

# Wheat Grinder Reviews

## Mel's Kitchen Café

www.melskitchencafe.com

### Nutrimill

- I have a Nutrimill. It's the only grinder I've ever used, but I love it. It's loud, but I think that's pretty typical for all wheat grinders, right? I love that it's all connected without hoses or a separate container, but on the downside, it's pretty tall, so if you don't have a place to put it, I could see the height being a problem. It grinds my wheat perfectly, (I grind hard and soft white wheat at least once a week) and it's easy to clean. I've had it for 3 years and have never had a problem. I would totally recommend it.
- I have a Nutrimill. I haven't used any others, so I don't have anything to compare it against, but I like that it's relatively quiet (not any louder than the average vacuum anyway) and it's not messy at all. It easily sits in a back corner of the kitchen counter, so I just keep it there all the time rather than pulling it in and out of a cabinet. I mainly use it for wheat, and I like that you can adjust the coarseness. I also grind cornmeal with it. I can't think of anything I don't particularly like.
- The Nutrimill! LOVE IT! Grinds wheat and all other grains! Beans as well! Fabulous machine....can even stop mid-grind and it doesn't clog it. (Can't do that with the wonder mill) I have had it for about 4 years and I use it all the time. It is much quieter than the K-Tech and grinds fine to coarse perfectly. I got mine from Pleasant Hill Grain and they are fabulous to work with!
- I own the Nutrimill Grain Grinder. I love it. Actually I should say my husband LOVES it. He is always grinding wheat for me. My husband and I have had this grinder for about 4 years and it still works like a charm. Not a speck of flour on my counter afterward. It is fast and quiet and easy to clean. It makes super fine flour all the way up to a cereal grain.
- I have the Nutrimill wheat grinder. I have had it for 8 years or so. I have loved it but have not known anything different. My in-laws have the same one and love theirs too. I don't know how other wheat grinders work but I love that I can put my wheat in the top of the grinder, put a lid on, turn it on and walk away for a few minutes. It is easy to clean and it fits underneath my cabinets so it is out of the way.
- I received a Nutrimill for Christmas.

**What I like:** relatively quiet (much quieter than I remember wheat grinding being when my mom used to do it and it sounded like an airplane taking off in the kitchen), very low mess (no flour 'spray' on the counters/into the air), I can adjust how fine I want the finished product to be.

**What I don't like:** it's big and takes up a lot of counter space, and is heavy enough that it's a bit of a pain to get out and put away, manual instructs not to grind 'oily' seeds/grains (like flaxseed).

- I have a Nutrimill wheat grinder. I have had it for a year now and get great use out of it. I have no complaints, but I also can't compare it to another because it is the only one I have owned. I did a lot of research and read a lot of reviews and chose this one as a long term investment. It has great reviews and lasts.
- The brand of wheat grinder I have is the Nutrimill. I love, love, love this grinder!

**The benefits:** It grinds at a lower temp. so it preserves the nutrition of what you are grinding. It grinds nice and fine, or you can do course. You can grind beans, and popcorn in it too, not all will do that. It doesn't have a hose to get clog up like the whisper mill. It has a huge hooper so you can grind large amounts or small amounts. I have had my grinder for a long time and use it at least once a week if not more, and I have had zero problems with it. It grinds clean--no flour flying around, and quickly.

**The downside:** None, I have not found one thing that I don't like about it. Very easy to use, and clean.

- I have a Nutrimill. I love the huge 20 cup capacity. It gives me the option of grinding extra and storing it in the freezer until it is needed. It prevents me from pulling out the mill just for a cup or two at a time. It grinds quickly (20 cups in about 5 minutes) and the selection of how fine I want the grain texture is excellent. That said, it is NOISY. I know that this is supposed to be the quietest mill on the market, but I still dream of the KoMo Classic Mill. A big downside for me is that the Nutrimill is a large appliance and there is no way I would give it permanent counter space, so hauling it out each time I want to use it is a pain.
- I have a Nutrimill and I absolutely love it! I like that I can turn it off in the middle of grinding if I need to. I can also determine how coarse/fine I want it to grind with the simple turn of a knob. It's really easy to assemble and use. You can grind pretty much anything in it, except flax seeds. If I had to say something I didn't love about it, it would be that it is kinda loud, I just put it out on the back porch when I use it so the neighbors can hear too :), and it is expensive. Other than that, it's the perfect wheat grinder!
- I have a Nutrimill. I love it. I don't have any complaints about it, but I've never used any other kind, so I don't really have anything to compare it to.
- I have a Nutrimill wheat grinder.....which I use for hard and soft white wheat and organic popcorn, which I grind to make cornbread. You can also use it for rice and beans, just nothing oily like peanuts or flax. I love it! It's my first wheat grinder, so I have nothing to compare it to, but it is a wonderful asset in my kitchen and I love being able to grind my own organic wheat to feed my family healthy foods.

