



THERE WAS A TIME

There was a time when time wasn't such a bother. When right and wrong were distinguishable. When we did things the right way not because it was trendy or artisanal or in vogue. But because it was the right way. We needed no reason other than that. It was the right way. And the right way made food taste better. Made machines run smoother. Made buildings stand stronger. Made clothing more durable. And made people more accountable. The right way.

It took a little more time perhaps. It took more effort. It might have even demanded a bit of backbone. But it was the right way, and so it was right.

Then the world decided to cut corners. To make it faster. To make it cheaper. To sacrifice quality and character and virtue for speed. For efficiency. For a price. Suddenly, a loaf of bread could last a month while a car couldn't. Suddenly, marriages lasted a year while grudges persisted forever. Pens, razors, relationships, everything became disposable. Nothing lasted anymore. And to us, that was not the right way. And never would be.

So we started GrainMaker. It was our way of saying, enough. Our way of declaring war on corner cutters and efficiency experts

and all those consultants who brought us faster, cheaper, tasteless products. It was our little contribution to stopping the madness. But more than that. It was the right way to do it.

It was the right way to build a machine. To make bread. To craft foods in a way that was better for our hearts. And better for our souls. It was our way of getting back in touch with the earth. Of getting the most out of what we've been given. Of realizing that fulfillment is a greater virtue than fast. Of understanding that life goes by so quickly that it makes more sense to slow things down than to rush them along. That's the right way.

And we make GrainMaker in the right place. In America. But not just in America. In Montana. That part of America that has no use for anything dainty or darling or fragile. In Montana. Where strength of character meets strength of purpose, and where there's precious little time for anything too precious. And that's why we do what we do the way we do it. And when you do things the right way, you don't look to change. You look to change those who don't.

**GRAINMAKER.
WE'LL NEVER CHANGE.**

INTRODUCTION

Your heirloom quality GrainMaker mill comes complete with everything you need to start grinding—all you need to add is quality grain, seeds or legumes. Your mill can produce cracked grains to fine flour and creamy nut butter in just one pass.

Each mill has been tested before it leaves our shop. You may notice some

residual flour in the mill from this testing. Your GrainMaker mill was manufactured in a facility that contains wheat and nuts.

This mill is intended for use with dry or oily grains, seeds, legumes and similar food items. Your GrainMaker is not intended for use with anything moist or wet.

SET-UP

With just a few simple steps, you will be on your way to grinding your own wholesome ingredients!

1. Secure your GrainMaker to your work surface by either bolting or clamping.
2. Attach the extension handle to your mill by sliding it onto the shaft.
3. Secure the extension handle by tightening the set screw located on the base of the handle where it slides onto the shaft.
4. Place a bowl under the mill.
5. Unlock the knob by turning counter clock-wise, adjust the thumb-screw until handle rotates comfortably.
6. Add some grain into the hopper.
7. Begin turning the handle. To reach your desired consistency, you will need to adjust the thumb-screw. This will allow more or less room between the grinding burrs.
8. Once you have achieved the desired consistency, tighten the knob to keep this locked in place.

WARNING! DO NOT PUT YOUR FINGERS INTO THE HOPPER OR AUGERS WHEN GRINDING!

CLEANING

It is normal to find residual grain left in the mill under the auger area. This is simply because if the auger went all the way to the sides of the tube, the handle would not be able to rotate, nor would the grain be able to be pushed through. When you are finished grinding, remove the bowl with your ground flour, place an empty bowl under the burrs and remove the dust cover, adjustment knob, front burr and auger. Use the long cleaning brush provided and sweep out all residual grain. You may discard, or simply place in your mill or container to be used for your next grind.

TO DISASSEMBLE:

1. Remove extension handle.
2. Remove two outer wing nuts and nylon washers.
3. While holding the shaft with one hand, firmly grasp the dust cover with your other hand and pull out.
4. Remove the front burr and auger/shaft assembly.
5. You can now clean your entire mill.

FINE PRINT

GrainMaker mills and accessories are not toys. Adult supervision is required. The GrainMaker must be bolted or clamped securely to a work surface before using, and the hopper safety guard must be in place.

