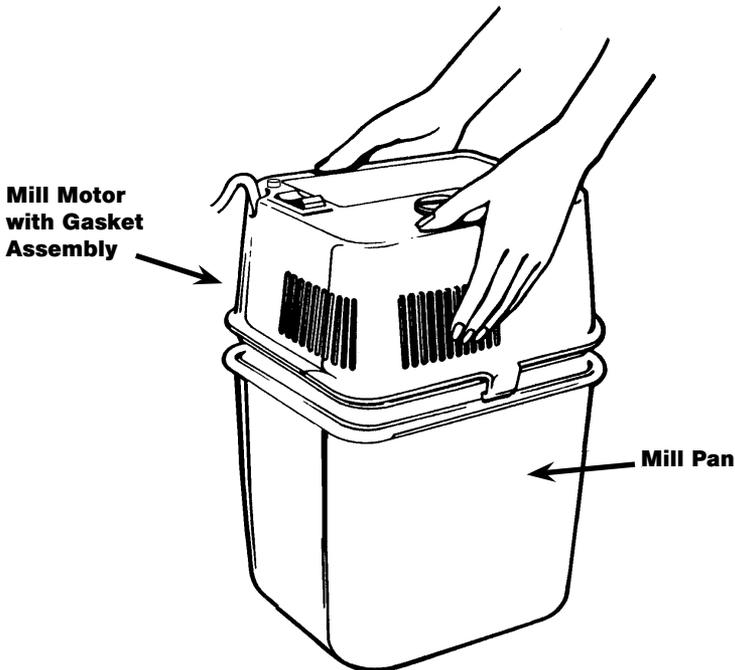
Turn the mill upside down and attach the cyclone cup to the bottom of the mill. Align the handle of the cup in the position shown. Be sure to empty the cyclone cup after each milling session. Any flour you find in the cup is perfectly good and should be used. The function of the cyclone cup is to separate the flour from the air as it passes through the mill.

## Attach the mill to pan and make sure grain is clean

# 2

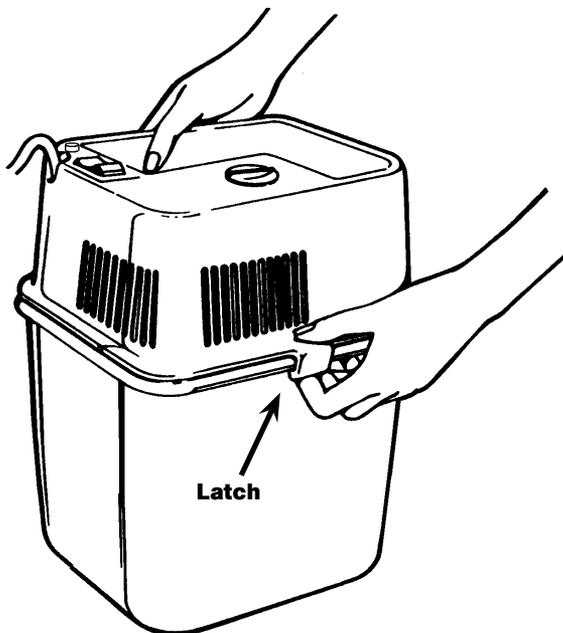
With the cyclone cup in place, turn the mill right side up and place it on the mill pan. **Latch one side at a time.** Make sure the latches snap over the edge of the pan. After latching the sides in place, push down on the top to make sure the mill and the pan are snugly together.

**Note: BE SURE TO USE ONLY CLEAN GRAIN.** Hard foreign objects like nails and other pieces of metal can cause severe damage to the mill. This type of damage is not covered by the warranty. Inspect your grain to make certain it is clean before milling. Make sure the power cord is plugged into a grounded receptacle.