**Pros:**

- It has different settings for the consistency of the flour, from coarse to fine. I nearly always use the fine setting.
- It has a very large hopper and a large bowl, which allows me to grind quite a bit at once.
- It's really fast - takes just 2-3 minutes to grind 5-6 cups of wheat berries.

Can't really think of any cons, other than it's a bit loud....but not louder than a vacuum cleaner, so it doesn't bother me too much.

- I have a Nutrimill and have liked it. It's easy to use... my 9 year old is our miller. I do need to have mine looked at though. I think there is a funky gasket, so flour shoots out the side as its grinding. I think that is a fluky thing though. I know others that have the same machine and don't have that issue. Hope that helps!
- I have a Nutrimill and love it! I just got it a few months ago after saving up and couldn't be happier. It can grind a ton and is super-fast! If everything is installed correctly it is completely mess free and cleanup is a breeze. If I had to list cons it would be that it's loud.
- I have a Nutrimill. I've had it going on 5 years now and haven't had a single issue with it. I haven't ventured out to try grinding anything other than wheat- I'm so boring. I've been meaning to do cornmeal, but haven't yet. But I've ground a whole lot of wheat in it! I really like it. I've never used another wheat grinder so don't have anything to compare it too, sorry. Ya, it's a bit noisy, but well...it's grinding wheat. My mother-in-law says it's a whole lot quieter than the older machines out there. As far as cons are concerned, I really don't have any.
- I have a Nutrimill wheat grinder and LOVE it. It is easy to use, grinds to different textures (my favorite is very fine flour for homemade bread) and it's fast--I can do several cups of wheat in just a couple of minutes. The only cons are that it's big and thus difficult to store, since its only purpose is to grind wheat. It is also *really* loud, it sounds like an airplane taking off. So, I have to plan ahead if I want to make bread during my baby's nap time.
- I have a Nutrimill. It's fast and efficient, with a option for finer or coarser grinding (or anything in the middle). But it is big and heavy and a pain to move.
- We have had a Nutrimill for years. This grinder works very well.

**Things I like:**

- I can grind plenty of flour to make 4 loaves of bread at a time.
- Beautiful fine flour.
- Can also grind "crunchier" flour when wanted for a wheat pilaf.
- Can grind popcorn into cornmeal.
- Don't have to have the grinder turned on before putting in the wheat to grind...

**Things I don't like:**

- It is made of plastic. (My kitchen/pantry setup is such that I have to store the grinder on a metal shelving unit in the pantry and move it when I want to grind wheat. If I had a place to permanently store the grinder "out" this might be such a concern. I worry about dropping the grinder when I move it.)
- When I fail to seat the receptacle properly, i.e. all the way in, flour blows out and makes a mess of the kitchen...consequently I do the grinding on our porch.
- I love my Nutrimill. I don't have a lot to compare it with since it is my first and only. But I did a lot of research (i.e. asked the best bread makers that I know what they used and loved, read a ton online) and this came up enough that it seemed to be a reliable one. I don't do much extra with it- I keep it on the same settings so I can make 4-5 loaves of bread every two weeks. So I haven't gotten into milling other grains.

**Pros:**

- A really fine good flour is produced.  
It is pretty quick- I usually do 9 or 10 cups of wheat at a time and I know I can't be gone from the kitchen long.
- Easy to clean up and doesn't produce extra flour mess (unless you don't push the bowl in all the way before grinding...)
- The little extension part that lets you pour a lot more grain in if needed.

**Cons:**

- Not whisper quiet but doesn't phase me, I know only the top of the line ones really are quieter anyways.
- Bulky- but it mills a lot of grain so it holds a lot of flour. Fits fine under my cupboards so it isn't a problem.

