

Nutrimill 760200

NutriMill Classic High Speed Electric Grain Mill

Model: 760200 | Brand: Nutrimill

INTRODUCTION

The NutriMill Classic is a high-performance electric grain mill designed to provide fresh, nutritious flour from a variety of grains. Unlike commercially processed flours that often remove vital nutrients, milling your own ensures maximum nutritional value and superior taste. This manual provides essential information for the safe and effective operation, maintenance, and care of your NutriMill Classic.

The NutriMill Classic utilizes a high-speed impact chamber with durable stainless steel milling heads, offering precise control over flour texture from super fine to coarse. Its advanced design allows for grain loading before activation and reliable restarts, even if grinding is interrupted. Enjoy the convenience of quickly producing fresh flour for all your baking needs.

SAFETY INFORMATION

Please read all instructions carefully before operating the NutriMill Classic. Failure to follow these guidelines may result in injury or damage to the appliance.

- Always ensure the mill is unplugged before assembly, disassembly, or cleaning.
- Keep hands and utensils away from moving parts during operation.
- Do not immerse the motor base in water or other liquids.
- Use only dry, non-oily grains. Refer to the 'Operating Instructions' section for a list of suitable and unsuitable materials.
- Ensure the appliance is placed on a stable, level surface during use.
- This appliance is for household use only. Do not use outdoors.
- Keep out of reach of children.

PRODUCT COMPONENTS

Familiarize yourself with the main components of your NutriMill Classic:

- **Hopper:** Top section where grains are loaded.
- **Milling Heads:** Internal stainless steel components responsible for grinding.
- **Flour Bin:** Bottom container where milled flour collects.
- **Motor Control Dial:** Adjusts motor speed.
- **Feed Rate Control Dial:** Adjusts the fineness of the grind.



Figure 1: Front view of the NutriMill Classic Grain Mill, showing the hopper, flour bin, and control dials.



Figure 2: Close-up view of the grain hopper, illustrating where grains are loaded for milling.



Figure 3: The flour bin collecting freshly milled flour, demonstrating the output of the grain mill.

SETUP

1. Unpack all components and remove any packaging materials.
2. Place the NutriMill Classic on a clean, dry, and stable countertop or surface.
3. Ensure the flour bin is correctly seated in the base of the unit.
4. Confirm the hopper is securely placed on top of the motor unit.
5. Plug the power cord into a standard 120-volt electrical outlet.

OPERATING INSTRUCTIONS

The NutriMill Classic is designed for ease of use. Follow these steps to mill your grains:

1. **Prepare Grains:** Ensure your grains are dry and free from foreign objects.
2. **Load Hopper:** Pour the desired amount of grain into the hopper. The NutriMill Classic can hold enough grain to produce up to 20 cups of flour at one time.
3. **Select Fineness:** Adjust the Feed Rate control dial to your desired flour texture (fine, medium, or coarse). The impact grain milling heads offer a 400% range of adjustment.
4. **Start Milling:** Turn the Motor control dial to the 'ON' position. The powerful 10 amp, 1-3/4 hp motor will begin grinding the grain.
5. **Monitor Process:** The mill will quickly process the grain, with the fresh flour collecting in the flour bin. The unit is designed to operate dust-free.
6. **Finish Milling:** Once all grain has been processed, turn the Motor control dial to the 'OFF' position and unplug the unit.
7. **Remove Flour:** Carefully remove the flour bin and transfer the freshly milled flour to an airtight container for storage.

Suitable Grains:

The NutriMill Classic is versatile and can grind a wide range of dry, non-oily grains, including:

- Wheat (hard and soft)
- Oat groats (dehulled oats)
- Rice
- Triticale
- Kamut
- Spelt
- Dry beans
- Lentils
- Dent (field) corn
- Popcorn
- Dried sweet corn
- Split peas
- Buckwheat
- Barley
- Rye
- Millet
- Teff
- Quinoa
- Amaranth

- Sorghum
- Dried mung beans
- Soybeans
- Dried, minimally-sprouted grain

Unsuitable Materials:

Do NOT use the NutriMill Classic for:

- Herbs
- Spices
- Oilseeds (e.g., flax, sesame, sunflower seeds)
- Chopped chestnuts
- Fibrous materials
- Wet or damp grains

MAINTENANCE AND CLEANING

The NutriMill Classic is designed for minimal maintenance. Its impact grinding mechanism is self-cleaning, and the unit operates dust-free, reducing cleanup time.

