

BEFORE YOU BEGIN, PLEASE READ THESE IMPORTANT SAFETY INSTRUCTIONS.

1. Read all instructions.
2. To protect against risk of electrical shock do not put WonderMill in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug, nor after appliance malfunctions, or is dropped or damaged in any manner. Return appliance to nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter. Do not let cord contact hot surfaces, including the stove.
10. SAVE THESE INSTRUCTIONS.

HOUSEHOLD USE ONLY

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LIMITED LIFETIME WARRANTY

Grote Molen Inc. warrants the WonderMill Grain Mill, to the original owner, to be free of manufacturing defects in materials and workmanship as follows: The WonderMill milling heads are warranted for the lifetime of the original owner. All other parts are warranted for six years. Defective products will be repaired or replaced, with a comparable model, at our discretion, after receiving the defective product.

This warranty applies only to the original, noncommercial owner. Since an unauthorized dealer is an original owner, the warranty does not apply to consumers purchasing from unauthorized dealers. It also does not apply to damage resulting from accident, misuse, shipping, normal wear, commercial use, neglect, incidental or consequential damages, or from damage caused by any foreign objects getting into the appliance.

Implied warranties of merchantability and fitness for a particular purpose and all other warranties, expressed or implied, other than the limited warranty described on this page, are excluded. The only remedy for damage covered by the limited warranty is repair or replacement. Grote Molen Inc. will not refund the purchase price or provide any other remedy.

This warranty applies to products purchased and operated in the U.S.A. or Canada. Transportation, handling, and/or shipping costs are NOT included in this warranty.

Read the instructions before attempting to use the product!

This product contains no user serviceable parts. Any attempt to repair it will void the warranty. If you have a problem with your WonderMill and wish to obtain performance of this warranty, return it securely packaged and insured, along with a dated proof of purchase, to:

WonderMill Warranty Center
(go to www.thewondermill.com , click on
“Repair Form” and follow return instructions)

Or call customer service at 1-208-234-9352 or e-mail
service@thewondermill.com. To insure prompt service, include a statement
with the product, giving specific reasons for the return, along with your
information.

KEEP DATED SALES RECEIPT FOR WARRANTY SERVICE
[FOR HOUSEHOLD USE ONLY]

2 LB. AUTO BAKERY WHEAT BREAD

- 2 tsp. SAF Instant Yeast
- 2 tsp. Dough Enhancer
- 2 Tbsp. Tofu Drink Mix
- 2 Tbsp. Sugar
- 1 tsp. Salt
- 2 Tbsp. Vital Wheat Gluten
- 2 Tbsp. Canola Oil
- 1 ½ Cups Cold Water
- 3 Heaping Cups Freshly Milled Whole Wheat Flour

Measure all ingredients exactly. All the measurements except for the heaping cups of flour are to be level. Add each of the ingredients into your bread making machine, according to manufacturer's directions. Select the white bread setting and push start. The bread will be ready to eat in just 4 hours.

From this basic and simple wheat recipe you can create an assortment of delicious breads and rolls by adding nuts, raisins, fruits, etc. Experiment and have fun.

CHOCOLATE ZUCCHINI POUND CAKE

- 1 ¾ Cups Rye Flour
- 1 ½ Cups Barley
- ½ Cup Unsweetened Cocoa
- 2 ½ tsp. Baking Powder
- 1 tsp. Salt
- 1 tsp. Cinnamon
- ¾ Cup Butter
- 2 Cups Sugar
- 3 Eggs
- 2 tsp. Vanilla
- 3 tsp. Orange Peel, Grated
- 2 Cups Zucchini, Grated
- ½ Cup Milk
- 2/3 Cup Nuts, Chopped

Preheat oven to 350° degrees. Combine first 6 ingredients, set aside. Blend butter and sugar until smooth. Add eggs, one at a time, beating well. With a spoon, stir in vanilla, orange peel and zucchini. Add dry ingredients and milk alternately to zucchini mix. Stir in nuts. Bake in a greased and floured bunt pan for 45 minutes. Drizzle glaze over warm cake.

