

Grain Maker



**MONTANA-MADE MILLS FOR A
LIFETIME OF WHOLE GRAIN GOODNESS**



THERE WAS A TIME

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 cool. 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. It made people more accountable. It took a little more time, perhaps. It might have even demanded a bit of backbone. But it was the right way. Then, the world decided to cut corners. 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. Marriages crumbled after just a year, while grudges persisted forever. Pens, razors, relationships—everything became disposable. Nothing lasted anymore.

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. 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 with a process that's better for our hearts—and better for our souls. After all, life goes by so quickly it makes more sense to slow things down than to rush them along. We make GrainMaker in the right place, too: 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.

So 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.

GRAINMAKER. WE'LL NEVER CHANGE.

RESOURCEFULNESS. GRIT. HARD WORK.

That's the Montana way—and that's our story, too. In 1999, Bonnie Jones wanted a hand-operated grain mill. After a fruitless search for one that fit the requirements, Bonnie's husband Randy, Tool & Die maker by trade, decided to make one instead. We were busy raising our family, homeschooling our children and generally learning to become more self-sufficient—or "God-reliant," as we like to say. Learning to mill our own flour was one big step in this journey. Eager to share our success, Randy's machining company, Wild West Machine LLC., began producing GrainMaker mills. After introducing the mill at a few local trade shows, the business grew organically right along with our family.

We never set out to build a mill manufacturing business, but more than two decades and a thriving national company later, one thing is clear: our lives have been transformed by that very first grain mill. GrainMaker mills are individually handcrafted right here in Montana with hard work, attention to detail and a commitment to quality. Our mills are built to last for generations so that you can share the benefits of wholesome, healthy food with the ones you love. Each part of our mills, from the augers to the grinding burrs, is made on-site so we can back the quality with our Lifetime Heirloom Guarantee. And 20 years later, our love for doing things ourselves still hasn't changed.



WHOLE GRAINS WORK A WHOLE LOT HARDER FOR YOUR HEALTH.

In Montana, we don't believe in wasting time. We want the real deal, the tried and true, the stuff that actually works. More than a century ago, when new milling technology made it easy to separate the different parts of the grain kernel, "refined" flour swept the world and became the dominant flour of the day. Eventually, when nutritional deficiencies followed this change, many governments decided that flour should be "enriched" with synthetic nutrients to replace just a few of the ones that had been stripped away. Now explain to us how this makes any kind of

sense. Left whole, a tiny grain kernel is a nutritional work-horse. Each part—the bran, the germ and the endosperm—is packed with different vitamins, minerals, enzymes, fiber, healthy fats and proteins that play important roles in our diet. Nearly all commercial flours on the market, even whole wheat flours, strip these vital nutrients in the production and storage process. We realized that milling our own flour at home is the best way to preserve the incredible nutritional content of whole grains—and enjoy a healthier, tastier life while we're at it.



REAP THE BENEFITS OF WHOLE GRAINS

Decades of research now show us what seems pretty obvious: The whole grain offers a whole lot of powerful health benefits, including:

- **Higher levels of protein in your diet, aiding muscle function**
- **More "good" carbs for increased energy levels**
- **Better heart health**
- **Support for your digestive system**
- **Preservative-free foods**
- **Higher nutrient content in breads**
- **Help in preventing cancers, diabetes and heart disease**
- **Loads of antioxidants**

CHLORINE DOESN'T GROW IN THE FIELD.

To make commercial white flour, companies start with whole grain kernels, which contain more than 30 known nutrients. But then, the bran (with its beneficial fiber), middlings (balances blood sugar), germ (cardiovascular health booster) and germ oil (Vitamin E) are stripped out and discarded. What's left is often bleached with chlorine or benzoyl peroxide. Finally, maturing agents and a few synthetic vitamins are added. According to experts, this refined white flour decreases 300-fold from its original phytonutrient content. Why eat this?

It wasn't always this way. Until the 1920s, most flour was milled locally and baked daily at home, maintaining its nutrient-rich state.

As commercial milling and the longer-lasting flour it produced grew in popularity, the local millers were pushed out and the way we approached bread making changed: we were no longer preparing our daily bread.

