

KitchenAid™

GRAANMOLEN
GIDS VOOR HET BESTE RESULTAAT

GRAIN MILL
GUIDE TO EXPERT RESULTS

MOULIN À CÉRÉALES
GUIDE DU CONNAISSEUR

GETREIDEMÜHLE
ANLEITUNG FÜR PROFI-ERGBNISSE

MACINA CEREALI
GUIDA PER OTTENERE RISULTATI
PROFESSIONALI

MOLINILLO DE GRANO
GUÍA PARA CONSEGUIR RESULTADOS
PROFESIONALES

MJÖLKVARN
GUIDE FÖR BÄSTA RESULTAT

KORNKVERN
VEILEDNING FOR PROFESJONELLE
RESULTATER

VILJAMYLLY
OPAS PARHAISIIN TULOSSIIN

KORNMØLLE
SÅDAN FÅR DU DE BEDSTE RESULTATER

MOINHO DE CEREAIS
GUIA PARA RESULTADOS PROFISSIONAIS

KORNKVÖRN
LEIÐBEININGAR UM RÉTTA NOTKUN

ΑΛΕΣΤΙΚΗ ΜΗΧΑΝΗ
ΟΔΗΓΙΕΣ ΧΡΗΣΗΣ ΓΙΑ ΤΕΛΕΙΑ ΑΠΟΤΕΛΕΣΜΑΤΑ



Model 5KGM
Grain Mill
Designed exclusively for use with all
KitchenAid™ Household Stand Mixers.

Table of Contents

Important Safeguards	3
Grain Mill Attachment	4
Assembling Your Grain Mill	4
Attaching Your Grain Mill	5
Tips for Milling Grain	5
Suggested Grains	6
Using Your Grain Mill	7
Care and Cleaning	7
Recipes	8
Household KitchenAid™ Stand Mixer Attachment Warranty	9
Service Centers	9
Customer Service	10

Grain Mill Safety

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not put mixer in water or other liquid.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
4. Children should be supervised to ensure that they do not play with the appliance.
5. Unplug mixer from outlet when not in use, before putting on or taking off parts and before cleaning.
6. Avoid contacting moving parts. Keep fingers out of discharge opening.
7. Do not operate the mixer with a damaged cord or plug or after the mixer malfunctions, or is dropped or damaged in any manner. Return the mixer to the nearest Authorized Service Center for examination, repair or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock or injury.
9. Do not use the mixer outdoors.
10. Do not let the cord hang over the edge of table or counter.
11. Do not let cord contact hot surface, including the stove.
12. Check hopper for presence of foreign objects before using.
13. Also see Important Safeguards included in the mixer Guide to Expert Results booklet.

English

SAVE THESE INSTRUCTIONS

This product is designed for household use only.

Grain Mill Attachment

English

The following attachment is designed to mill low-moisture, non-oily grains such as wheat, corn, rye, oats, rice, buckwheat, barley, and millet.

Grain Mill Body (D) — serves as a hopper; guides grains into grinding burr

Grind Worm (B) — drives grinding action

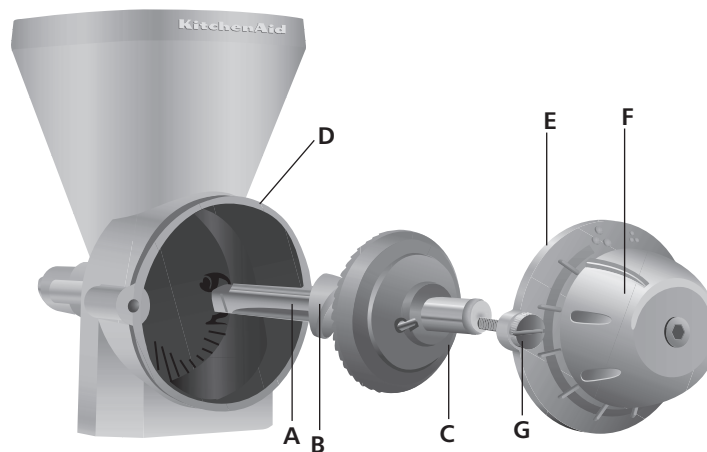
Movable Burr (C) — grinds whole grains into flour

Adjustment Knob (F) — adjusts the fineness of the grind

Cleaning Brush — use to clean burrs and other mill parts after use.

NOTE: Do not immerse grain mill in water or other liquid. Do not wash in dishwasher. For recommended cleaning methods, see “Care and Cleaning” section.

NOTE: The grain mill is designed to grind only low-moisture, non-oily grains. Do not grind peanuts, coffee beans, soybeans, or sunflower seeds with the grain mill; their high oil or high-moisture contents can damage the grinding mechanism.



Assembling Your Grain Mill

NOTE: The grinding burrs of this unit have been lightly coated with mineral oil to help avoid rusting during storage. Before using the grain mill, wash off the oil with a mild detergent solution and dry thoroughly. If you do not remove the oil, the burrs will become clogged and the grinding action will slow down. After using the grain mill, follow the “Care and Cleaning” section.