Glaze: 2 Cups Powdered Sugar, 3 Tbsp. Milk, and 1 tsp. Vanilla.
Combine and beat until smooth.

APPLE MUFFINS

- 1 Cup Barley Flour
- 1 Cup Rye Flour
- ½ Cup Oat Flour
- 1/4 Cup sugar
- 3 tsp. Baking Powder
- ½ tsp. Salt
- ½ tsp. Cinnamon
- 1/4 cup Shortening
- 1 Egg
- 1 Cup Milk
- 1 Cup Grated Apple

Mix together flours, sugar, baking powder, salt and cinnamon. Cut in shortening. Mix together egg, milk and apple and add to flour mixture and mix until just blended. Spoon into greased muffin tins (12) and sprinkle with topping. Bake at 400° for 20-25 minutes.

Topping: ½ Cup Brown Sugar, and ½ tsp. Cinnamon.

KNOW YOUR WONDERMILL

The first time you use your WonderMill:

Mill at least two cups of wheat or other hard grain, and then discard the flour. This will eliminate any contaminants the mill may have obtained in the manufacturing process. Make sure the grain you use is clean. We recommend triple cleaned grains from a reputable source. Remember, your warranty does not cover foreign object damage from plastics, metals, rocks, or any other material that could get into, and damage the milling heads. Proper care of your mill will help to ensure a reliable milling experience for years to come.

IMPORTANT

NEVER turn on your mill with grain in the hopper. Add grain only with the mill running.

You should **NEVER SWITCH OFF** your mill during its milling cycle. Wait until it has finished milling all of the grain in the hopper before stopping. Starting the mill with grain in the hopper or stopping the mill while it is in process may cause your mill to clog up with flour. If you wish to mill a small amount of flour just add a small amount of grain.

If an emergency occurs and you must turn off the mill before the hopper is empty, turn the texture knob to the far left, pastry setting (11 o'clock), then switch the mill off. To restart the mill, remove all grains, hold mill firmly and shake mill upside down while tapping one side of the mill, readjust the texture knob to the coarse position, then turn the mill on. **If the mill only hums - Do NOT continue to try to run the mill. Call the Service Center for Assistance at 208-234-9352.**

The grain hopper should be **UNCOVERED** when milling. The storage lid is to cover the canister when the mill is in storage.

This appliance has a **POLARIZED** plug (one blade is wider than the other) to reduce risk of electric shock this plug will fit into a polarized outlet only one way. If it does not fit, contact a qualified electrician. **DO NOT** modify the plug in any way.

DO NOT overfill the flour canister. **REMEMBER:** approximately 8 cups of grain in the hopper produces about 12 cups of flour. **THE CANISTER CAPACITY IS 12 CUPS OF FLOUR!**

WONDERMILL OPERATING INSTRUCTIONS

1. Clean separator cup and lid and wipe away all moisture.
2. Snap the separator cup into position on the under side of the separator lid. Feel it snap into place (if the tab breaks off, use the line that remains as a guide to line up the cup). The tab's purpose is that of a guideline and not covered under warranty.

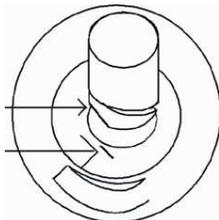
IMPORTANT NOTE:

The flat side of the cup should be aligned with the protruding tab on the lid to allow for maximum canister capacity. Cup does not fit over the tab [see Fig. A]

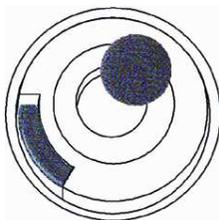
Proper placement allows the canister to fill above the rim so be careful when removing the lid after grinding. (Tap the side of the canister before removing the lid to settle the flour).