## *Blendtec K-Tec Kitchen Mill*

- I have a K-Tec Kitchen Mill. I like it, but haven't had any other for comparison. I don't like that it is so loud. I also wish it had a coarser setting. All the flour is a fine grind, even on the coarsest setting.
- I have a Blendtec grinding mill (electric, not hand crank) I love it, although I wish it came with a larger storage container for the flour. It's enough to do 2 batches (8 loaves - 24 c. flour), but I still would like it to store more. The only other complaint I have is that it is very loud, but this is probably the case with all grinders.
- I have a K-Tec Kitchen Mill that is around 7-8 years old. It works great and has a very large bin for flour. My one dislike is that the clips that hold the top motor/hopper piece to the bottom bin that holds the flour aren't sturdy. One cracked a year after I got it, and the other one has a small crack. Unless they fixed the design of the clips, I would not get it again for that reason alone.
- I have a Blendtec Kitchen Mill. I got it because it was cheaper, but I do think it's hard to clean, gets really hot, which makes the flour stick sometimes, and makes a mess trying to get the lid off and over to get to the flour. And it's really loud. That said (and apparently it sounds like I don't like this mill at all!) I do like the ability to change the coarseness of the flour, and I feel like it's really fast. So, in all, I LIKE this mill, but I don't LOVE it.

- I have a K-Tech wheat grinder.

**The pros:** it is compact and easily fits on the shelf in the back hall. It's storage shell is also the flour receptacle (I'm sure there is a real name for that, but what?). You just turn the hopper part (where the wheat gets poured into) upside down to store in the clear plastic bin that the flour comes out into. It is pretty quick at grinding. I can get a full receptacle full of flour in about 5 minutes (never timed it though).

**The cons:** it is screaming loud, as in I feel like I'm standing under a big jet plane at take-off when it gets turned on, so I do my grinding in the back hall where there are two doors that separate me from it when I am working in the kitchen. Sometimes the little spongy filter slips out a bit and flour dust coats the place on the wall that the machine is facing. Sometimes I don't get the top part completely snapped down onto the bottom part, and lots of flour dust puffs out all over into my back hall laundry room, coating everything in the room with the fine flour dust.

- I have had a Blendtec kitchen mill since 2007. Love it. My mom has had the same kitchen mill for over 20 years. I used hers until I got my own. We both love it. It is fast and does a great job over a very long time. Cons---it is super loud. I usually grind outside because it is so loud. I have a plug on my back porch. It is also kind of messy, so that is another reason I grind outside or in the garage. I don't have to clean up the mess
- I have "The Kitchen Mill" by Blendtec.

### **Pros:**

- It's a wheat grinder and thusly, I get fresh ground wheat flour for my food making purposes, yay.
- It has a gradation for how finely I want the flour ground- it can be very fine or more coarse.
- It comes with a large, clear plastic collecting base so I don't have to use a bowl to collect my flour.

### **Cons:**

- It has to be plugged in. I wish it had the option of being a hand crank. My sister's is like that I'm jealous. So if I was ever in a situation with no power, I could still grind wheat.
- My kitchen turns into a flour mill every time I use it. The seal between the motor portion and the plastic collecting base is not very tight, so if I do not apply pressure with both hands down, it releases flour dust into the air and lands all over my kitchen horizontal surfaces.
- It's noisy. It puts off a loud, high pitched whirring when it's on and the sounds gets even screechier when the motor has ground all the flour in the portion for whole wheat kernels.
- The basin for holding the wheat kernels is not very large, so I have to stand there and scoop into it in order to get enough flour for my needs. It maybe holds 2 cups of wheat so I end up refilling it 3-4 times while I'm grinding my wheat.