To Assemble:

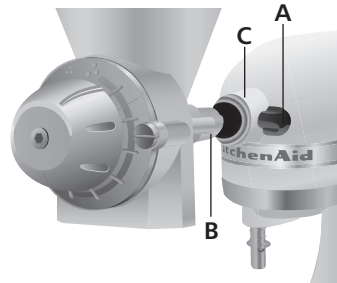
Insert the attachment power shaft (A) with the grind worm (B) and movable burr (C) into the grain mill body (D). Mount the front plate (E) with adjustment knob (F) onto the front of the shaft. Turn and tighten screws (G) into place.

Attaching Your Grain Mill

To Attach:

Before attaching the grain mill, turn off and unplug the stand mixer.

1. Depending on which type of hub you have, either flip up the hinged cover or loosen the attachment knob (A) by turning it counterclockwise and remove attachment hub cover.
2. Insert the attachment shaft housing (B) into the attachment hub (C), making certain that the power shaft fits into the square hub socket. Rotate the attachment back and forth if necessary. When the attachment is in proper position, the pin on the attachment housing will fit into the notch on the hub rim.



3. Tighten the attachment knob (A) until the unit is completely secured to the mixer.

English

Tips for Milling Grain

- Flour ground with the grain mill will have a coarser texture than commercially ground flour. The grain mill grinds, and you receive, all parts of the berry; commercial grinders sift out some parts of the berry before marketing the flour.
- It is not necessary to press grain into the grain mill hopper with your hands or any utensil. The moving grind worm will feed the grain into the grinding burrs.
- One cup of grain yields between 156 g (5.5 oz) and 188 g (6.6 oz) of flour.
- One cup of oats yields 110 g (3.9 oz) of flour.
- If you grind more flour than your recipe requires, store the flour in the refrigerator or freezer to avoid rancidity, since this product contains no preservatives.
- Do not grind coffee beans in your grain mill; their high oil content can damage the grinding mechanism. Coffee beans can be ground with the KitchenAid™ Artisan™ Burr Grinder.
- Do not grind grains or nuts with a high moisture or oil content, such as peanuts, sunflower seeds, and soybeans. These can also damage the grinding mechanism.

Suggested Grains

All these low-moisture, non-oily grains may be ground in your KitchenAid™ grain mill:

Wheat — Many different types of wheat are grown around the world. Hard wheat, with a high percentage of protein, is generally considered best for bread flour; soft wheats are preferred for cakes, cookies, and other baked goods. Mix hard and soft wheats for all-purpose flour.

Corn — Grind fine for baking, coarse for cornmeal mush.

Rye — Combine rye flour with wheat flour for best results with rye bread; rye does not contain enough gluten for good rising.

Oats — Oats must be hulled before grinding for flour, or use rolled oats. Oat hulls block proper feeding of grain into grinding burrs. In most recipes you can substitute oat flour for up to $\frac{1}{3}$ of the all-purpose flour.

Rice — Both white and brown rice grind well.

Buckwheat — For best results, buckwheat should be hulled before grinding. Raw and toasted buckwheat both grind well.

Barley — For best results, barley should be hulled before grinding.

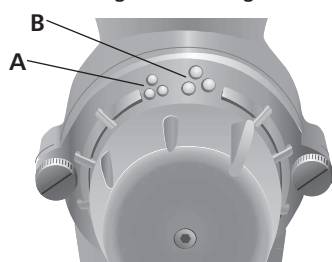
Millet — Before grinding, toast millet in a heavy, dry skillet to bring out this very small grain's unique flavor. Stir constantly to avoid burning.

Your local health food store can provide more information on grains.

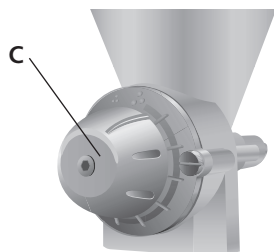
Using Your Grain Mill

To Use:

Note the grind symbols at the top of the dial. The Fine Grind symbol (A) indicates the finest grind setting. The Coarse Grind symbol (B) indicates the setting for the grind that is most coarse. Each notch on the dial represents a grind setting.



1. Select the finest grind setting by turning the adjustment knob (C) clockwise to the Fine Grind symbol (A) and immediately turn adjustment knob back 2 notches.



2. Fill the hopper with grain.
3. Once the grain is added, start the mixer at Speed 10.

NOTE: If the grind is too fine, turn the adjustment knob counterclockwise, one notch at a time, until desired coarseness is obtained.

4. Continue to replenish grain in the hopper until the desired amount of grain is ground.

NOTE: Do not grind more than 1250 g (44.1 oz) (10 cups [2.4 mL]) of flour at one time; damage to mixer may result. After grinding 1250 g (44.1 oz) (10 cups [2.4 mL]) of flour, allow the mixer to cool at least 45 minutes before using it again.

English

Care and Cleaning

To Clean:

Clean burrs and other mill parts with the provided brush. The mill does not necessarily need to be cleaned after every use, but should be brushed when changing types of grains. If needed, a toothpick may be used to clean the burr grooves.