3. Press the air filter into place on top of the separator lid. [see Fig. B]
4. Snap the separator lid onto the flour canister and rotate the curved flour tube from the storage position to the operating position by turning it outward 180 degrees. [see Fig. C]
5. Set the mill and flour canister side by side and push the tube into place in the flour outlet on the mill. [see Fig. D]

[Figure A]



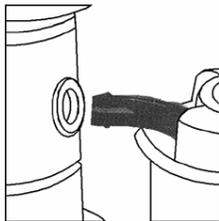
[Figure B]



[Figure C]



[Figure D]



RECIPES

100% WHOLE WHEAT BREAD RECIPE

(For Large Bread Mixers such as, Bosch, DLX, or K-Tec)

- 6 Cups Warm Water
- 2 Tbsp. Tofu Drink Mix
- 2/3 Cup Canola Oil
- 2 Tbsp. SAF Instant Yeast
- 2/3 Cup Honey
- 1 1/2 Cups Cold Water
- 2 Tbsp. Salt
- 10-15 Cups Freshly Milled Whole Wheat Flour
- 2 Tbsp. Dough Enhancer
- 2 Tbsp. Vital Wheat Gluten

Preheat oven to 350°. Pour water into mixing bowl. Then add oil, honey, and salt. These ingredients will cool the water appropriately. Next add dough Enhancer, Vital Wheat Gluten, Tofu Drink, and SAF Yeast. Add 6 cups of fresh milled wheat flour on top of liquid. Pulse to mix well. Turn the mixer to low speed and continue to add wheat flour only until the dough begins to pull away from the sides of the bowl. (**DO NOT** add too much flour). Cook bread for approximately 30-35 minutes.

WHOLE WHEAT ANGEL FOOD CAKE

- 8 Egg yolks
- 1 Cup Cold Water
- 8 Egg Whites
- 2 Cups Sugar
- 2 Cups Freshly Milled Whole Wheat Flour (Pastry Setting)
- 1/2 Cup Freshly Milled Barley Flour (Pastry Setting)
- 1/2 tsp. Salt
- 1 tsp. Vanilla
- 1 tsp. Cream of Tartar

First mill the wheat and barley in the WonderMill and set it aside.

In a mixing bowl, beat egg yolks until lemon color. Gradually add cold water. Let mix for 1 minute. Add sugar, wheat & barley flour, and salt. Let mix for 2 minutes & stir in vanilla. Set the batter aside.

Mix the egg whites with the cream of tartar & beat until peaked. Fold egg whites into cake batter then pour into an un-greased angel food cake pan. Bake at 325° F for 1 hour 15 minutes. Cool upside down. Serve plain or with strawberries.

The WonderMill will provide your family with fresh flour from most dry grains, and from most dry, non-oily legumes and lentils.

Including all of these:

Wheat (hard and soft)	Spelt
Oats	Kamut
Rice	Rye
Triticale	Millet
Dried Pinto Beans	Sorghum (Milo)
Dried Green Beans	Dried Mung Beans
Popcorn (unpopped)	Soybeans
Split Peas	Dried Field Corn
Buckwheat	Chick Peas

NEVER MILL THE FOLLOWING:

Sugar	Sesame Seeds
Sunflower Seeds	Flax Seed
Nuts (all types)	Coffee Beans
Dried Fruits (including dates and raisins)	Peanuts
	Tapioca

If you have any questions about whether or not this mill will grind a particular product please call WonderMill before proceeding to ensure that you do not void your warranty.

NEVER MILL GRAINS THAT HAVE A HIGH OIL OR MOISTURE CONTENT.

DO NOT ATTEMPT TO MILL WET OR DAMP PRODUCTS.

6. TEXTURE CONTROL SETTINGS:

Optimum Setting:

For the best results on the majority of milling procedures you will find that the bread setting (1 o'clock to 3 o'clock), will give you perfect flour and allow your mill to function at its best. [see Fig. E]

Fine Setting:

In the rare case that you need a super fine flour (angel food cakes, or pastry, etc.) You will find good results by setting your texture knob in the 11 o'clock to 12 o'clock position. [see Fig. F]

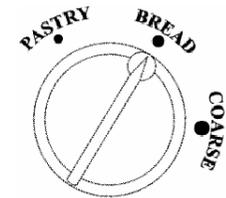
IMPORTANT NOTE: Make sure that when you are done milling a fine flour that you return the texture knob to the 1 -3 o'clock position as shown in Figure E. This will ensure the optimum function of your mill.

