



**Roots &
Branches™**

Preserving The Tradition

HAND CRANK GRAIN MILL

Instruction Manual



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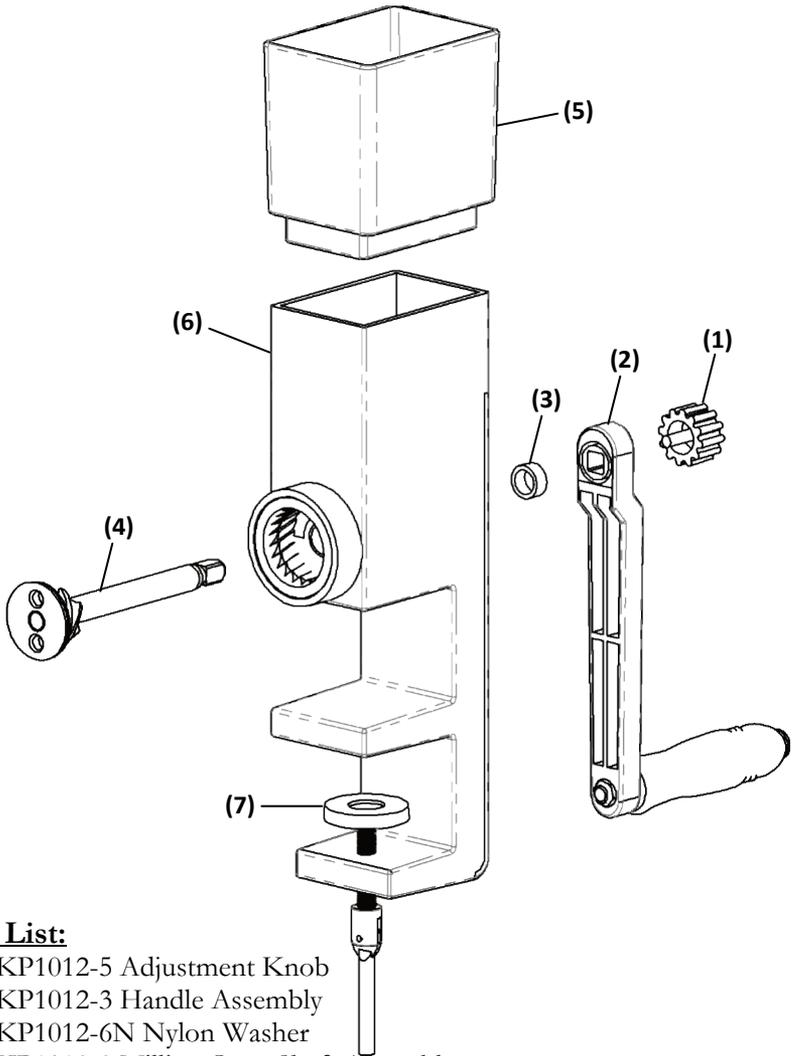
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*For the most up-to-date manual, or for more information regarding this product, visit our website: **VKPbrands.com**

Grain Mill Model VKP1012

Parts Diagram

Your complete grain mill includes everything shown below:



Parts List:

- (1) VKP1012-5 Adjustment Knob
- (2) VKP1012-3 Handle Assembly
- (3) VKP1012-6N Nylon Washer
- (4) VKP1012-2 Milling Cone Shaft Assembly
- (5) VKP1012-7 Hopper
- (6) Body - Not Sold Separately
- (7) VKP1012-4 Clamp Assembly

All replacement parts are available on our website, VKPbrands.com.

Operating Precautions

Read and follow ALL instructions and warnings before operating your Grain Mill for the first time. If certain precautions are not taken, damage to the Grain Mill and/or injury to persons could result.

