

History teaches us that men and women have been milling grain to feed their families for thousands of years. Today, milled grains are available commercially, but cooks who care about wholesome goodness and maximum nutrition for their families are still producing fresh flour at home. Of course, they have always looked for ways to make milling better, faster, and easier.

The newest and best way to mill grain at home without electricity is the Wonder “Junior.” It has been created to make this task more pleasant, quieter, cleaner, and easier when electricity is not available.

Bakers and nutritionists agree that flours from freshly milled grains are far more nourishing and have a better flavor than flours which are a few days or even weeks old. But you can find out for yourself. Try milling several varieties, like whole wheat, rye, oat groats, buckwheat, rice, millet, corn, soybeans, barley, or triticale. We think you’ll be delighted with the results, and hope you will enjoy your Wondermill “Junior” for years to come.

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WONDER MILL™
Wonder “Junior”™

Hand Grain and Flour Mill
Grinds All Grains (With Stainless Steel Burrs)
From Fine Flours To Coarse Cereals.

The World’s Best Handmill!



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LIMITED LIFETIME WARRANTY

Your Wonder “Junior” is covered by a **Limited Lifetime Warranty**. This means that for six full years from the date of purchase everything on the mill, unless listed below, is warranted by the WonderMill Company to be free from mechanical defects in material or workmanship. The uni-body mill housing and the stainless steel burr heads are warranted for the life of the original owner. The warranty is non-transferable and is subject to the following terms and conditions:

1. Grinding Stone Burrs are warranted for a period of one year from the date of original purchase.
2. Crank handle and metal finishes are not warranted.
3. Warranty does not cover damage from shipping, misuse, dropping, commercial use, repair by unauthorized persons, or normal wear and tear.
4. Although your Wonder “Junior” mill can be motorized and is very effective. Motorizing your mill voids the normal warranty.
5. For any warranty service you must have proof of purchase to make a warranty claim. Please keep your receipt or a copy in a safe place. Absolutely no warranty work will be honored without the receipt.
6. All shipping costs for warranty service (both ways) are the responsibility of the mill owner.
7. Under no circumstances shall the WonderMill Company be liable for consequential damages sustained in connection with the Wonder “Junior” Grain Mill. This warranty covers only the Wonder “Junior” Grain Mill and its specific parts, not the food or products processed in it.
8. FOR WARRANTY SERVICE PLEASE CONTACT:

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HOW TO MOUNT YOUR MILL

Your Wonder “Junior” comes with four mounting holes in each corner of the base of the mill. You can attach the mill permanently by drilling four respective holes into a counter or work bench and bolting the mill securely in place.

You can also bolt the mill to a 2x8x12 inch board, then you can use two C clamps to clamp the board to a table or counter.

If you purchased the optional double clamp, you simply bolt the base of the mill to the double clamp with the four short bolts provided. Then you can clamp the mill securely to any 2 inch thick or less counter or table. The patented double clamp system holds the mill securely.

For easiest grinding, the mounting surface should be about waist level.

PARTS AND OPTIONAL ACCESSORIES

PART NUMBER	DESCRIPTION
70-SSBURR	Stainless Steel Burr Heads (see description on page 3)
70-CLAMP	Patented Double Clamp Kit (see description on page 4)
70-MKIT	Motorizing Kit. This includes a heavy duty pulley and instructions to motorize your Wonder “Junior” Mill. You can get more examples of how this can be done at www.thewondermill.com
70-ADJKNOB	Adjustment Knob and Washer
70-HANDLE	Handle Crank Assembly
70-STONES	Stone Burr Heads (see description on page 3)

IMPORTANT SAFETY INSTRUCTIONS PLEASE READ

The Wonder “Junior” has been designed with detailed engineering to make it the easiest hand mill to use. It is the safest and most functional mill available.

Please consider the following:

Danger: Never put your fingers or any body part inside the throat of the mill or near the auger or any other moving parts. Hair and loose clothing should be pinned back. Moving parts can cause serious injury.

Danger: Although your Wonder “Junior” Mill can be motorized, motorizing greatly increases the risk of injury from bodily contact with moving parts. Also, don’t forget that motorizing your mill **voids** the normal warranty.

Danger: Never allow the auger shaft to turn faster than 80 RPM.

Important: The baked-on “powder coat” finish on your Wonder “Junior” will resist acids, detergents, chipping and scratching and is approved by the FDA for food contact. However, you should protect it from wear and sharp objects.

Important: Do not operate the Wonder “Junior” when empty. The grinding burrs may be damaged or fail prematurely if turned against one another without grain in the mill.