- I have a K-Tec Kitchen Mill wheat grinder. It's the only one I've ever owned/tried so I don't know how well it works compared to others (aka how fine the flour is, how noisy it is etc.) It is pretty loud, but I get great flour (as far as I know), it's not very messy, the grinder part is self cleaning, and it stores pretty nice and compact for what it is and how big it is. I've never had a problem with it. I also like that you can adjust the coarseness. I've used it to grind wheat into flour (finest setting) and popcorn into cornmeal (coarsest setting). As a side note, I hear some grinders can't grind popcorn. I love the flavor of making my own cornmeal, so I'm definitely glad mine can!
- I bought my wheat grinder last fall. It is a Blendtec Kitchen Mill. It's a great little grinder for the price. I use it about once a month to grind a big can of wheat (the ones that come from the cannery). It only takes a couple minutes and then I'm done. Pros would be the price and it easy to use. Cons would be that it is rather loud and it's not easy to clean. There are always little nooks and crannies with flour still in them.
- I have a Blendtec Kitchen Mill. I think it's about \$180 on Amazon. It is AWESOME! You can adjust the coarseness of the flour to make super fine whole wheat pastry flour or more coarse flour for hearty bread. I usually just grind wheat berries and I haven't had any problems at all with it. I have also used it to grind popcorn to make cornbread, which was really, really tasty. The only negative I have noticed with the Blendtec is that it is very noisy. It's powerful and does the job, so I'm not complaining. I actually got some earplugs and keep them with the mill and pop them in when I turn it on. It grinds really fast so the noise isn't unbearable, but I wouldn't try it when people are sleeping. It is kind of a pain to clean, too. I bought a paintbrush that I use just for cleaning it and brush all the extra flour out as soon as I'm done grinding.
- I have the Blendtec Kitchen Mill.
  - Pros:**
    - Fast
    - Very fine grind
    - Easy to store because of the shape and not too big since the lid fits inside the canister
  - Cons:**
    - LOUD
    - You will end up with flour everywhere - I try to only do it outside or with a giant towel covering it all
- I have a Kitchen Mill Blendtec wheat grinder. It is the only wheat grinder that I have owned and I have had it for about 5 years. What I like-it grinds wheat very well, I love the big container that catches all the flour. Their customer service is great-the tabs that clip on to the container broke on my grinder. It was still under warranty and they sent me a whole new motor. What I don't like-it is VERY LOUD, it doesn't handle large batches of wheat well, I get a fine mist of flour all over my kitchen. Overall, I'm very happy with it and I use it regularly.
- I Love my Blendtec by Kitchen Mill. I don't like the dust that it sprays if I don't have the sponge thing in all the way (or lid latched) but for the most part if I am paying attention it doesn't make a big mess. I love being able to make fresh whole wheat!

## Wonder Mill / Whisper Mill

- I have a WonderMill that I really like. It is pretty simple to operate which is nice. It kind of sounds like an airplane taking off when you start it but it is only for a short time so not too bad. I don't grind when my daughter is napping.  
I like that you can store the wheat in the container if you aren't planning on using it all. I don't necessarily like how you separate the container from the grinder but it hasn't broken in two years so I guess it is fine. It has 3 settings which is nice although I usually use the finest setting (pastry).
- I have a WonderMill and love it. It can grind from coarse to fine and everything in between, although I only use those two settings. I grind unpopped popcorn on the coarse setting for cornmeal. You get a fresh-tasting product using freshly ground grains. I have ground rice, popcorn, wheat, soft wheat, rye, and pinto beans (to make refried beans), but I mostly use it for grinding wheat or popcorn. I don't like the price (\$260+) and that it takes some space to store, but I bake wheat bread from it weekly, so it has been an investment that has paid off.
- I have a WonderMill. So far I love it. I have to keep it in a cupboard, and I like that it is lightweight and easy to move and set-up. I am pleased with the speed at which it grinds and how the flour turns out. It's a little loud, but I assume they probably all are, so I don't hold that against it. All in all, a great machine!!
- I have a Whisper Mill, and as it says it's relatively quiet (no worse than a vacuum), it makes great flour. The only thing I don't like about it is that it's coarse setting is still pretty fine (think tortilla flour) so you can't make cracked wheat with it. I recommend it to everyone that wants flour. There's a huge variety of grain that it will grind, I just usually do wheat, so I can't tell how it compares to other grinders with other grains.
- I have a WonderMill. I love that I can grind 12 or so cups of flour at a time. It is great for making large batches of bread. I also love that I can grind lots of other types of grains. I grind popcorn for corn meal, I grind barley, oat groats, spelt, wheat, and even beans for bean flour. (It can not grind anything wet however, (Like oily things nuts, or flax seed...) but I'm fine with that. I use a coffee grinder for flax and chia, and even sometimes small batches of grains.) I love making bread with fresh flour because it is super tasty, and using warm flour makes it rise nice and quick. It is also pretty quick. I don't have to wait around a long time. I've tried making flour for pancakes in my blendtec and it is super slow. I can also choose fine, medium or coarse grain. That is nice. I like coarse for cornmeal for pizza, medium for breads, fine for treats.

