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KitchenAid KGM

KitchenAid KGM All Metal Grain Mill Attachment User Manual

Model: KGM

INTRODUCTION

The KitchenAid KGM All Metal Grain Mill Attachment is designed to expand the versatility of your KitchenAid Stand Mixer. This attachment allows you to grind low-moisture, low-oil grains such as wheat, oats, corn, and rice, from coarse to extra-fine consistency. Enjoy the benefits of freshly milled grains for your baking needs.



Image: The KitchenAid KGM All Metal Grain Mill Attachment, a silver-colored unit designed to attach to a stand mixer.

IMPORTANT SAFETY INFORMATION

- **Proposition 65 Warning:** This product may contain chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.
- **Do Not Immerse in Water:** The grain mill attachment should not be immersed in water for cleaning. Refer to the cleaning instructions for proper maintenance.
- Always ensure the stand mixer is turned off and unplugged before attaching, detaching, or cleaning the grain mill.
- Keep hands and utensils out of the hopper and discharge opening while the appliance is operating.
- Only use low-moisture, low-oil grains. Do not attempt to grind oily grains like peanuts or coffee beans, as this can damage the attachment.
- Do not operate the grain mill for extended periods without allowing the stand mixer to cool down, especially when milling large quantities.

INCLUDED COMPONENTS

- Grain Mill Attachment
- Cleaning Brush

SETUP

1. Ensure your KitchenAid Stand Mixer is unplugged and turned off.
2. Locate the attachment hub on the front of your stand mixer. Unscrew the attachment hub knob counter-clockwise and remove the hub cover.
3. Insert the shaft of the grain mill attachment into the attachment hub, ensuring the power shaft of the attachment fits into the square hub socket.
4. Rotate the attachment back and forth if necessary until it fits securely into the hub. The pin on the attachment should fit into the notch on the hub rim.
5. Tighten the attachment hub knob clockwise until the attachment is firmly secured to the mixer.



Image: The KGM Grain Mill Attachment securely mounted to the front power hub of a KitchenAid Stand Mixer.

Your browser does not support the video tag.

Video: A demonstration of attaching the grain mill to a KitchenAid stand mixer and preparing it for use.

OPERATING INSTRUCTIONS

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1. **Select Grind Level:** The grain mill features 12 grind levels, from very coarse to extra-fine. Adjust the knob on the front of the mill to your desired setting. For finer flour, it is often recommended to mill the grains twice: first on a coarser setting, then re-feed them through on a finer setting.
 2. **Position Bowl:** Place a bowl directly under the discharge opening of the grain mill to collect the milled flour.
 3. **Add Grains:** Pour your chosen low-moisture, low-oil grains into the hopper at the top of the attachment. Do not overfill.
 4. **Start Milling:** Plug in your KitchenAid Stand Mixer and turn it on to a speed setting of 8 or higher. The mill will begin to grind the grains.
 5. **Monitor Process:** Observe the milling process. If the mixer motor strains, reduce the amount of grain in the hopper or adjust to a coarser setting.
 6. **Repeat for Finer Grind (Optional):** If a finer consistency is desired, collect the partially milled grains and re-feed them through the mill on a finer setting.
 7. **Turn Off:** Once all grains are milled to your satisfaction, turn off the stand mixer and unplug it.



Image: A detailed view of the grain mill's adjustment dial, allowing selection of 12 grind levels.

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Video: A user demonstrating the milling of grains into flour using the KitchenAid KGM attachment.

- **Cleaning:** After each use, disassemble the grain mill from the stand mixer. Use the provided cleaning brush to remove any residual flour or grain particles from the hopper and grinding mechanism.
- **Do Not Wash in Water:** The grain mill attachment is not dishwasher safe and should not be immersed in water. Wipe the exterior with a damp cloth if necessary.
- Ensure all parts are completely dry before reassembling or storing.
- Store the attachment in a dry place.



Image: A hand using the included cleaning brush to clear out residual grain from the mill's interior.

TROUBLESHOOTING

- **Milling is Slow:** This attachment operates at a steady pace. For very fine flour, multiple passes are recommended. Ensure the mixer speed is set to 8 or higher.
- **Mixer Motor Gets Hot:** Milling large quantities or very hard grains can cause the stand mixer motor to warm up. This is normal. If the mixer becomes excessively hot, turn it off and allow it to cool for at least 45 minutes before resuming. Consider milling in smaller batches.
- **Inconsistent Grind:** Ensure the grind level knob is securely set. For a more uniform fine grind, pass the grains through the mill twice, starting with a coarser setting and then a finer one.
- **Attachment Not Fitting Securely:** Double-check that the attachment hub knob is fully loosened and the power shaft is correctly aligned with the square hub socket. Wiggle the attachment gently until it seats properly, then tighten the knob.

