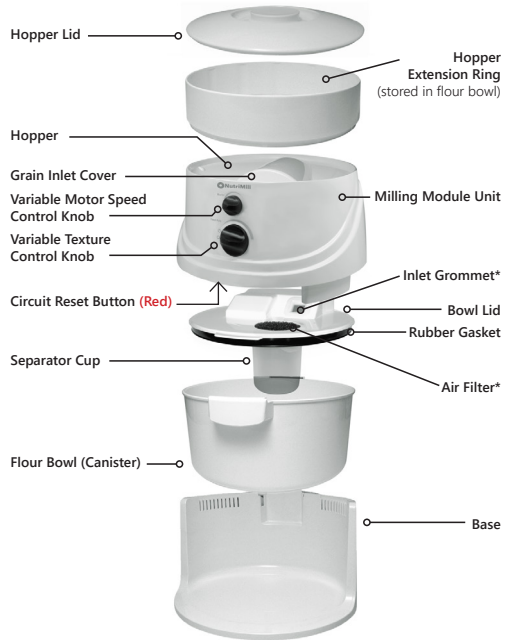


Welcome to the Family!

We are excited you joined the  **NutriMill** Family. These simple tips will help you use, care for, and maintain your new NutriMill Classic for many years to come!

Getting Started

- Always remove hopper extension ring from flour bowl before milling.**
- FIRST TIME USE:** Mill at least 2 cups of wheat or other hard grain, then discard the flour and clean the bowl. This will eliminate any contaminants the mill may have obtained in the manufacturing process.
- Attach separator cup. After milling, empty the separator cup each time.
- Insert air filter on top of bowl lid. Make sure the filter is thoroughly dry before using.
- Twist bowl lid counterclockwise onto top of flour bowl.
- Lock on hopper extension ring, found packed in the flour bowl. To attach: with mill facing you, insert tab at the front right then move clockwise and insert the next two tabs.
- Fill with grain and replace hopper lid.
- Plug in machine and turn on by turning lower knob to the right. Always start the mill on high speed for the top knob.
- Let run. When milling is done, let mill run for 5 seconds.



How to Clean Your Mill

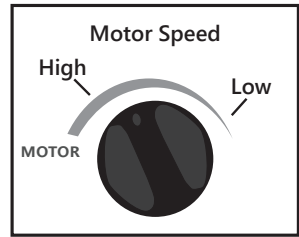
- Remove bowl and tap lid a few times to help settle the flour in the bowl and release flour from the bottom of the lid. Twist lid to release.
- Unplug the mill and wipe or brush away any flour residue from the mill.
- Hand-wash the plastic bowl and lid. **DO NOT** put them in the dishwasher. High-heat dishwashers can warp the plastics.
- Relubricate the bowl lid gasket after washing.

DO NOT IMMERSE MILLING UNIT IN WATER

Texture Control Knob

The Motor Speed Control Knob (Upper Knob):

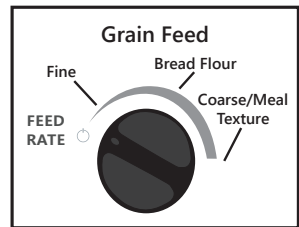
- The motor speed allows you to determine and have greater control of the texture of your flour or meal.
- For finer flour, upper knob should remain to the left (high speed).
- For very coarse flour and medium fine corn meal, knob should be set to the far right, which slows the motor speed.
- For heavy flour & dense textured breads, select a middle setting.
- Try different settings to achieve the texture you want. Adjust texture for desired results in the future based on your experience.



CAUTION: We do not recommend milling flour that has already been milled. This may cause problems in your milling unit.

The Grain Feed Rate Knob (Lower Knob):

- The grain feed is the ON-OFF switch and controls grain flow into the mill. It also affects the fineness of the grind.
- Turning the knob to the far left will turn off the mill.
- For finer flour, set the knob toward 11:00 – 12:00 (most grains will not flow at less than a 10:00 position on the knob).
- For bread flour, set the knob toward the 12:00 – 1:00 position.
- For coarser flour turn the knob toward the right.
- Turning the knob all the way to the right will allow larger grains or beans to start flowing freely.
- Texture results also vary with the kind of grain being milled. Softer grains, such as oats, mill much finer than harder grains.
- Larger legumes will mill slowly, while small grains like wheat or millet will mill quickly. Rice also tends to mill more slowly.



NOTE: At the very finest setting (the point where grain first begins to flow), the flow may fluctuate. This is normal. Turn the knob a little further to the right for a steady flow. The point where grain begins to flow will vary depending on grain/bean size.

DO NOT MILL SEEDS, NUTS, SUGARS, OR SPICES

Be cautious milling any grains with high oil or moisture content.