IMPORTANT: Do not wash grain mill or any of its parts in an automatic dishwasher.

If the grain mill must be washed, wash it by hand with mild detergent and warm water. Dry thoroughly with a towel. Allow to air dry. Do not reassemble until next use. If burrs are not completely dry, grain may clog the mill.

If the unit is to be stored for a long period of time, lightly coat the burrs with mineral oil. Before next use, hand wash as directed above to remove the mineral oil.

Jalapeño Corn Muffins

- 125 g (4.4 oz) (240 mL [1 cup]) corn
 94 g (3.3 oz) (180 mL [1 cup]) wheat berries
 1 tbs (15 mL) baking powder
 1/2 tsp (2.5 mL) salt
 240 mL (1 cup) low-fat milk
 60 mL (1/4 cup) oil
 3 tbs (45 mL) honey
 1 egg
 2 tbs (30 mL) canned diced jalapeño peppers (long green non-spicy peppers)

Assemble the grain mill and attach to the mixer. Set the mill on the finest setting and then turn the knob back 2 notches. Turn the mixer to Speed 10 and grind corn into the mixer bowl placed under the mill. Repeat with wheat berries after setting the grain mill on the finest setting and turning the knob back 1 notch.

Add baking powder and salt to the mixer bowl; mix well. Add all remaining ingredients. Attach the bowl and flat beater to the mixer. Turn the mixer to stir speed 1 and mix about 15 seconds. Stop and scrape the bowl. Turn the mixer to stir speed 1 and mix about 15 seconds.

Spoon the batter into greased muffin pans. (Do not use cupcake liners.) Bake at 190° C (400° F) for 15 to 18 minutes, or until toothpick inserted into center comes out clean. Remove from pans immediately. Serve warm.

Yield: 12 servings (1 muffin per serving).

Per serving: About 121 cal.

Honey Whole-Wheat Pancakes

- 125 g (4.4 oz) (240 mL [1 cup]) wheat berries
 1 tsp (5 mL) baking soda
 1/4 tsp (1.2 mL) salt
 1/4 tsp (1.2 mL) nutmeg
 360 mL (1 1/2 cups) buttermilk
 2 eggs
 3 tbs (45 mL) honey

Assemble the grain mill and attach to the mixer. Set the mill on the finest setting and then turn the knob back 2 notches. Turn the mixer to speed 10 and grind the wheat berries into the mixer bowl placed under the mill.

Add baking soda, salt, and nutmeg to the mixer bowl; mix well. Add all remaining ingredients. Attach the bowl and flat beater to the mixer. Turn the mixer to speed 2 and mix about 15 seconds. Stop and scrape the bowl. Turn the mixer to speed 2 and mix about 15 seconds, or until smooth.

Spray griddle or heavy skillet with no-stick cooking spray. Heat the griddle to medium-high heat. Pour about 80 mL batter (1/3 cup) for each pancake onto the griddle. Cook 1 to 2 minutes, or until bubbles form on the surface and the edges become dry. Turn and cook about 1 to 2 minutes longer, or until golden brown on the underside.

Yield: 6 servings (2 pancakes per serving).

Per serving: About 170 cal.

Household KitchenAid™ Stand Mixer Attachment Warranty

Length of Warranty:	KitchenAid Will Pay For :	KitchenAid Will Not Pay For :
<p>Europe and Australia: Two Year Full Warranty from date of purchase.</p> <p>Other: One Year Full Warranty from date of purchase.</p>	<p>Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an Authorized KitchenAid Service Center.</p>	<p>A. Repairs when Grain Mill is used for operations other than normal household food preparation.</p> <p>B. Damage resulting from accident, alterations, misuse, abuse, or installation/operation not in accordance with local electrical codes.</p>

English

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INDIRECT DAMAGES.

Service Centers

All service should be handled locally by an Authorized KitchenAid Service Center. Contact the dealer from whom the unit was purchased to obtain the name of the nearest Authorized KitchenAid Service Center.

In the U.K.:
Call: 0845 6011 287
Fax: +44/(0)1942 671386

In Ireland:
M.X. ELECTRIC
Service Department
25 Alymer Crescent
Kilcock, CO.KILDARE
Call: 87 258 1574
Fax: 1 628 4368

In Australia:
Call: 1800 990 990

In New Zealand:
Call: 0800 881 200

Customer Service

For U.K. and Northern Ireland: Free phone helpline number on:
0800 988 1266 (Calls from mobiles are
charged at your standard network rate)

For Southern Ireland: Helpline number on: +44 (0) 20 8616 5148

Address: KitchenAid Europa, Inc.
PO BOX 19
B-2018 ANTWERP 11
BELGIUM

www.KitchenAid.co.uk
www.KitchenAid.eu

English



FOR THE WAY IT'S MADE.™

® Registered Trademark of KitchenAid, U.S.A.

™ Trademark of KitchenAid, U.S.A.

The shape of the stand mixer is a trademark of KitchenAid, U.S.A.

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Specifications subject to change without notice.

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