

GRAIN MILLS

Man shall not live by bread alone. For centuries, bread has been recognized as the staff of life. These days, however, modern processing has removed the essential vitamins and oils from the wheat, leaving a basically nutritionless, white powder. Manufacturers add vitamins and other ingredients back to the white powder to make it at least somewhat healthy. Remember, “The whiter the bread, the sooner you’re dead.”

However, you can restore those lost nutrients and character to your diet by adding quality grains, ground fresh right in your own kitchen. The grain mill we have chosen to offer is discussed below. It is the finest on the market for the price, performance, durability and versatility. Our customers who use this mill report to us that they are very pleased with its performance and ease of operation.

The Nutrimill Grain Mill

- This mill, using its high speed impact chamber, will grind the whole wheat grain into fine powder for flour and as a course flour for meal textures, and adding to your breads. The secret is the terrifically high speed in which the grinding knives turn to grind hard grains, to the softer grains and beans. This feature is not found in most other mills of even higher cost. This mill will grind flour so fine that it is suitable for pastry (much finer than any other impact mill). It will also grind popping corn for cornbreads. This is possible because this mill has a 400% range of adjustment, from very fine to course, ten times greater than other mills! This mill grinds out terrific flour, very quickly and with very little effort.
- Up to 20 cups of flour may be ground at once in this largest-capacity, modern grain mill. The hopper, into which you place your grain, is perfectly matched to the grain bin so that you only have to fill the hopper once to turn out 20 cups of flour in one grinding.
- This mill is convenient, powerful and fast. Simply pour your grains (or beans or popping corn) into the hopper, turn it on and sit back and let it do its work. It has a powerful 1-3/4 hp motor which will not over heat, and will quickly produce your choice of fine, medium or course flour. The impact grinding mechanism is self cleaning and because of its design, it produces no dust – so grinding your own flour in your kitchen does not mean extra clean up after baking your favorite bread (unless grandkids are involved). This mill is manufactured with easy-grip handles and is light weight, making it very easy to handle.

- The Nutrimill Grain Mill grinds both hard and soft wheat, oat groats (dehulled oats), rice, triticale, kamut, spelt, dried pinto beans, popcorn, split peas, buckwheat, barley, rye, millet, sorghum, dried mung beans, chopped chestnuts and soybeans. (The Nutrimill is not suitable for herbs, spices, oilseeds like flax, or fibrous materials.) This mill, or any other impact mill, cannot re-mill grains or beans that have already been milled. Again, Nutrimill's output, even on the courser setting, will not grind out "cereal grinds."
- A big advantage of the Nutrimill is that it is virtually trouble free. Its new design with the impact chamber, allows you to fill the hopper before starting the mill without the risk of plugging it up. Even if you stop mid-way through the grinding process, restarting it will not cause it to bind up, which routinely happens with other mills.
- Heat during grinding will damage or destroy the nutritional value of grains. The Nutrimill will not exceed approximately 118° F, which not sufficiently hot enough to destroy or harm the nutritional value of the grain. Nutrimill is the world's coolest-running impact mill.
- Kitchen Resource of Salt Lake City, Utah calls the Nutrimill the world's quietest impact mill, based on their measurement with a decibel meter. Another mill, the Whisper Mill, was consumer tested for quietness. Some people reported they thought the Whisper Mill was quieter. Then, when they were both placed side by side, people's opinions varied. It is thought that this is due to the fact that many people's hearing of sounds and pitches are different. Both mills have different pitches. All in all, there isn't a significance difference. Both are very quiet; much quieter than the earlier "first generation" impact mills which sounded like a jet airplane engine.
- The Nutrimill is very compact. Its height is a mere 11.5" tall, and 11" X 13" at its base, or footprint. Its design allows easy storage in your kitchen. Store it away in a cabinet, or keep it on your countertop for instant and easy access.
- Nutrimill has a lifetime manufacturer's warranty. This warrantee includes the stainless steel milling heads as well. It is manufactured in Korea by Kitchen resource of Salt Lake City, Utah.
- The Nutrimill is loved by everyone who uses it. May we send you one today?

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