



NutriMill

Multi-Grain Grinders



Harvest
Fresh Flour Mill



Owner's Manual & User Guide

L'Chef LLC

188 N Bluff Street
Suite 100

St George, UT 84770

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CONGRATULATIONS

on the purchase of your NutriMill Harvest. We have paid special attention to optimizing its technical functionality and design.

Before using the NutriMill Harvest, please read this owner's manual carefully and keep these instructions. Please contact us if you require any further information.

Yours,

NutriMill Team

Benefits of Milling:

Eating whole grains on a regular basis helps prevent cardiovascular disease, stroke, heart attacks and clogged arteries. Freshly ground flours offer the most nutritional value. The fresher the flour, the more nutritious and better tasting your food will be.



Warranty

L'Chef warrants the Harvest mill, to the original purchaser, to be free of manufacturing defects in materials and workmanship for a period of 12 years. Defective product will be repaired or replaced with a comparable model at our sole discretion upon receiving the defective product. L'Chef will not refund the purchase price or provide any other remedy. This warranty applies to the original noncommercial purchaser.

Warranty does not cover 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.

Keep a dated sales receipt for warranty service.

To obtain performance of this warranty, return the mill, securely packed, to L'CHEF / 188 N Bluff Street, Suite 100, St. George, UT 84770. You must include a copy of your dated sales receipt, name, address information and a statement giving specific reasons for the return.

For your convenience, there is a Request Warranty Service Form) located at www.lchef.com <<http://www.lchef.com> under the warranty tab. For more information call customer service at 1.877.267.2434 or email service@lchef.com.



Tips for use of grain

- Grain must be stored in a dry, well ventilated and cool location.
- Grain tends to absorb moisture from the air. If grain is too moist when milled, it will cause clogging of the millstones and/or blocking of the flour outlet.
- Grain should be stored in a cool and dry location.
- To check whether grain is dry enough to mill. Use the "knife test". Take a single piece of grain. Use the flat side of a knife to press the grain against a hard surface like a countertop. Grain that bursts with a distinct cracking sound is dry enough to mill. Grain which is too wet will be soft and not crack or burst.
- If the grain too moist, place it in a basket somewhere warm to dry. The temperature of the grain should, however, not exceed 95°F.

Cleaning and remedying malfunctions

Cleaning

Set the mill on “coarse”. Without any grain in the hopper, turn it on. Hold a vacuum cleaner tube against the flour outlet and then against the grinding outlet.

Quick cleaning

For cleaning, rough-grind approx. ¼ - ½ cup rice or wheat at the coarse setting.

If the motor will not start

Rotate the grain hopper to coarse setting (counter-clockwise) until the motor starts. Then adjust the grind setting again to the desired setting.

If the motor stalls during operation.

This may be caused from overheating or improper use. The Harvest mill has a built-in thermal cut-off switch stops the motor to prevent serious damage. Unplug and allow the mill to cool down. Try restarting the mill. If the problem persists, you need to troubleshoot the source:

- Is the grain too moist?
- Are the millstones or the mill chamber clogged?
- Is there a foreign object caught between the millstones?
- Did you turn the mill on when the hopper was filled and the millstones were at the finest grind setting?

Technical Info:

Harvest Mill 250 watt

- Housing: beechwood multiplex
- Measurements (inches): width 6, depth 6, height 12.5
- Weight: 14 lbs
- Capacity of hopper: 4 ¼ cups
- Max height of bowl: 4.3 in.
- Flour fineness: set by rotating the hopper - cracked to pastry fine
- Grinding performance: 3.5 oz/min fine, 8.8oz/min coarse
- Millstones of ceramic-bound corundum
- Millstone Ø: 2.95 in
- Sound intensity at “fine”: 70 db
- Motor: 1.5 Amps; 250 W