The main thing I don't like about my grinder is that the lid is hard to put on sometimes. That wouldn't be so much of a problem except that inside there is this little cup that attaches to the lid only it doesn't attach super securely. Quite often in popping the lid on, the cup part falls off so I have to take it apart again. Manageable, but annoying. The silly cup should stay put. The lid sometimes pops up at the end of a batch (certainly my fault for trying to fill it too full!) or not getting the lid on tight enough. If the filter gets dirty, it can start to spray flour everywhere. Luckily I've learned that this is just a dirty filter problem and I clean it and it is good. It is also quite loud, but I can't imagine a wheat grinder can be quiet. I mean your grinding something hard into a powder.

- I have a Wonder Mill.

**I like:** It is fast. I get consistent results every time. I can store large amounts of wheat berries, which are less expensive than flour, and grind them whenever I want. They maintain their nutrition in berry form. I never run out of flour, because I can always grind more. I grind all my wheat on the "bread" setting. I use it for bread dough and also for cookies, where I enjoy the chewy texture of the bran. There is a pastry setting, which I used once. The texture of that flour is fine, but I've found I prefer the flavor of white flour in cakes. It's sturdy. It has taken a fair amount of abuse (we've had it for about 5 years) from my kids knocking it over, and once I accidentally ground too much wheat without emptying the flour bin, and flour backed up into the machine. We cleaned it out and pressed the reset button and it works as well as it ever did. Which is very well indeed.

**I dislike:** It's loud. But I think that's almost unavoidable in a high-power, fast machine. I have heard that KoMo mills are quiet, though I have never heard one in person, and they are beautiful. But they are slow, and I value speed. The flour bin stores separately from the grinder, which takes up more counter space or cupboard space.

- I use the WonderMill. I have been making bread for my family for about three years now since we found out my son is allergic to soy (most store bought breads have soy flour). When I grind wheat I grind a 5 gallon bucket full of flour. I have no complaints about my grinder, it works quickly and I have had no problems. I chose this brand after talking to a friend of mine who has made bread for her family of 9 kids for years and years (her kids are all grown) and she recommended this brand. I think she replaced one part in the many years she has used hers. It has a bread, pastry and coarse settings. I have only ground wheat and corn in it so I can't comment on anything else. I am completely happy with mine and would be happy to recommend it.
- I LOVE my whisper mill. It grinds super-fast and is consistent. I haven't had any problems with it in the 12 or more yrs. I've had it. Awesome!
- I own a Whispermill now known as Wondermill. It is about 6 or 7 years old. (If I am remembering correctly) When I'm on top of things I use it every 2 to 3 weeks. It still works great!

#### **Cons.**

My biggest complaint about my wheat grinder is that I bought the floor model to save money so it didn't come with a user guide or anything like that. Other than that my real complaint is that it can't handle stops and starts. (Meaning you have to turn it on before you put the wheat in and you can't turn it off mid grind. But I'm sure you knew that.) If you have little hands helping you in the kitchen and they turn it off before it is done grinding you will have big problems. I stay close by while grinding so this has never been a problem but I sure do worry. The part where the tub connects to the bucket that collects the flour can brake easily if you push it on to the grinder the wrong way. For me it has always popped right back on when I push it back in place. I don't find it as much of a problem.

#### **Pros.**

I like that it is easy to use and I can change how fine or course to grind the wheat. It can also grind other grains which is a plus even though I haven't gotten around to using that feature.

- I have a Whisper Mill wheat grinder.

#### **Here are the things I like:**

1. It is pretty quiet compared to other grinders, but it still sounds like a jet.
2. It grinds the wheat very finely.
3. It doesn't take lots of space to store and is easy for me to use.
4. You can grind other things than wheat, although I never have done that.

#### **Here are the things I don't like:**

1. It ONLY grinds finely--no cracked wheat from this grinder.
2. The little sponge filter can be a pain to clean, but isn't really a big deal.