NOTE: Our shiny red mills and finely crafted accessories are practically irresistible to children. Get in the habit of leaving the handle in the upright position, so children aren't tempted to reach for it, and please, supervise children around the mill at all times.

HINT: For a thorough cleaning after grinding oily materials, place a clean container under the burrs and run dry grain through the mill to absorb some of the oily residue, then disassemble and clean. You may wash the burrs by hand in soapy water, but you must dry immediately. If you do notice any rust on your burrs, simply run some wheat or dry grain through the mill and discard the flour.

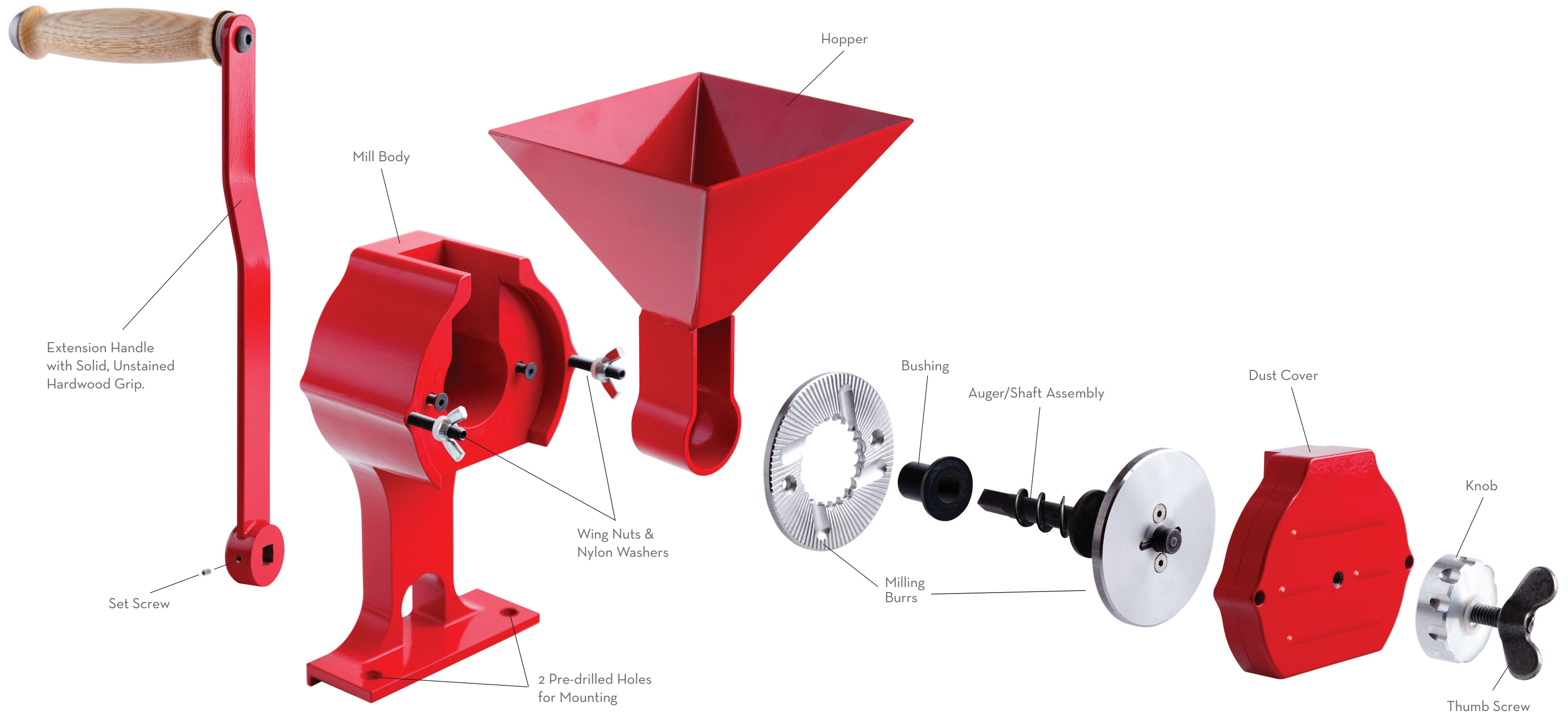
If you live in a humid area, you may wish to apply some olive oil to your burrs and feeding tube between uses.