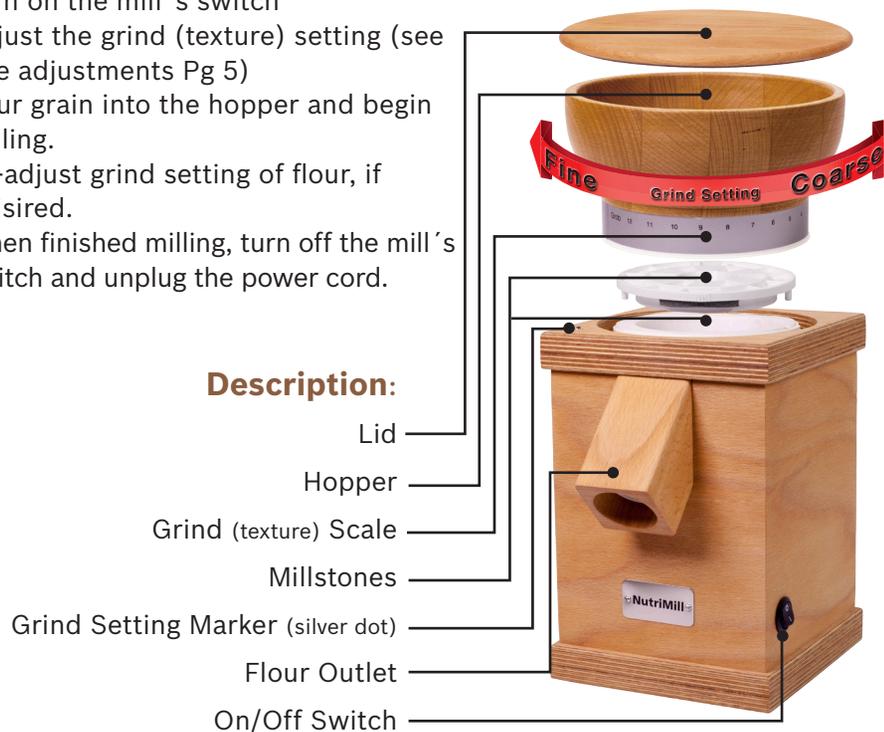
Safety instructions

1. Please read instructions carefully.
2. Place the mill on a hard and flat surface during operation for example a kitchen tabletop. Avoid areas with variations in temperature and humidity.
3. Please keep away from stove, other heat sources, sink, running water, or any other liquids.
4. Keep the ventilation slots unobstructed.
5. Verify your existing home voltage is identical to voltage indicated on the base plate of the mill (110v). Plug your mill in.
6. Do not clean the mill by inserting pointed objects into the milling chamber, or using running water.
7. **DO NOT** operate with damaged plug or electrical cord. If the plug is damaged, it must be replaced by the manufacturer.
8. This mill is designed for normal household use, and is not suitable for commercial use.
9. Never leave your mill unattended while in use.
10. Keep small children away from the mill at all times.



Simple operational steps

- Plug in the power cord
- Turn on the mill’s switch
- Adjust the grind (texture) setting (see fine adjustments Pg 5)
- Pour grain into the hopper and begin milling.
- Re-adjust grind setting of flour, if desired.
- When finished milling, turn off the mill’s switch and unplug the power cord.



Material to be ground and milling capacity

The Harvest mill is suited for milling all types of non-oily grains, beans and legumes as well as corn (except popcorn). Purchase only cleaned grain. Uncleaned grain often contains small stones which may damage the grinding stones of your mill. Use only dry grain. Damp grain may stick to the millstones affecting performance.

Removing the millstones (for cleaning or replacing)

Disassembly:

1. Pull the plug.
2. Turn the hopper counter-clockwise.
3. Remove the upper stone.
4. While holding the lower stone, turn the screw in the middle of the stone clockwise using a 4 mm allen wrench. This is a reverse threaded screw.
5. Lift both left and right sides of the rubber insert to lift the lower stone out of the housing.

Reassembly:

6. Replace the rubber insert by pushing the outlet tube as far as possible into the flour outlet in the housing. Now push down the bottom of the insert from front to back until the insert is seated in the bottom. Align the holes on the right and left.
7. Put the lower millstone onto the motor shaft (align the slot in the middle of the stone with the tab on the motor shaft).
8. Place the small washer over the hole in the stone, place the metal block over the washer, align the holes and insert the screw. Turn screw counter-clockwise (reverse of normal) until tight.
9. Set the upper millstone in place, screw the hopper onto the mill and adjust to the desired setting.



Fine adjustment

Your mill has been calibrated by hand. This has been done by milling grain at the finest setting. The “grind setting marker” has been fixed at the base of the hopper. To adjust the fineness of the flour simply rotate the hopper continuously between coarse and fine. To locate the finest setting, first turn on the mill, with the grain hopper empty. Rotate the hopper clockwise until you can just hear the millstones touch. Then rotate the hopper back slightly counter-clockwise, to the point where the sound of the millstones contact disappears. This is the closest space between the two millstones, and is the finest grinding setting. The scale below the hopper can help you remember this setting. This point on the scale may vary slightly with changing temperature and humidity.

While grinding, you can rotate the hopper in either direction in order to produce a finer or coarser flour.

CAUTION: If the mill is turned off and the hopper contains grain, do not adjust the setting to the fine setting! This could jam remaining flour and grain between the millstones, causing the motor to stall. If your motor stalls, turn off the motor, then rotate the hopper counter-clockwise toward the coarse setting. Turn on the mill and re-adjust the setting as desired.