This is the only mill I have experience with except ones that are about 50 years old and you don't want to know about, believe me! I have had it for about 14 years and it still looks and works like new. (Maybe that's because I don't use it enough, but I use it whenever I grind wheat.) I've been very happy with the results of the wheat flour--both red and white--from this grinder.

- I have a Whisper Mill (I think they are now called "Wonder Mill" which is a smart change as they are not quiet). I love it and have never had any problems with it (about 10 years old). It has easily milled any grain I have put in it, even an ezekiel mix with the beans. The only complaint I have is if you are grinding a lot of different grains one after the other, it is best not to rinse out the lid to the catch bowl. It has a narrow tube that connects to the mill and it won't dry for a while so the flour gets goopy and clogs it. The remedy is not to wash it out until you know you will not be using it for the rest of the day
- I have a wheat grinder that I love! It's a Whisper Mill! I love it so much, I had another grinder and it was horrible. I wish I could remember what it was...but the pros would be not messy, I love the way it grinds, I love the setup! Cons would be its big so it's kind of hard to store and it's loud but I don't mind it, my kids just cover their ears and I give everyone a warning that it's coming on.
- I have the Grain Master Whisper Mill wheat grinder and have used it over the past 7-8 years. It mills great flour and for its intended purpose it's fine but I must say I use it in fear every time I switch it on. It has a high tendency to clog - requiring a visit to a knowledgeable repair shop for unclogging. Luckily, the one

time I clogged it, I lived in Arizona near a reputable bread shop that sold these sorts of machines and also repaired them. Now living in the midwest, I fear what would happen if I clogged it again and had to ship it to a repair place or something. You can of course avoid clogging but just must religiously follow a set routine when grinding. Plug the machine on and turn on without wheat in the mill. Let run for 10-15 seconds and then begin pouring your wheat into the "bowl." When all the wheat has been through the machine, again let the machine run 10-15 seconds to make sure all flour and wheat has made it's way through the machine before turning off. I guess this isn't really a troublesome or difficult step, just a worrisome problem should I forget it. During the actual grinding process, the machine noise is relatively "quiet" and manageable but the before and after grinding noise (required to not clog the machine) can be ear-piercing and alarming to small children...and old children like myself. I always warn my kids to plug their ears if they're standing nearby so they won't have a heart attack or something.

- I received The Kitchen Mill by K-Tec (now Blendtec) in 1992 and have used it many times each year. It has a very strong, durable motor which has never needed servicing. It has a range of settings from fine to coarse. It is compact for storage in my kitchen cupboard. I've used it to grind white, red, and soft white wheat, spelt, and dry beans. The only negative thing I could think of is that it is loud. I would highly recommend this wheat grinder to everyone.



## *KitchenAid Grain Mill Attachment*

- My husband got me the Grain Mill Attachment for my KitchenAid and oh, my LOVE IT. I love the fact that the flour from this mill has a more interesting look to it - bread made from this flour (I think) has better texture and better flavor. A couple of caveats - I have the professional KitchenAid so the motor is stronger, and you're not going to be able to grind huge amounts with this attachment. But for a home baker, I think this attachment works really well.
- I have the KitchenAid grain mill attachment. I've used it regularly for about 4 months now. This is what I've decided:
  - Pros:**
    - 1) It's cheap. \$125 compared to \$250+
    - 2) It's smaller
    - 3) Grinds very fine to quite coarse (only takes one pass unlike what i had read in reviews)
    - 4) Easy enough to operate
    - 5) Not very messy
    - 6) Solid construction
  - Cons:**
    - 1) My Kitchenaid (the artisan) gets pretty hot after grinding just a few cups. I'd have to let my mixer rest for a while if I was going to use my Kitchenaid to mix the bread also.
    - 2) It's WAY slower than the others. It did seem to pick up speed after using it for a month or so though. (Figure that one out). Still way slower than the other grinders. Fine for making the occasional loaf. Terrible if you have a large family.
    - 3) Obviously you need a KitchenAid mixer for this baby to work
    - 4) Not appropriate for emergencies because it needs electricity
- I have a Kitchen Aid wheat grinder attachment. I like it because the kitchen aid does all the work and it grinds it to just the size I want. The only dislike I have is that it won't work if we don't have electricity, so we are looking for a hand grinder.