IMPORTANT! DO NOT IMMERSE THE GRAINMAKER MILL IN WATER. THIS WILL DAMAGE THE BEARINGS.

Consumer assumes all risk and responsibility when operating a GrainMaker mill by hand, bicycle or electric power.

As the designer and manufacturer, we reserve the right to make changes that improve our products. Models and prices subject to change.





USING WHOLE GRAINS

The quality of the product you make is never any better than the raw materials you start with. Always buy the highest quality grains and seeds that you can afford. For best results, use grains with low moisture and high protein content.

WHEAT: There are six classes and about 30,000 varieties of wheat. They include: Hard Red Winter, Hard Red Spring, Soft Red Winter, Soft White, Hard White, and Durum. (White Wheat does not make white flour as purchased in stores.) We recommend using food grade, Non-GMO and chemical free wheat.

PRAIRIE GOLD: This is a Hard White wheat. It contains 15-17% protein and 9.5-10% moisture content.

BRONZE CHIEF: This is a Hard Red Spring wheat. It contains 15-17% protein and 9.5-10% moisture content.

SPELT: This is an ancient grain that is a cousin to wheat and has been cultivated since approximately 5000 BC. It has a mild, nutty flavor, and is a popular alternative to wheat. It provides several nutrients such as iron, magnesium, and zinc.

OAT GROATS: One of the most nutritious grains and a good source of the soluble fiber beta glucan, which helps decrease cholesterol in the blood. Oats may contain gluten and there is some debate in this area. Oat flour helps bread to rise properly.

KAMUT KHORASAN: An ancient heritage grain with a buttery rich, nutty flavor. It is higher in protein, essential lipids and amino acids and lower in gluten. It is sometimes called "Egyptian Wheat".

RYE: It contains gluten, but it is much lower than that of wheat. It is an excellent source of dietary fiber as well as vitamin E, calcium, iron, thiamin, phosphorus and potassium. Rye breads are usually made with at least half wheat flour.

BARLEY, BUCKWHEAT, QUINOA AND MILLET: These are other grains you may consider grinding and adding to your recipes. Buckwheat and Millet do not contain gluten.

FLAXSEED: It is one of the best sources of omega-3 fatty acids, which is beneficial in reducing cholesterol and lowering the risk of stroke and heart disease. About one-third of the fiber in flaxseed is soluble and two-thirds is insoluble, which is an important component in aiding digestion. Flaxseed is one of the best sources of lignin, which may play a role in fighting certain types of cancer.

CORN: A good source of vitamin A, manganese and potassium. Popcorn makes "the best cornmeal/flour" according to many folks because it is very dry and hard. You can use either auger when grinding popcorn.

COFFEE: You can make any type of grind for the way you like to brew coffee.

BEANS: Bean flour makes a great gluten-free substitute. Adding bean flour to wheat flour helps to aid in digestion. Beans should be started slowly, working up to a 4/1 ratio. Be sure to use the GrainBreaker auger.

RICE: There are more than 40,000 varieties of rice. Rice flour is also used as a thickening agent in recipes that are refrigerated or frozen since it inhibits liquid separation.

These are just some of the many items being ground in the GrainMaker mill. You may choose to grind dehydrated tomatoes, potatoes and other vegetables. We would love to hear about what you are grinding!

HINT: Whole grain breads are more likely to turn out well when making a "sponge". Using cooked oatmeal or cottage cheese makes bread very moist. Adding dough enhancer will give added shelf life because it is a natural preservative, it helps the bread rise, improves the texture and can make a fluffier, lighter bread. Water for dissolving yeast should not exceed 125 degrees. It is very important not to over knead whole grain bread. When whole grain breads rise, they should double in size. If they rise too long, they will collapse in baking.