- **Daily Cleaning:** After each use, ensure the unit is unplugged. Remove the flour bin and empty any remaining flour. The flour bin can be wiped clean with a dry cloth or gently rinsed with water. If rinsing, ensure it is completely dry before reassembling.
- **Exterior Cleaning:** Wipe the exterior of the mill with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
- **Storage:** Store the NutriMill Classic in a dry, cool place. Its one-piece design and easy-grip handles make it convenient to move and store.

TROUBLESHOOTING

If you encounter issues with your NutriMill Classic, please refer to the following common troubleshooting tips:

- **Mill Not Starting:** Ensure the power cord is securely plugged into a working electrical outlet. Check that the motor control dial is set to 'ON'.
- **Poor Grind Quality:** Verify that you are using suitable dry grains. Adjust the Feed Rate control dial to a finer setting if the flour is too coarse. Ensure the hopper is not overfilled, which can sometimes affect consistency.
- **Unusual Noise:** A certain level of noise is normal during operation, comparable to a vacuum cleaner. If you hear unusual grinding or rattling noises, ensure no foreign objects have entered the hopper. Unplug the unit immediately and inspect.
- **Overheating:** The NutriMill Classic features an advanced airflow design to keep flour temperatures low (around 118°F). If the unit feels excessively hot, ensure it is not obstructed and has adequate ventilation. Allow it to cool down before resuming operation.

If problems persist, please contact NutriMill customer support for assistance.

SPECIFICATIONS

Brand	Nutrimill
Model Number	760200
Color	White
Product Dimensions	12.5"L x 12.5"W x 14.5"H
Item Weight	14.07 pounds
Voltage	120 Volts
Motor	10 amp, 1-3/4 hp
Flour Capacity	Up to 20 cups at one time
Milling Heads	Stainless Steel Impact
UPC	636702760203

WARRANTY AND SUPPORT

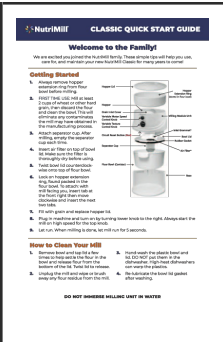

The NutriMill Classic is backed by a **Limited Lifetime Warranty**, ensuring reliable performance for years to come. This warranty covers defects in materials and workmanship under normal household use.

For warranty claims, technical support, or any questions regarding your NutriMill Classic, please contact NutriMill customer service. Keep your proof of purchase for warranty validation.

For more information, visit the official NutriMill website or refer to the contact details provided with your product packaging.

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Related Documents - 760200

 <p>NutriMill CLASSIC QUICK START GUIDE</p> <p>Welcome to the Family!</p> <p>Get the most out of your NutriMill Classic. These instructions will help you get started, and ensure you are using your mill safely and effectively. Please read these instructions carefully before using your mill.</p> <p>Getting Started</p> <ol style="list-style-type: none">1. Unbox the mill and inspect for damage. If you notice any damage, please contact us immediately.2. Read the instructions carefully before using the mill.3. Assemble the mill according to the diagram. Make sure all parts are properly aligned and tightened.4. Plug the mill into a grounded outlet. Do not use an extension cord.5. Turn the mill on and test it. If it does not work, check the power cord and the outlet.6. If you are having trouble, please contact our customer service. <p>How to Clean Your Mill</p> <ol style="list-style-type: none">1. Unplug the mill from the outlet.2. Remove the hopper and the mill head. Wash them with warm, soapy water.3. Rinse them thoroughly and dry them completely.4. Wipe the mill body with a damp cloth.5. Reassemble the mill and test it. <p>DO NOT WASH THE MILL IN WATER.</p>	<p>NutriMill Classic Quick Start Guide: Operation and Care</p> <p>A comprehensive quick start guide for the NutriMill Classic grain mill, covering setup, operation, cleaning, and texture control for optimal flour milling. Includes support information.</p>
 <p>Special Report</p> <p>Petite Power</p> <p>Small kitchen appliances are revolutionizing the way we cook and eat. From compact blenders to multi-cookers, these devices are making it easier than ever to prepare healthy, delicious meals in small spaces.</p> <p>At NutriMill, we are proud to be part of this revolution. Our new line of countertop appliances is designed to be compact, efficient, and easy to use. They are perfect for small kitchens, dorm rooms, and anyone who wants to save space without sacrificing functionality.</p> <p>Check out our new products today and see how they can transform your kitchen.</p>	<p>Petite Power: Small Electrics Revolutionize Countertop Appliances</p> <p>A special report on the latest trends and new product introductions in small kitchen electrics, highlighting innovations in countertop appliances from coffee makers and blenders to multi-cookers and smart devices, focusing on compact design, enhanced functionality, and consumer appeal.</p>