A GrainMaker mill lets you rewind the clock, in a way. You can mill your own whole grains, producing a fresh, tasty, vital flour chock full of nutrients—but with more ease, speed and convenience than generations past ever could. And of course, milling flour is not all our mills can do. They also grind nuts, coffee and seeds, so you can unlock more nutrients straight from the source. Owning a GrainMaker makes it possible to get back to the basics and to know your food again.



MODEL No 99

THE BESTSELLER

*Grain
Maker*

The Model No. 99 is a wonderful all-purpose mill for the individual or a family. Our most popular mill, Model No. 99 is fully adjustable to allow for various types of grinds, can be hand cranked, motorized or used with a geared bicycle.

FEATURES

- Metal construction
- Grinds 1 cup of flour per minute
- Stainless steel coil auger
- Stainless steel GrainBreaker auger
- Click & Lock adjustment knob
- Sealed and shielded USA bearings for smooth operation
- Removable dust cover (for ease of cleaning)
- 5" milling burrs, individually machined from hardened alloy steel
- 6-cup hopper
- Custom machined 12" V-belt flywheel pulley
- Stainless steel hopper safety guard
- 4 Pre-drilled 1/2" holes in the base
- Extended lever with rotating hickory grip
- Lifetime Heirloom Guarantee including the milling burrs

DIMENSIONS

Height: 13.3/4"

Width: 12" Depth: 10 1/8"

Base: 6" x 6"

Weight: 23lbs.

\$775.00 (plus shipping)

MODEL NO. 99 ACCESSORIES



ELECTRIC GEAR MOTOR USA made gear motor made exclusively for GrainMaker. Easy conversion with no belts needed, simply remove the flywheel and slide the motor directly on the shaft.

\$843.00



BICYCLE KIT Want to make flour faster, without electricity? Use Pedal Power! Our Bicycle Conversion Kit and your geared bicycle with 26" wheels is the answer.

\$570.00



DIY MOTORIZING KIT Designed for consumers with basic knowledge of mechanics and carpentry. It allows you to convert your own 1725 RPM motor to a safe grinding speed of under 100 RPMs. The motor requires a minimum of 150 inch pounds of torque.

\$225.00



CUSTOM MOUNTING CLAMP This custom machined heavy-duty clamp needs 1" clearance with a thickness of up to 3". This clamp is not ideal for those with rounded or waterfall edge counters.

\$105.00



EXTENDED WOOD GRIP This grip is designed for customers that choose to use two hands while turning the hand crank on the flywheel. It is 10.5" wide compared to the 5" grip that comes standard with all of our mills.

\$45.00



HOPPER LID Hand crafted of hardwood with your choice of solid hickory, maple, oak or cherry.

\$32.00



HOMESTEAD HULLER KIT This kit brings you one step closer to the land by allowing you to remove hulls from many grains. If you grow your own whole grains, the Homestead Huller is essential for the self-reliant lifestyle.

\$275.00



HOMESTEAD HULLER REPLACEMENT PADS Over time, the rubber pads of the Homestead Huller kit will need to be replaced.

\$47.00



MILL PERSONALIZATION The dust cover on the mill can be personalized. Personalization can only be done at the time of purchase. There is a maximum of 60 characters, including spaces. Once personalization is ordered, no changes can be made without incurring additional costs.

\$50.00



EXTRA BURR SET 5" Solid stock grinding burrs are individually machined from hardened alloy steel.

\$195.00



EXTRA AUGER SET Solid stock machined steel.

\$155.00



EXTRA SHAFT & BEARINGS Solid stock machined steel.

\$95.00

MODEL No 116

THE WORKHORSE

*Grain
Maker*



The Model No. 116 is our largest mill and has exclusive features not found on our other mills. It is ideal for larger families, communities or for the discerning individual that desires to have the top-of-the-line grain mill. It is fully adjustable to allow for various types of grinds, can be hand cranked, motorized or used with a geared bicycle.

FEATURES

- Metal construction
- Grinds 1 1/2 cups of flour per minute
- Stainless steel coil auger
- Stainless steel GrainBreaker auger
- Click & Lock adjustment knob
- Sealed and shielded USA bearings for smooth operation
- Contoured body style
- Removable dust cover (for ease of cleaning)
- 6" milling burrs individually machined from hardened alloy steel
- 10-cup hopper with adjustable feed control slide in base of hopper
- Custom machined 14" V-belt flywheel pulley
- Stainless steel hopper safety guard
- 4 Pre-drilled 1/2" holes in the base
- Extended lever with rotating hickory grip
- Lifetime Heirloom Guarantee including the milling burrs

DIMENSIONS

Height: 15 1/4"

Width: 14"

Depth: 11 5/8"

Base: 8" x 8"

Weight: 42lbs.