AVAILABLE ACCESSORIES



CUSTOM MOUNTING CLAMP Custom machined heavy-duty clamp made only for the GrainMaker Model No. 35. Clamp needs 1" clearance with a thickness of up to 3". This clamp is not ideal for those with rounded or waterfall edge counters. The grip force will not be strong enough to secure the mill to the counter safely while grinding.

BONNIE'S RECIPES

EZEKIEL BREAD

This recipe is based on Ezekiel 4:9 using four grains and four legumes. This bread is nutritionally complete, containing all eight essential amino acids.

2 1/2 Cups Hard Wheat

1 1/2 Cups Spelt

1/2 Cup Barley – can use Pearl Barley

1/4 Cup Millet

1/4 Cup Lentils

2 Tbsp. Great Northern Beans

2 Tbsp. Red Kidney Beans

2 Tbsp. Pinto Beans

Mix all grains and beans in a large bowl, and use your mill to grind into a fine flour. Set aside.

4 Cups Warm Water

1 Cup Honey (Molasses or Stevia Brown Sugar can also be used; add extra water if using dry sweetener)

1/2 Cup Oil – Coconut, Peanut, Corn or Olive

2 Tbsp. Dry Yeast

Measure into a large bowl, mix and set aside for 5 minutes to proof:

Add 2-3 tsp. salt to the flour mixture, then add dry ingredients to the liquids. Mix with a strong wooden spoon until stretchy and elastic – about 7 minutes.

This is a batter bread that will not form a smooth ball. Pour equal amounts into three oiled bread pans. Place pans in oven on lowest heat (170 degrees) and let rise to within 1/2" of tops of pans or it will overflow. This will take approximately 15-20 minutes.

Once risen, (without opening the oven door) turn the heat up to 350 degrees, and bake for 25-30 minutes until browned on top. Remember, this is a cake-like batter bread, not like regular yeast breads.

You may have to experiment with cooking times.

Enjoy!

HEIRLOOM GUARANTEE

Wild West Machine LLC. guarantees this GrainMaker mill to be free from defects in materials and workmanship under normal household use and conditions for a lifetime. This Lifetime Heirloom Guarantee covers all parts including the burrs and excluding the finish. This Heirloom Guarantee is void if the mill is used commercially, or in any way other than recommended.

Wild West Machine LLC. will repair, or at its discretion, replace the mill or mill parts free of charge (less shipping), if in the opinion of the company it has been proven that the problem is related to defective parts or an error in workmanship.

MONEY-BACK GUARANTEE: Your mill comes with a 30-day money-back guarantee. Contact Wild West Machine LLC. immediately to arrange return and full refund of purchase price (less shipping), if you are not satisfied with your purchase. Mill must be securely packaged and returned in new condition.

REGISTRATION: The Lifetime Heirloom Guarantee registration card must be completed and mailed to Wild West Machine LLC., PO Box 130, Stevensville, MT 59870, within 90 days of receipt of merchandise. This proof of purchase must be on file with the company when requesting guarantee service. If you purchase a mill without a Lifetime Heirloom Guarantee card, please contact Wild West Machine LLC.

SHIPPING DAMAGE: Damage due to shipping should be reported immediately to Wild West Machine LLC. Limitations: The

Lifetime Heirloom Guarantee is void if the product is used for any other purpose than that for which it is designed or intended. The product must not be altered, repaired or serviced by anyone other than Wild West Machine LLC. The product must not have been subject to accident or damage in transit, or while in the owner's possession misused, abused or operated contrary to the instructions contained in the instruction manual. This Lifetime Heirloom Guarantee is valid in all countries. The consumer will pay postage for repairs.

EXPRESSED OR IMPLIED WARRANTIES:

Except to the extent prohibited by law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Wild West Machine LLC. be liable for consequential damages sustained in connection with said product. Wild West Machine LLC. neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth. This Lifetime Heirloom Guarantee covers only the GrainMaker and its specific parts, not the food or other products processed in it.

Heirloom Guarantee No.:

Authorized by:

Date:

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