Important: Do not put ANY object other than grains, seeds, corn, or beans inside the feed hopper or you may damage the auger, stones, or burrs, etc.

Important: The first pound or so that you grind might contain grit that is knocked off the high spots on the stone burrs as they settle against each other. This is a normal part of the break in process and doesn’t harm the mill in any way. Please discard the first batch of flour for this reason.

Hint: The Wonder “Junior,” with the stainless steel burrs, makes excellent nut butters. However, the nuts must be FRESH. If even slightly stale, nuts will grind into more of a flour consistency than butter. If your nuts cannot produce a smooth, consistent butter, try adding oil or using fresher nuts. To improve the flavor, add salt.

Hint: Some products (for example: soybeans) may be hard to grind. If the mill is too difficult to turn try pre-grinding at a coarse setting, then re-grind at a finer setting.

Hint: Flour can cake and pack into areas of your mill. Always clean your mill thoroughly after each use. A soft bristle brush is very effective in removing build-up.

ASSEMBLY AND CLEANING

The Wonder “Junior” comes mostly assembled. In order to use your mill you must perform the following simple steps:

1. Remove the main body of the mill from the box. Attach the double clamp to the base of the mill. Use the 4 short bolts to attach the clamp to the base of the mill. The bolts will go through the base into the threaded holes in the double clamp. Make sure the opening of the clamp faces away from the handle (See picture on front of owner’s manual). Tighten four bolts securely.
2. Attach handle crank to shaft of mill. Tighten handle bolt securely.
3. Place stone burrs or stainless steel burrs (depending on your choice) onto the front of the mill by aligning the three holes on the back of the burrs to the three posts on the front of the mill. There is only one way the burrs can fit onto the posts, **DO NOT FORCE** the burrs onto the mill.
4. Place the washer onto the threaded adjustment knob post and then carefully screw the threaded post into the auger. Hand tighten. This knob is used to adjust the coarse to fine settings.
5. If you have the double clamp on your Wonder “Junior” it will simply mount to a counter or table. If you do not have the double clamp you can bolt the mill to a counter through the four holes on the base of the Wonder “Junior”. You are now ready to use your mill.

CLEANING

Unlike most other mills, every part of the Wonder “Junior” (except the grinding burrs) is either rust proof or plated to resist rust. You can clean the mill any time by hand washing in soapy warm water. Always rinse well and dry thoroughly. **DO NOT** put your mill in the dishwasher. In most cases it is good enough to limit cleaning to a careful dusting with a stiff brush.

HOW TO GRIND

1. Start by selecting the correct grinding burrs. Your mill came equipped with stone grinding burrs. You may have also purchased the stainless steel grind burrs.

Stone Burrs: These provide the finest available ground flour. They are best for producing pastry quality flour from wheat, corn, rye, oats, and other **DRY** grains. If any oil is present in the grains being ground they will load up, glaze over, and plug. If this happens you can remove the glaze with soap, warm water, and a stiff brush, so there is no permanent harm. If the stones glaze over than you need to use the optional stainless steel grinding burrs.

Stainless Steel Burrs: These are more versatile than stone burrs, but typically grind 10 to 20 percent coarser. Stainless steel burrs grind anything that stone burrs do **PLUS** they can grind any oily foods like peanuts, soybeans, sunflower seeds, poppy seeds, coffee beans, etc. The stainless steel burrs work great for making nut butters like peanut butter, etc. When done, simply wash the heads in warm soapy water and dry.

2. Without putting any food in the hopper, turn the adjusting knob until the grinding burrs just begin to touch (when properly set, you can hear the burrs rubbing against each other, but the handle still turns with ease). Now simply pour your un-ground food into the Wonder “Junior” hopper and turn the handle until flour begins to fall from the mill into the collection bowl. While turning the handle, tighten the adjusting knob until you produce the fineness of grind you desire. The Wonder “Junior” has been engineered so that you cannot over-tighten the adjustment knob if you make all the adjustments by hand.

IMPORTANT: DO NOT USE PLIERS OR ANY TOOL TO TIGHTEN THE ADJUSTING KNOB, ONLY TWIST KNOB BY HAND!!

HINT: Set the fineness of grind to the level you desire. Now try loosening the adjustment knob one or two turns. Often, the mill turns easier yet your flour appears no coarser.

Turn the handle at least three times between each resetting of the adjustment knob to properly gauge the effects of changing the setting. If the handle is just too hard to turn at the settings you want, loosen the adjusting knob four to six turns and grind the flour at this setting. Now re-adjust back to the finer setting and dump the (coarse) flour you produced the first time around into the mill again. Now re-grind at this finer setting. This two-step process usually takes half as much strength and not much more time.