\$1,200.00 (plus shipping)

MODEL NO. 116 ACCESSORIES



ELECTRIC GEAR MOTOR USA made gear motor made exclusively for GrainMaker. Easy conversion with no belts needed, simply remove the flywheel and slide the motor directly on the shaft.

\$843.00



BICYCLE KIT Want to make flour faster, without electricity? Use Pedal Power! Our Bicycle Conversion Kit and your geared bicycle with 26" wheels is the answer.

\$690.00



DIY MOTORIZING KIT Designed for consumers with basic knowledge of mechanics and carpentry. It allows you to convert your own 1725 RPM motor to a safe grinding speed of under 100 RPMs. The motor requires a minimum of 150 inch pounds of torque.

\$255.00



CUSTOM MOUNTING CLAMP This custom machined heavy-duty clamp needs 1" clearance with a thickness of up to 3". This clamp is not ideal for those with rounded or waterfall edge counters.

\$135.00



EXTENDED WOOD GRIP This grip is designed for customers that choose to use two hands while turning the hand crank on the flywheel. It is 10.5" wide compared to the 5" grip that comes standard with all of our mills.

\$45.00



HOPPER LID Hand crafted of hardwood with your choice of solid hickory, maple, oak or cherry.

\$46.00



HOMESTEAD HULLER KIT This kit brings you one step closer to the land by allowing you to remove hulls from many grains. If you grow your own whole grains, the Homestead Huller is essential for the self-reliant lifestyle.

\$275.00



HOMESTEAD HULLER REPLACEMENT PADS Over time, the rubber pads of the Homestead Huller kit will need to be replaced.

\$47.00



MILL PERSONALIZATION The dust cover on the mill can be personalized. Personalization can only be done at the time of purchase. There is a maximum of 60 characters, including spaces. Once personalization is ordered, no changes can be made without incurring additional costs.

\$50.00



EXTRA BURR SET 6" Solid stock grinding burrs are individually machined from hardened alloy steel.

\$285.00



EXTRA AUGER SET Solid stock machined steel.

\$155.00



EXTRA SHAFT & BEARINGS Solid stock machined steel.

\$165.00



MODEL NO 35

THE STARTER MILL

*Grain
Maker*

The Model No. 35 is our smallest mill. It is ideal for small batch grinding and emergency preparedness. It is fully adjustable to allow for various types of grinds. This mill can only be hand cranked.

FEATURES

- Grinds 3/4 cup of flour per minute
- Steel auger to feed larger grains
- Adjustable burrs allow for a variety of consistencies
- The Heirloom Guarantee includes burrs, but excludes the finish
- 3 1/2" milling burrs
- 3-cup steel hopper
- 2 Pre-drilled 13/32" holes in the base
- Extended lever with rotating hickory grip
- Lifetime Heirloom Guarantee including the milling burrs

DIMENSIONS

Height: 12 7/8"

Width: 6 1/8"

Depth: 5 3/4"

Base: 1-3/4" x 4"

Weight: 9lbs.

\$350.00 (plus shipping)

MODEL NO. 35 ACCESSORIES



CUSTOM MOUNTING CLAMP This custom machined heavy-duty clamp needs 1" clearance with a thickness of up to 3". This clamp is not ideal for those with rounded or waterfall edge counters.

\$55.00



EXTRA BURR SET 3 1/2" Solid stock grinding burrs are individually machined from hardened alloy steel.

\$95.00



FIND THE MILL THAT FITS YOUR LIFE

We've designed different mills for different needs, and we also offer customization options. Compare the size and capabilities of our mills below. Still not sure which mill is right for you or have a question? Call or email us. We love helping people find the path back to better food.



