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## The Kitchen Mill 52-601-BHM

# Electric Grain Mill User Manual

Model: 52-601-BHM | Brand: The Kitchen Mill

### 1. SETUP AND COMPONENT IDENTIFICATION

Before first use, ensure all packaging materials are removed. Identify the main components: the mill motor with gasket assembly, the mill pan (collection container), the cyclone cup, and the filter. The unit is designed for easy assembly and disassembly for cleaning and storage.



**Figure 1:** Assembly and Disassembly Diagram. This diagram illustrates the six key steps for setting up and cleaning your Kitchen Mill. It shows how to attach the cyclone cup, position the mill motor onto the mill pan, add grain, remove the mill from the pan, clean the filter, and store the machine.

#### **Initial Setup Steps:**

1. Attach the cyclone cup and position it as shown in the diagram, ensuring it is securely placed within the micronetic milling chamber.
2. Attach the mill motor with gasket assembly to the mill pan, making sure the grain is clean and ready for milling.
3. Ensure the unit is placed on a stable, flat surface.

## **2. OPERATING INSTRUCTIONS**

The Electric Grain Mill is designed for efficient and quick flour production. It can produce up to 24 cups of natural flour in under eight minutes. The mill features a high-speed 1000W commercial motor.



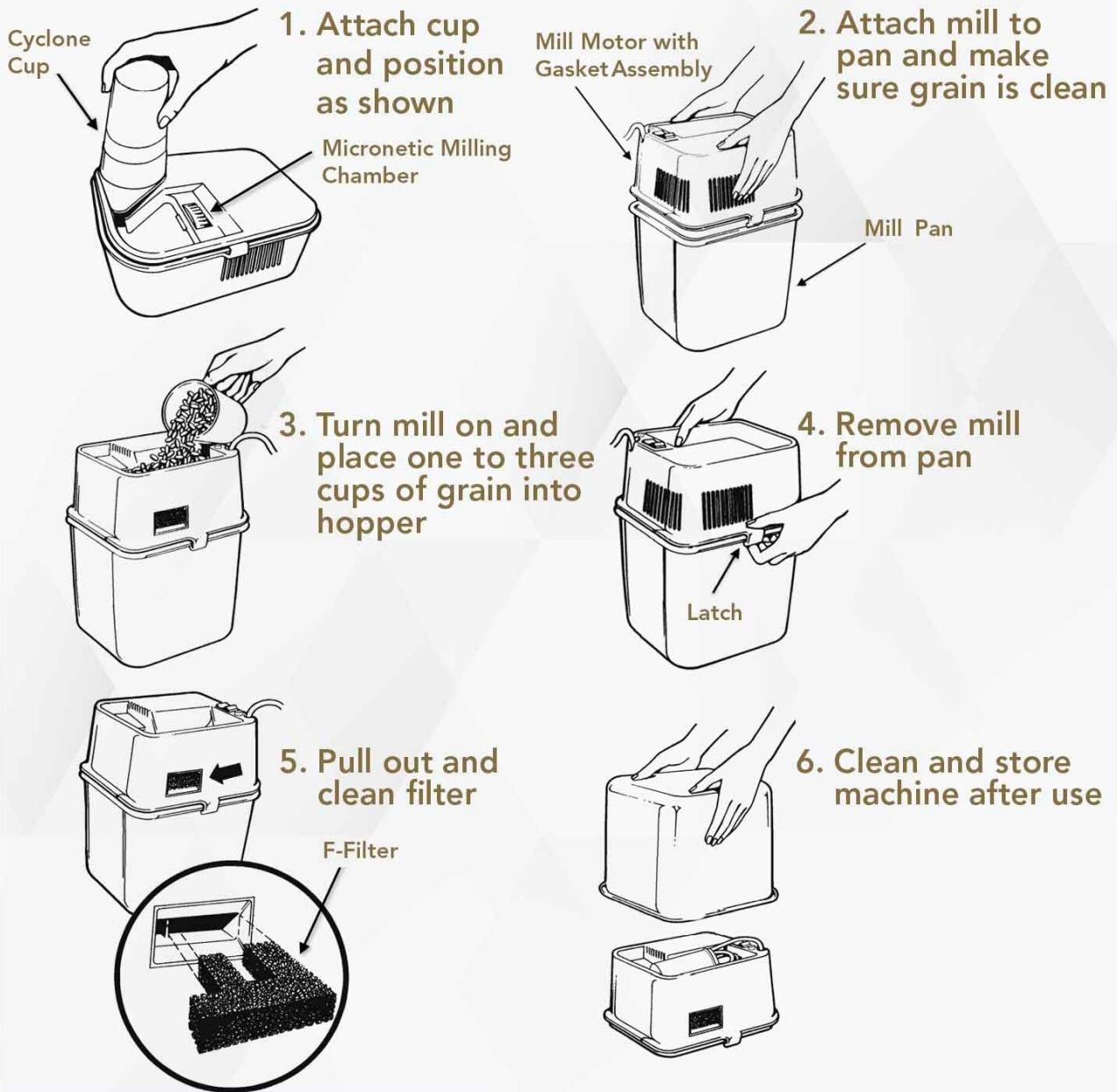
**Figure 2:** Grain Mill in Operation. The image shows the Electric Grain Mill actively milling, with a visible layer of freshly ground flour accumulating in the transparent collection pan, demonstrating its functionality in a kitchen setting.

#### **Milling Process:**

1. Plug the mill into a suitable power outlet.
2. Turn the mill on using the on/off switch located on the top of the unit.
3. Place one to three cups of grain into the hopper. The mill will automatically feed the grain into the milling chamber.
4. Adjust the coarseness setting as desired using the dial on the unit.
5. Allow the mill to process the grain until the desired amount of flour is collected in the mill pan.