- **DO NOT turn the handle of the Grain Mill if it is empty. This will damage the milling heads.**
- Never put any foreign objects into the Grain Mill. Small rocks or pieces of metal could damage the milling cones.
- Never put fingers near the milling cone shaft while the Grain Mill is being operated, as that could cause serious injury.
- **Using tools to tighten the adjustment knob will damage the Grain Mill and void the warranty.** Tighten the adjustment knob only by hand.
- Never operate the Grain Mill if any parts are missing or damaged.
- Always make sure the Grain Mill is clamped securely to a sturdy surface before assembling and using.
- **Do not clean any part of the Grain Mill in a dishwasher.**

Product Overview

Congratulations on your purchase of the Grain Mill! You will find it to be a very valuable tool to have on hand. You'll enjoy the natural, wholesome flavors of home ground ingredients, prepared fresh and free from all the preservatives and additives contained in commercially processed foods. Your Grain Mill will serve you well for years to come.

Caring well for your Grain Mill will help it last, so be sure to read through all the instructions contained in this manual before using your product for the first time.

The basic procedure is simple. Once your Grain Mill arrives, inspect it thoroughly and wipe all parts with a damp cloth. Assemble it according to the instructions, then mount it to a stable, solid work surface. Adjust the coarseness by using the adjustment knob. Last, add grain to the hopper and start the grinding process.

Care Instructions

To ensure your Grain Mill works properly at all times, please follow the care and handling instructions below:

- When you receive your Grain Mill, dismantle all parts and wipe them off using a damp cloth to remove any residue from manufacturing and packaging.
- Small parts are easily lost, so be sure to handle with care.
- After each use, the Grain Mill can be easily cleaned with a dry, soft brush or soft cloth.
- If thorough cleaning is necessary, hand wash the Grain Mill in warm water and dry all parts thoroughly.
- **Do not leave any part of the Grain Mill soaking in water. Do not clean any part of the Grain Mill in a dishwasher.**

Helpful Tips

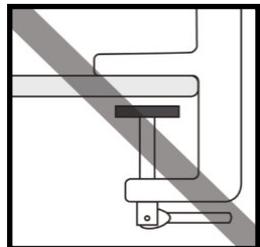
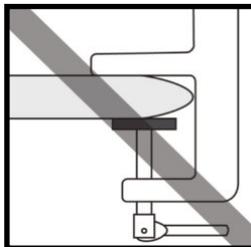
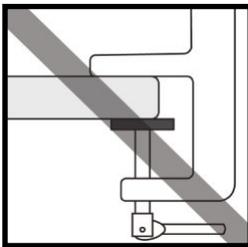
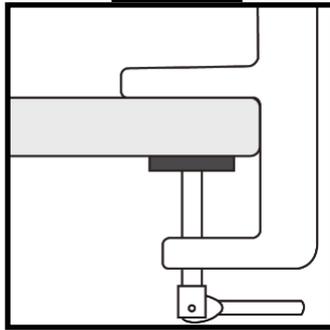
1. **The first time you use the Grain Mill be sure to dispose of the first 2-3 cups of grain which has been ground as it may contain metal residue from the manufacturing process.**
2. The Grain Mill can only be adjusted to a coarser setting after grinding has begun. To adjust to a finer setting, empty the mill of all grain before turning the adjustment knob. We suggest always starting the Grain Mill adjusted to the finest setting.
3. Larger grains, such as corn, garbanzo or pinto beans, do not flow through the Grain Mill well and should not be used.
4. The flow into the milling cone is gravity fed. This can be problematic for very light items, like rolled oats and herbs. We do not recommend putting these types of items through the grain mill.
5. While the Grain Mill is designed primarily for small grains like wheat or rice, it can grind most dry, non-oily grains without damaging the milling cones. Some things grind better than others. If in doubt, try it!

Mounting Instructions

Choose a firm, sturdy surface when mounting the Grain Mill. The best surfaces are built-in countertops and heavy tables, like a dining room table. These types of surfaces ensure the Grain Mill can remain in place while grinding.

Open the clamp screw as wide as it will go by turning counter-clockwise. Then push the Grain Mill forward, so the inside of the body sits flush with the edge of the surface. Twist the clamp screw clockwise until it is tight and the Grain Mill is securely in place (see mounting diagrams below).