SPECIFICATIONS

Brand	KitchenAid
Model Number	KGM
Material	All Metal (Aluminum)
Color	Silver
Item Weight	2 Kilograms
Item Dimensions (L x W x H)	7.8"L x 4.5"W x 8.3"H
Grind Levels	12 (from coarse to fine)
Compatible Grains	Low-moisture, low-oil grains (e.g., wheat, corn, rice, oats, barley, millet, buckwheat)
Included Accessories	Cleaning brush

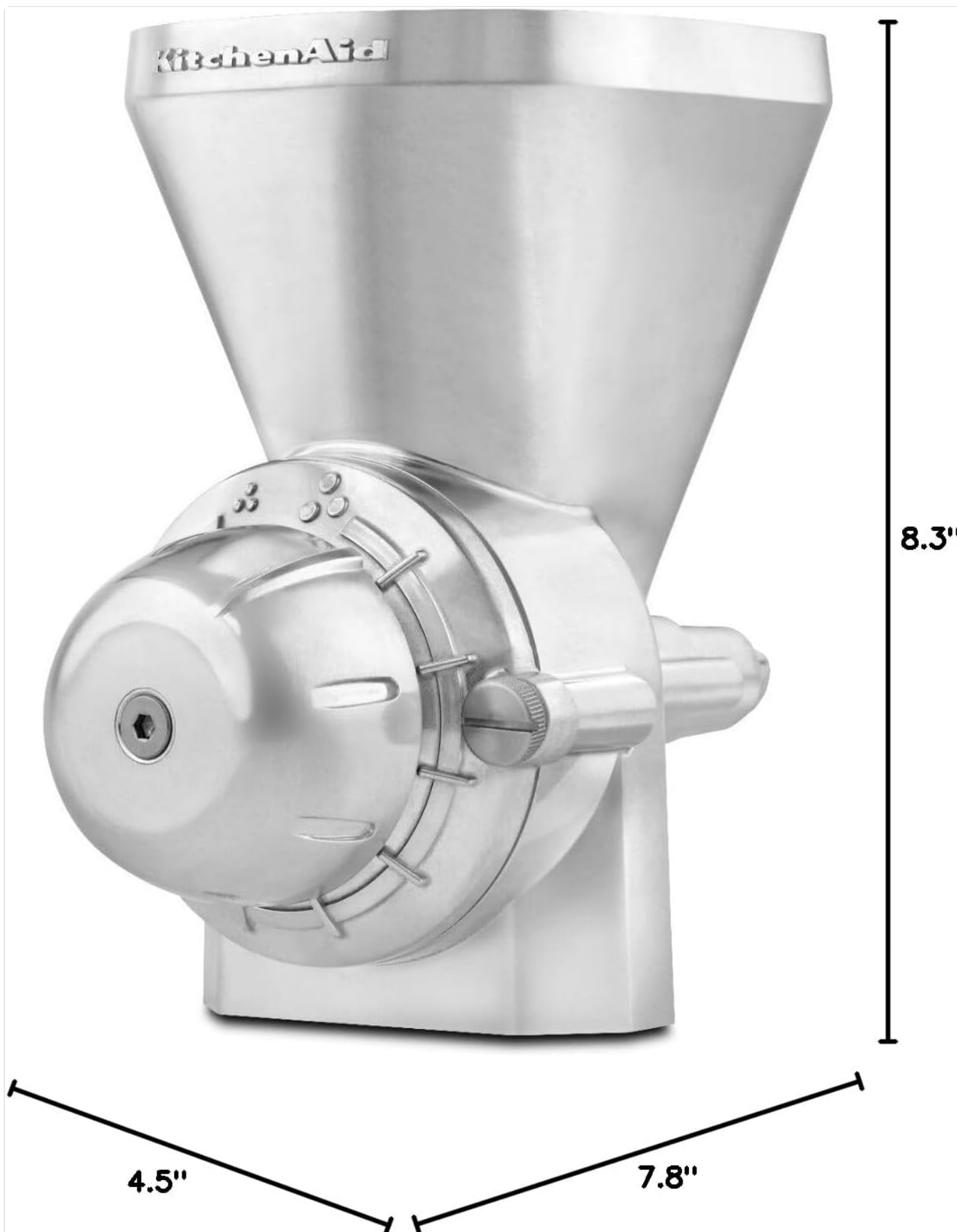


Image: Diagram showing the dimensions of the KitchenAid KGM Grain Mill Attachment.

WARRANTY INFORMATION

The KitchenAid KGM All Metal Grain Mill Attachment comes with a Hassle-Free 1 Year Warranty Policy from the manufacturer.

For detailed warranty terms and conditions, please refer to the official KitchenAid website or contact customer support.

CUSTOMER SUPPORT

For further assistance, product registration, or to purchase additional accessories, please visit the official KitchenAid website or contact their customer service department.

Online Support: www.kitchenaid.com/support