#### **Acceptable Grains for Milling:**

- Wheat (hard & soft), Popcorn, Dried Beans (most types), Dried Lentils, Dried Pinto Beans, Barley, Legumes, Soybeans, Dried Green Peas, Millet, Dried Mung Beans, Chickpeas, Dried Sweet Corn, Oats, Feed/Field Corn, Small Dried Garbanzo Beans, Sorghum (milo), Rice, Oyster Shells, Triticale, Split Peas, Rye.



**Figure 3: Millable Grains Chart.** This chart provides a comprehensive list of grains, legumes, and other items that are suitable for milling with The Kitchen Mill, including various types of wheat, corn, beans, and rice.

**Do NOT Mill the Following:**

- Sugar, Nuts (all types), Sesame Seeds, Spices, Sunflower Seeds, Dried Fruits (including dates and raisins), Coffee Beans, or items that contain high oil or moisture content.

## The Kitchen Mill will mill the following:



Wheat  
(hard & soft)



Popcorn



Dried Beans  
(most types)



Dried  
Lentils



Dried Pinto  
Beans



Barley



Legumes



Soybeans



Dried Green  
Peas



Millet



Dried Mung  
Beans



Chickpeas



Dried Sweet  
Corn



Oats



Feed/Field  
Corn



Small Dried  
Garbanzo  
Beans



Sorghum  
(milo)



Rice



Oyster  
Shells



Triticale



Split Peas



Rye

**And Many More!**

## Do NOT mill the following:



SUGAR



NUTS  
(all types)



SESAME  
SEEDS



SPICES



SUNFLOWER  
SEEDS



DRIED  
FRUITS  
(including  
dates and raisins)



COFFEE  
BEANS

**Or items that  
contain high oil or  
moisture content**

**Figure 4: Non-Millable Items Chart.** This chart clearly lists substances that should not be processed by The Kitchen Mill, such as oily nuts, moist fruits, and sugary items, to prevent damage and ensure proper operation.

### 3. MAINTENANCE AND CLEANING

The Kitchen Mill is designed for easy cleaning. Regular maintenance ensures optimal performance and longevity of your unit.

#### Cleaning Steps:

1. Unplug the unit before cleaning.
2. Remove the mill motor from the mill pan.
3. Pull out and clean the filter (F-Filter) located within the unit. This can be done with a baker's brush or a hand towel.
4. Wipe down the stainless-steel milling chamber. It is designed to not gum, jam, or glaze.
5. Clean the mill pan as needed.
6. Store the machine after use, ideally by placing the motor assembly inverted into the mill pan for compact storage.



**Figure 5:** Cleaning and Storage Diagram. This diagram highlights steps 5 and 6 from the overall assembly diagram, specifically illustrating how to remove and clean the filter and how to store the unit compactly.

#### 4. TROUBLESHOOTING

Refer to the following common issues and their solutions:

## Frequently Asked Questions

### I milled a oily/wet grain? My mill will not turn on.

Wait a couple of days to let the grain dry. Once it is dry, turn on your mill to clean out the milling chamber. If you are still having issues, please contact us and we can get this repaired for you.

### I turned on my mill, and there is black dust/shavings in the flour?

The first cup of grain you run through your machine may contain a black fine dust/shavings. Discard this flour and continue to mill.

### Do you sell replacement parts?

Yes, you can purchase replacement parts on Amazon.com or our website.

Figure 6: Frequently Asked Questions. This image provides answers to common user queries regarding the grain mill's operation and maintenance.

- **Issue:** I milled an oily/wet grain? My mill will not turn on.  
**Solution:** *Wait a couple of days to let the grain dry. Once it is dry, turn on your mill to clean out the milling chamber. If you are still having issues, please contact us and we can get this repaired for you.*
- **Issue:** I turned on my mill, and there is black dust/shavings in the flour?  
**Solution:** *The first cup of grain you run through your machine may contain a black fine dust/shavings. Discard this flour and continue to mill.*
- **Issue:** Excessive noise during operation.  
**Solution:** *The mill operates with a powerful motor and can be loud. This is normal. Ensure the unit is on a stable surface to minimize vibration. Ear protection may be used if desired.*
- **Issue:** Grain flying out of the hopper.  
**Solution:** *This can occasionally happen. Ensure you are adding grain slowly and steadily. Covering the hopper with a dishcloth during operation can help contain any stray kernels.*

## 5. SPECIFICATIONS

Feature	Detail
Brand	The Kitchen Mill
Model Number	52-601-BHM
Color	White
Product Dimensions	10"L x 8.5"W x 7.75"H
Item Weight	7.6 pounds
Milling Chamber Material	Stainless Steel
Motor Power	1000W Commercial Motor
Country of Origin	USA (Engineered and Assembled)
UPC	851992000550



**Figure 7:** Product Dimensions. This image visually represents the compact dimensions of the Electric Grain Mill, highlighting its length, width, and height.

## 6. WARRANTY INFORMATION

The Kitchen Mill Electric Grain Mill comes with a Limited Lifetime Warranty, reflecting the manufacturer's commitment to

quality and craftsmanship.

For detailed terms and conditions of the warranty, please refer to the official Warranty Document:

[Download Warranty \(PDF\)](#)

## **7. CUSTOMER SUPPORT**

For any questions, technical assistance, or replacement parts, please contact The Kitchen Mill directly.

You can find more information and contact details on The Kitchen Mill's official store page:

[Visit The Kitchen Mill Store](#)

Replacement parts can also be purchased on Amazon.com.