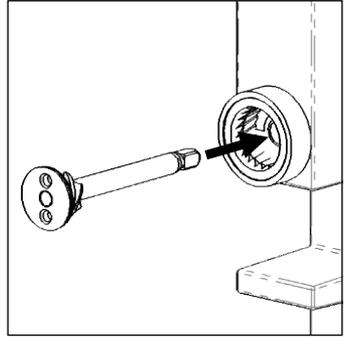
Correct



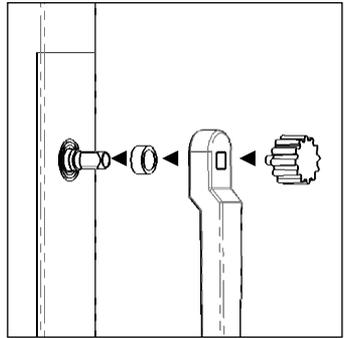
Assembly Instructions

For proper assembly, please read ALL of the following instructions:

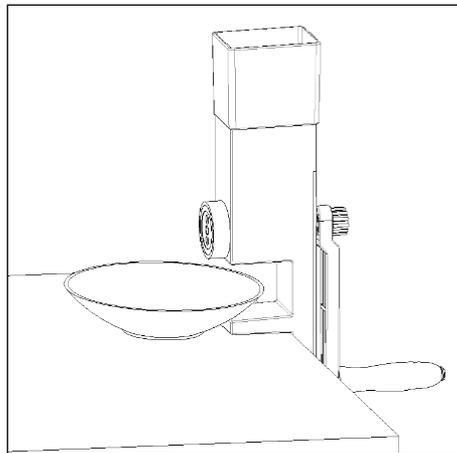
1. With your Grain Mill mounted correctly to a sturdy surface, insert the milling cone shaft through the front of the Grain Mill body (see diagram 1).
2. Push the nylon washer onto the shaft as far as it will go (see diagram 2).
3. Push the handle onto the shaft by lining up the square edges of the shaft with the square hole in the handle (see diagram 2).
4. Screw the adjustment knob onto the end of the shaft, just until it is snug (see diagram 2).
5. Place the hopper on top of the Grain Mill, making sure it is pushed all the way down.
6. Place a shallow bowl or pan in front of the Grain Mill, under the milling cone, before you begin the grinding process (see picture below).
7. Your Grain Mill is now completely assembled and ready for use. Please see the Use Instructions on p. 8 before operating your product.



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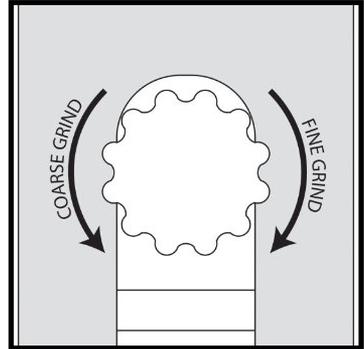
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Use Instructions

DO NOT turn the handle if the Grain Mill is empty. This will damage the milling heads.

Now that you have assembled your Grain Mill properly, read through ALL of the following instructions before you start the grinding process.

1. Before you put grain into the hopper, select the desired coarseness you want your flour to be by turning the adjustment knob, clockwise for fine and counterclockwise for coarse (see diagram at right).



2. **Never use tools to tighten the adjustment knob, as it will damage the mill.**
3. For best results, adjust the knob clockwise to the finest setting, just until the knob is snug, then turn knob counter-clockwise 1/4 turn to prevent over tightening and possible damage to the milling cone. As you grind, you can adjust the knob counter-clockwise, for a coarser textures, if that is what is desired.
4. **Do not start on a coarse setting, then adjust to a finer setting while grinding. This is hard on the milling cone and will not produce good results.**
5. If you discover, after you have already begun grinding, that you want a finer setting, you will need to disassemble your grain mill, clean out all the grain from the body and milling cone and shaft, reassemble the Grain Mill properly, then turn the adjustment knob clockwise, for a finer setting, before adding your grain to the hopper.
6. Once you have your adjustment knob set, place two cups of grain into the hopper.
7. **Use only small, non-oily grains, such as rice, wheat, or barley in the Grain Mill.**
8. Turn the handle clockwise to begin grinding.
9. The Grain Mill will hold 2 cups of grain, which yields approximately 3 cups of fine flour, depending on the grain.