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# 3 Removal of the mill from the pan

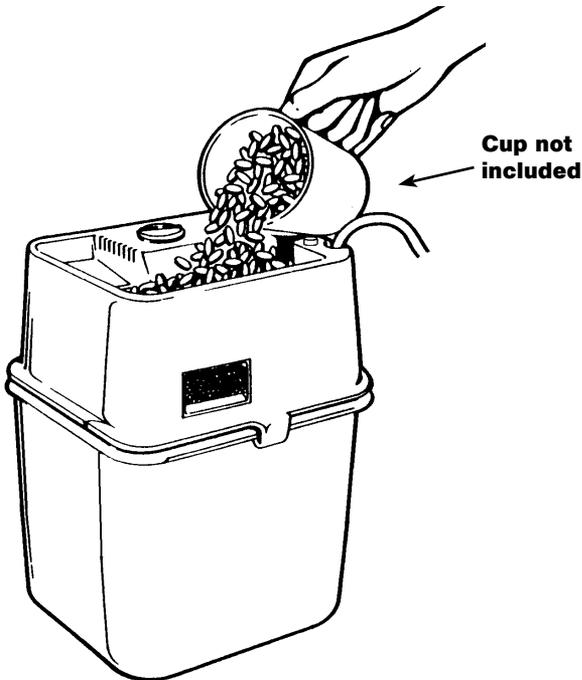


Pull out on the bottom of the latches, **one side at a time**. Release one latch and pull up, then release the second latch.

**NOTE: DO NOT LIFT THE MILL FROM THE PAN BY PULLING ON THE GRAIN SHIELD.** It was not designed to be a handle and could break.

**Place one to three cups of grain into hopper**

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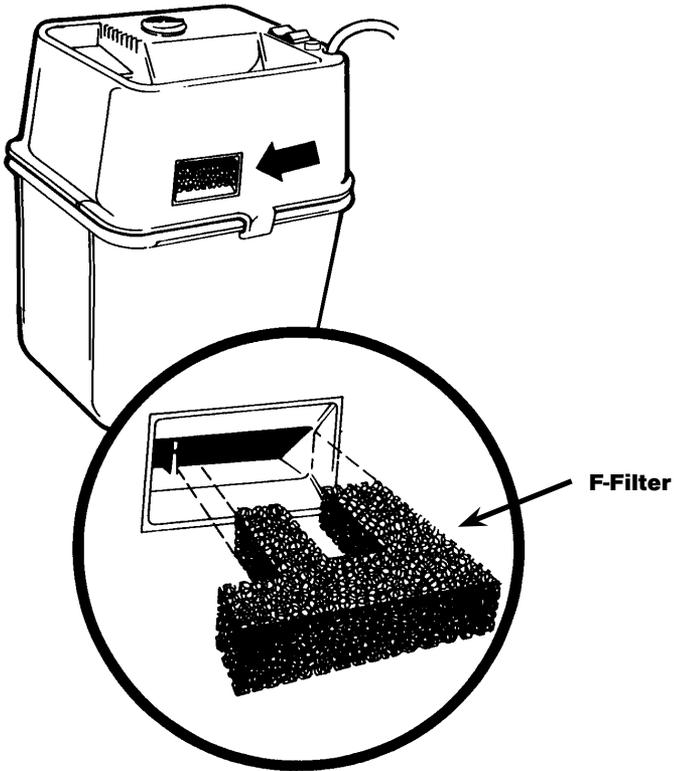


Select the texture setting. You can select any of three settings from regular flour to fine flour. The large dot is the setting for regular flour, the smallest dot is the setting for fine flour, and the middle dot is the setting for medium flour. Many people have found that the regular flour setting works great for most recipes. The machine will not do cracked wheat on any setting. The finest setting will create pastry-fine flour. Experiment and see what you like best. Turn the machine on to start milling. Place up to 3 cups of the selected grain in the hopper. You will hear the sound of a high speed mill that rotates up to 28,000 R.P.M. The mill pan will hold 24 cups of flour. **CAUTION: Do not overfill the mill pan.** As an example; 12 cups of grain will produce approximately 18 cups of flour. This will vary somewhat depending on the texture of the flour and how moist it is. Continue to add grain to the hopper until you have milled the amount of flour you need.

