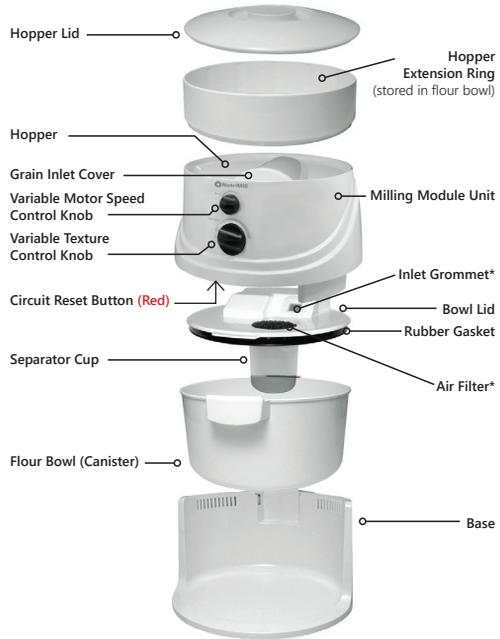


Welcome to the Family!

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

1. Always remove hopper extension ring from flour bowl before milling.
2. **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.
3. Attach separator cup. After milling, empty the separator cup each time.
4. Insert air filter on top of bowl lid. Make sure the filter is thoroughly dry before using.
5. Twist bowl lid counterclockwise onto top of flour bowl.
6. 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.
7. Fill with grain and replace hopper lid.
8. Plug in machine and turn on by turning lower knob to the right. Always start the mill on high speed for the top knob.
9. Let run. When milling is done, let mill run for 5 seconds.



How to Clean Your Mill

1. 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.
2. Unplug the mill and wipe or brush away any flour residue from the mill.
3. Hand-wash the plastic bowl and lid. **DO NOT** put them in the dishwasher. High-heat dishwashers can warp the plastics.
4. Re-lubricate the bowl lid gasket after washing.

DO NOT IMMERSE MILLING UNIT IN WATER

Texture Control Knob

The Motor Speed Control Knob (Upper Knob):

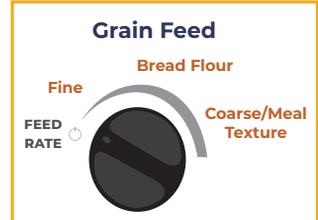
- The motor speed allows you to determine and have greater control of the texture of your flour or meal.
- For finer flour, upper knob should remain to the left (high speed).
- For very coarse flour and medium fine corn meal, knob should be set to the far right, which slows the motor speed.
- For heavy 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.

For additional tips and accessories, visit nutrimill.com

For assistance with your NutriMill grain mill or its accessories, contact L'Chef
Service Department: Toll Free: 1.877.267.2434 or service@lchef.com