TROUBLESHOOTING GUIDE

PROBLEM	SOLUTION
The Grain Mill rocks from side to side when the handle is cranked.	The Grain Mill is not properly mounted and clamped. See p. 6 for mounting instructions. Also, make sure the surface you are using is sturdy and immovable, such as a built-in countertop.
I am grinding corn, beans or similar sized items and very little or no flour is produced.	Larger items, such as corn, garbanzo beans, or similar sized grains, do not flow well through the Grain Mill and should not be used.
The grain mill only grinds coarse no matter what I do.	See p. 7 for proper assembly instructions and p. 8 for Use Instructions. Be sure to read all steps carefully. If the problem persists, contact customer service at 866-257-4741.
I am trying to grind (X) and it doesn't seem to be working.	See p. 5 for Helpful Tips. If the problem persists, contact customer service at 866-257-4741.

Wheat Dough Recipe

½ c. Butter, melted

½ c. Sugar

2 c. very warm Water

2 tbsp Active Dry Yeast

In a stand mixer, beat above ingredients well. Then add:

2 c. White Wheat Flour

2 Eggs, beaten

2 tsp Salt

Once all of the ingredients are mixed together, add 3-4 more cups of regular white flour, a little at a time, checking the consistency of the dough constantly. When finished, the dough should feel very sticky.

Let the dough rest for 5 minutes, then mix for 5 more minutes.

Using 1 tbsp of cooking oil, coat a large bowl thoroughly. Remove dough from the stand mixer and place into the pre-greased bowl. Rub the dough around in the bowl, so the outside of the dough also becomes coated in oil. Then, cover and let rise until double in size, or until an impression remains when poked.

Punch dough down and let rise another 10 minutes.

For Bread Loaves:

Divide dough in half, shape, and place into two greased, 8.5" X 4.5" loaf pans. Let rise in loaf pans until double in size. Then bake in oven, at 350°F, until golden brown, or when loaves sound hollow when tapped. Remove from pan and let cool on a wire cooling rack.

For Basic Rolls:

Form dough into 2-inch balls, place onto a greased baking pan and let rise for 15 minutes. Bake in oven at 350°F for 20-30 minutes, or until rolls are golden brown. Remove from oven and let cool.

For Cinnamon Rolls:

Roll dough out on a floured surface, into a rectangle. Pour ½ c. butter onto dough and sprinkle with any of the following toppings: Cinnamon, sugar, brown sugar, nuts and/or raisins. Roll up the dough, starting with the short side. Once rolled, pinch the edge closed and cut into 1 ½ inch rolls. Place cut rolls onto a greased baking pan and let rise for 15 minutes. Bake in oven at 350°F for 20-30 minutes, or until rolls are golden brown. Remove from oven and glaze with the frosting of your choice.

For Orange Rolls:

Roll dough out on a floured surface, into a rectangle. Pour ½ c. butter onto dough and sprinkle with any of the following toppings: orange zest and orange juice. Roll up the dough, starting with the short side. Once rolled, pinch the edge closed and cut into 1 ½ inch rolls. Place cut rolls onto a greased baking pan and let rise for 15 minutes. Bake in oven at 350°F for 20-30 minutes, or until rolls are golden brown. Remove from oven and glaze with a powdered sugar and orange juice frosting.

Product Warranty

Register your warranty online at:
VKPbrands.com/Warranty

Model VKP1012 - Grain Mill: 5 years

We are confident in the quality of our products and back each one with a limited warranty for the length of time specified above. Should you experience any problems with your product, please contact our Customer Service Department.

All warranty claims must be accompanied by a proof of purchase and are only valid if the appliance has been operated within the U.S. or Canada and used for its intended purposes. These products are for household use only.

Items Not Covered:

- Return shipping costs or returned items lost in transit.
- Damages to the product due to accident, misuse, abuse, negligence, or if the appliance has been altered in any way.
- Products used outside of the United States or Canada.

VKP[™]

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