	MODEL NO. 35	MODEL NO. 99	MODEL NO. 116
Hand Powered	YES	YES	YES
Metal Construction	YES	YES	YES
Powder Coated	YES	YES	YES
Burrs	3.5"	5"	6"
Auger	YES	YES	YES
Weight	Mill 9lbs.	Mill 23lbs.	Mill 42lbs.
Height	12 7/8"	13 3/4"	15 1/4"
Width	6 1/8"	12"	14"
Depth	5 3/4"	10 1/8"	11 5/8"
Hopper	3 CUPS	6 CUPS	10 CUPS
Fly-Wheel	NO	12" V-BELT	14" V-BELT
Heirloom Guarantee	YES	YES	YES
Motorizable	NO	YES	YES
Bike Kit Compatible	NO	YES	YES
Cups of Flour/Minute*	3/4 CUPS	1 CUPS	1 1/2 CUPS

**This test was made using hard white spring wheat, but these numbers are relative to what is being ground, who is turning the handle, humidity, etc.*



MODEL No 275

THE PRODUCER

*Grain
Maker*

The Flaker Mill makes the process of flaking your own barley, granola, cereals and other grains; rolling grains for cereal or beer making; or cracking grains for your animal feed simple and satisfying. This mill works best when motorized. We recommend a 56 Frame, 1 HP motor with 1800 RPM's or lower.

FEATURES

- Removable steel chute for producing larger quantities of flaked grains
- 10-cup stainless steel bin
- Sealed ball USA bearings for smooth operation
- Two, 2 3/4" knurled rollers operate on a dual drive system, assuring both rollers turn at the same time
- 10-cup hopper with adjustable feed control slide in base of hopper
- Custom machined 12" V-belt flywheel pulley
- Stainless steel hopper safety guard
- 4 Pre-drilled 1/2" holes in the base
- Extended lever with rotating hickory grip
- Lifetime Heirloom Guarantee including the rollers

DIMENSIONS

Height: 15 1/4"

Width: 13 1/8"

Depth: 9 1/2"

Base: 6" x 11 1/2"

Weight: 39lbs.

\$1200.00 (plus shipping)

MODEL NO. 275 ACCESSORIES



CUSTOM MOUNTING CLAMP This custom machined heavy-duty clamp needs 1" clearance with a thickness of up to 3". This clamp is not ideal for those with rounded or waterfall edge counters.

\$105.00



EXTENDED WOOD GRIP This grip is designed for customers that choose to use two hands while turning the hand crank on the flywheel. It is 10.5" wide compared to the 5" grip that comes standard with all of our mills.

\$60.00



EXTRA ROLLER SET These 2lb, solid stock, machined rollers are made only for the Model No. 275 flaker.

\$375.00



HOPPER LID Hand crafted of hardwood with your choice of solid hickory, maple, oak or cherry.

\$46.00



MODEL No 1114

SORGHUM PRESS

*Grain
Maker*



Ditch standard sweeteners and try making your own with the Sorghum Press, an easy-to-operate, hand-fed press that squeezes juice from fresh sorghum, or sugar cane. Due to its weight, the Sorghum Press must be freighted, so it must be ordered over the phone.

FEATURES

- Metal construction
- Triple roller design (all rollers are driven at the same time)
- Custom machined 12" V-belt flywheel pulley
- 4 Pre-drilled 1/2" holes in the base
- Hand powered
- Extended lever with rotating hickory grip
- Lifetime Heirloom Guarantee including the rollers

DIMENSIONS

Height: 18"

Width: 18"

Depth: 15"

Weight: 275lb.

\$3200.00 (plus shipping)

To order, call: 855-777-7096



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**
(you 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, Brown Sugar or Stevia 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!

DILLY BREAD

1/8 Heaping Cup Active Dry Yeast

4 Cups Warm Water

1/4 Cup Sugar

Approximately 2 lbs. 5 oz.
Milled Flour

1 Onion, Chopped

8 Tbsp. Oil, Divided

1 Large Bunch Dill,
Chopped Fine

4 Eggs

1 1/3 Cup Cottage Cheese

8 Tsp. Salt

Milk for Glazing

Mix yeast, water and sugar together in large bowl and let stand for 15 minutes to dissolve. Stir in about half the flour, cover and let rise in a warm place for 45 minutes. Meanwhile, in a frying pan,

cook the onion in 1 Tbsp. of oil until transparent, and set aside to cool. Stir the dill, eggs, cottage cheese, salt and remaining oil into the yeast mixture. Gradually add the remaining flour until too stiff to stir. Transfer dough to a floured surface, and knead until smooth and elastic. Place in a bowl, cover, and let rise until doubled in volume, approximately 1-1.5 hours. Divide the dough in half, and shape into rounds on a large greased baking sheet. Let rise in a warm place for 30 minutes. Preheat oven to 375 degrees. Score the top of the loaves, brush with milk and bake until browned, 30-45 minutes.