Large Grains and Beans:

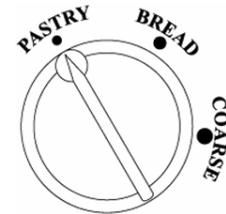
For large grains and beans **ALWAYS** make sure that your texture knob is set to the coarse setting in the 3 o'clock position. [see Fig. G]

Emergency Stopping:

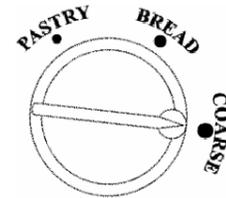
If an emergency occurs and you must turn off the mill before the hopper is empty, turn the texture knob to the far left, pastry setting (11 o'clock), then switch the mill off. To restart the mill, remove all grains, hold mill firmly and shake upside down while tapping one side of the mill, readjust the texture knob to the coarse position, then turn the mill on. **If the mill only hums - Do NOT continue to try to run the mill. Call the Service Center for Assistance at 208-234-9352.**



[Figure E]
Most Common
Settings



[Figure F]
Fine Flour



[Figure G]
Large Grains
and Beans

7. Make sure the power cable is plugged in. Turn the mill on.

8. Fill the hopper with grain.

Remember, The first time you use your WonderMill:

Mill at least 400 grams of wheat or other hard grain, then discard the flour. This will eliminate any contaminants the mill may have obtained in the manufacturing process. Make sure the grain you use is clean. We recommend triple cleaned grains from a reputable source. Remember, your warranty does not cover foreign object damage from plastics, metals, rocks, or any other material that could get into and damage the milling heads. Proper care of your mill will help to ensure a reliable milling experience for years to come.

9. When the mill has finished grinding, you will hear a noticeable change in the way the mill sounds (higher pitch). After the hopper is empty allow the mill to run for approximately five seconds. This creates a self-cleaning action in the grinding chamber.

10. Do not continuously add grain to the hopper while the mill is running. If you do this you will overfill your canister.

11. After you have finished milling and switched off the motor, unplug the power cable from the power outlet. Separate the canister from the mill by pulling the tube straight out of the flour outlet. Then you can remove the separator lid from the canister. You can use your fresh flour immediately or snap on the storage lid and use it later.

12. CLEANING:

We suggest that you clean your separator lid, cup and filter after each use. Simply dust off with a fine pastry brush or paint brush. **THE FLOUR TUBE CANNOT BE REMOVED FROM THE SEPARATOR LID:** rotate it back into the storage position. The hopper and the body of the mill can be wiped clean with a damp cloth. NEVER immerse the mill in water and don't let water run into the grinding chamber from the hopper.

IF YOUR WONDERMILL BECOMES CLOGGED

1. Unplug power cord from the electrical outlet.

2. Remove flour tube from the flour outlet and turn texture knob to far right coarse setting (3 o'clock position).

3. Tip the flour mill upside down, while holding the mill firmly, and tap the side of the machine lightly to remove any remaining grain from the hopper.

4. Remove any flour that may be packed in the flour outlet and flour tube (if you have a canister type Hoover with a hose this works well to clear any clogged flour).

5. Reassemble your WonderMill.

6. Plug the power cable into an power outlet.

7. Turn the power switch on. Your WonderMill should begin to run normally, but if it doesn't and the fuse on the bottom of the machine pops then wait 2 minutes, push the button to reset the fuse, and repeat the above steps 1-7. If this fails to start the mill please call us at (01248)421623.

8. Once your WonderMill runs normally then any grain that was left in the grinding chamber will flow into the canister.

9. Let the mill run empty for approximately 2 minutes, then add 100 grams white rice into the hopper, this will help clean out the grinding chamber. This flour should be discarded.

10. Repeat this process as many times as necessary to clear the grinding chamber.

If this does not clear the WonderMill please contact the service center (their number is on the back of the warranty manual).

REMEMBER, MOISTURE IS YOUR WORST ENEMY!

Always store your grain in an air tight container.

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 is the WonderMill. It has been created to make this task more pleasant, quieter, cleaner, and easier.

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 for years to come.

For more information contact:

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