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# 5 Pull out and clean filter

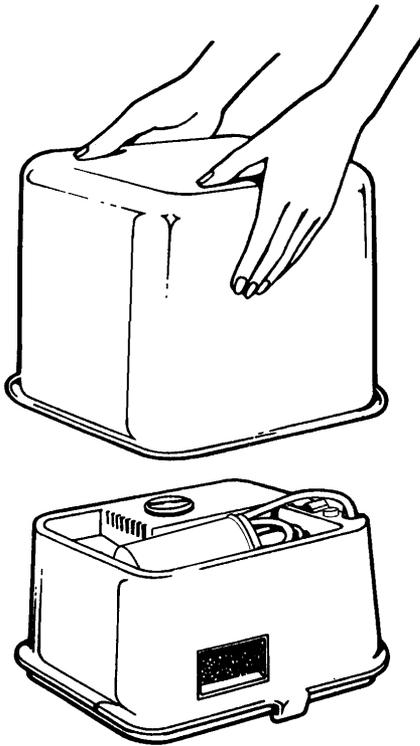
Occasionally pull out the black F-shaped filter. This is located on the side of the mill. To clean this filter, just tap it against the side of the pan or hopper or, just tap it with your finger. The filter removes flour dust from the cooling air circulating through the machine. Keep the filter clean and the machine will operate efficiently. The filter can be washed with soap and water, and needs to be completely dry before you put it back into the mill.



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## Storage 6

After you have finished milling, clean and store your machine properly. The milling chamber is completely self cleaning. Just run the mill for about 5 seconds after all of the grain inside the mill has been processed. This eliminates remaining flour in the chamber. You can use a soft cloth or small brush to remove any extra flour from the bottom of the mill. The polycarbonate mill pan is easy to clean. The pan will fit over the top of the mill, which is handy for storage under the counter or in a cabinet. The cord is easily coiled inside the cyclone cup. The pan then fits over the top, like the mill was when first taken out of its packaging box.



## Remember...

- 1.** If the mill slows down, the pan may be too full, the filter may need cleaning, or the cyclone cup may be full or positioned incorrectly. Make sure the F-shaped filter is properly placed.
- 2.** Do not attempt to overfill the pan. It is a simple matter to empty the contents and continue your milling.
- 3.** Do not attempt to run wet wheat or other wet grain through the mill. The Kitchen Mill™ is not designed to mill wet grain. Moisture content of grain should not exceed 15%. Check the back of this manual for a list of approved grains.
- 4.** The mill is designed for household use only. Commercial use will void the warranty.
- 5.** The mill is fast, efficient, and easy to use. It is not, however, intended to be a metal grinder. Some grains do contain pieces of metal like BeeBees, nails, staples, etc. We suggest you use only double or triple cleaned grain. Your warranty excludes foreign objects that are introduced into the mill.
- 6.** The mill is designed to mill grains, not herbs or seeds. Do not place sunflower or sesame seeds, coffee or peanuts in the mill, as they may gum up the mill. Oil content should not exceed 15%.
- 7.** Never immerse the milling unit in water.
- 8.** Do not attempt to repair your Kitchen Mill™. If you suspect that repairs are necessary, follow the repair procedure listed on page 1 of this manual.
- 9.** The mill has been equipped with a circuit breaker next to the power switch to prevent the motor from electrical overload. In the event the breaker is activated, the mill will automatically shut off. Unplug the mill and allow it to cool for 5-10 min. Plug the mill in and simply reset it by depressing the white button located on the top of your mill. If the breaker is activated again, contact the Blendtec™ service department, **800-748-5400**



The Blendtec Kitchen Mill™

**The Kitchen Mill™ will mill the following:**

Wheat (hard & soft)	Small dried garbanzo beans
Dried pinto beans	Dried beans (most types)
Dried green peas	Legumes
Dried sweet corn	Dried mung beans
Sorghum (milo)	Dried pinto beans
Buckwheat	Feed/Field corn
Triticale	Oyster shells
Popcorn	Dried lentils
Barley	Chickpeas
Millet	Split Peas
Oats	Soybeans
Rice	Rye

**Do NOT mill the following:**

Sugar	Sesame seeds
Sunflower seeds	Coffee beans
Nuts (all types)	Peanuts
Dried fruits (including dates and raisins)	Spices

***Avoid items that contain high oil or moisture content.***

**Please fill out and save for reference.**



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Kitchen Mill Serial # \_\_\_\_\_

Date of Purchase \_\_\_\_\_