Set on rack to cool. Enjoy!





CLASSIC CORNMEAL MUFFINS

1 Cup Fresh-Ground Cornmeal

1 Cup Fresh-Ground Whole

Wheat Flour

1/2 tsp. Salt

2 Tbsp. Baking Powder

2 Eggs

1/2 Cup Honey

1 Cup Milk

2 Tbsp. Melted Butter

3 TBSP Dough Enhancer

Unbleached White Flour

Dissolve yeast in 1 cup warm water. Pour boiling water over oatmeal and set aside to cool until lukewarm. Mix all ingredients and beat well, then add yeast, being sure everything is lukewarm, before adding. Work enough white flour to make a nice spongy dough that is not sticky. Grease top and let rise. Knead and let rise again. Bake at 400° for 25-30 minutes. A delicious nourishing bread. You may use as much whole wheat flour as you like. Enjoy!

HONEY OATMEAL BREAD

- 2 1/2 Cup Boiling Water
- 1 Cup Honey or Molasses
- 2 TBSP Salt
- 4 Beaten Eggs
- 3/4 Cup Olive Oil
- 2 Pkgs. Dry Yeast
- 2 Cups Quick Cook Oatmeal
- 2 Cups Fresh Ground Whole Wheat Flour
- 3 TBSP Dough Enhancer
- Unbleached White Flour

Dissolve yeast in 1 cup warm water. Pour boiling water over oatmeal and set aside to cool until lukewarm. Mix all ingredients and beat well, then add yeast, being sure everything is lukewarm, before adding. Work enough white flour to make a nice spongy dough that is not sticky. Grease top and let rise. Knead and let rise again. Bake at 400° for 25-30 minutes. A delicious nourishing bread. You may use as much whole wheat flour as you like. Enjoy!



LAYAWAY

GrainMaker is happy to offer a free Layaway to accommodate purchases of our quality made products. For your ordering convenience we offer 6 month layaway plan. Simply take your order total with shipping (you will need to call and get a shipping price) and divide it by 6. Payments must be made regularly, as scheduled, and must be received by us, on or before the day they are due. There is no penalty for early pay off and you are certainly welcome to do so. Once payment has been made in full, your Layaway item(s) will be shipped to you within five business days unless you pay within this first 12 weeks and mills are still in production, your mill has a custom color or your mill has been personalized.

Layaway payments are non-refundable and no credit/refund will be issued upon failure to complete payments. If the layaway is canceled within the first 30 days, we retain 15% of your first payment for

expenses. If the layaway is canceled after 30 days, we retain 60% of all payments made for restocking fees. Failure to complete layaway in the 6 month time period results in a cancellation of your order and no refund of money paid will be given. The layaway starts from the date that we receive this signed form along with your first payment. Please fill out this form and fax or mail it in to start the layaway process. Once we receive your completed Layaway Contract, we will send a money request for the first payment.

We process your Layaway payments via Credit Card, Check, Bank Issued Money Order or PayPal. Please indicate your preferred method of payment below.

By signing this form below, you are entering a legal, binding contract and you are agreeing to our Layaway Contract terms as listed above.

Name: _____ **Date:** _____

E-mail: _____

Address: _____

City: _____ **State:** _____ **Zip:** _____

Province: _____ **Country:** _____

Day Phone: _____ **Cell Phone:** _____

Item(s): _____

Payment Method (Check One): Credit Card _____ Money Order _____
PayPal _____ Check _____ *(Make checks payable to GrainMaker)*

Purchase Price: \$ _____

Shipping Cost: \$ _____

(E-mail, call or write us for accurate shipping prices)

Total Due: \$ _____

If you live in the lower 48 United States, we will send a 5lb. bag of Wheat with your order. (Check One) **Yes** _____ **No** _____

Customer Signature: _____

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.

Wild West Machine LLC.
PO Box 130
Stevensville, MT 59870
Phone: 406-777-7096
Toll-Free: 1-855-777-7096
GrainMaker.com
sales@grainmaker.com

PROUDLY MADE IN STEVENSVILLE, MONTANA