## *Family Grain Mill*

- I have the Family Grain Mill and I LOVE it. Overall, for me, the pros far outweigh the cons!

### **Pros:**

- I bought it without the motor and instead bought the attachment to affix it to my Bosch which gives it more power!
- You can buy an inexpensive hand crank for it so that you're set for emergencies. I did. I think I paid something like \$200-\$250 all in all? From [pleasanthillgrain.com](http://pleasanthillgrain.com)
- It can do cracked wheat. The NutriMill can't.
- It can grind flaxseed. Only 1/2 a cup at a time, but a lot of other mills don't at all.

### **Cons:**

- The hopper holds 5 cups. I fill it twice to do my 4-loaf recipe of whole wheat bread.
- It has no top so a little dust gets around the outside while it works.
- From what I hear, the NutriMill is really quiet. This is not. It's not crazy loud though, just loud if I'm trying to scale it...

- I have the Family Grain Mill. I have the version to grind by hand because I wanted it for emergency purposes. It also has an attachment to hook up to a Bosch that you can buy so you can mill with the motor, but I haven't purchased it. I am very happy with it. I get a good fine flour and I know I could use it in a disaster, but I also use it for everyday use. It's not too hard to turn and my kids even take turns sometimes. I would say the only con is that I don't pull it out all the time probably because I know it's a commitment to hook it up and then get a little workout.
- I like that it has the detachable hand grinder, good for power outages, etc. But I haven't ever used it! I always use the electric motor. It is able to fit on the counter and it's not super heavy, so it's easy to move around. It is rather loud and the flour does tend to make a film all over the machine and the counter even if I have a bowl right under it (but that is probably inevitable.) It has varying levels of fineness when it comes to grinding, but I always just use the finest.

## *KoMo Classic Grain Mill (Wolfgang Mill)*

- I have the KoMo Classic, like you. I love that it sits on my counter all the time without being an eyesore. It's fairly quiet, and easy to use for a lot or a little flour. I love that it pours into an open container so I can use the flour while it's still working, and it doesn't seem to get much dust everywhere. I can't think of a thing I dislike about it, except the price. But then, it was worth every penny.
- I have the KoMo Fibidus Classic! I love everything about it. It's beautiful enough to sit on the counter (although mine doesn't), it's simple. It grinds the wheat fabulously & isn't too loud. I love that its stoneground. There is nothing I don't love about it!

## *Magic Mill*

- I am using my MIL's 30-year-old Magic Mill. It is still going strong, and does a great job at grinding wheat at any level from course to fine. BUT: It is big, It is such a pain to clean and makes a HUGE mess. If this one ever dies, ease of cleaning and how well it keeps the flour contained while grinding will be very high priorities for me. But as long as its still kicking, I'll be grinding my wheat in the garage in huge batches and then freezing them, so I don't have to clean it as often. I guess this means I'm both cheap and lazy. But hey, I am grinding my own wheat, so I guess that balances it out:)
- I have an old Magic Mill wheat grinder serial # 11575. It was my mother in laws so I inherited it when she died. It is probably at least 40 years old. It is very heavy and the outside is wood with a drawer underneath. Besides the fact that it is very heavy (I just keep it in the garage to grind) it does a great job grinding and can be adjusted. I will keep it till it dies - but I think it still has lots of life in it.

## *Vitalmill (Discontinued)*

- I have a Vitalmill wheat grinder.  
**Cons:** loud, difficult to clean, not adjustable (the fineness of the flour, though the flour it grinds is not too course or too fine so maybe it doesn't need to be adjustable)  
**Pros:** grinds well, keeps the flour dust mess to a minimum, fairly inexpensive for an electronic wheat grinder, aids me in making delicious wheat bread.
- I have the VitalMill. I have liked the VitalMill but now want to purchase the Nutrimill. The VitalMill works great, grinds many cups of wheat into a nice fine texture which turns out to make amazing bread. BUT, there is one major con to this grinder. It has two spring pins that have to be pressed at the same time to remove the heavy top grinding compartment off the top of the flour bin. When you lay this part down on your counter to use the flour bin, of course flour gets all over the place and takes a little longer to clean up. I bought the VitalMill for the lower price and I guess you get what you pay for. I think this is a great mill for someone who makes bread once and a while. I however, would like to move on to the Nutrimill simply for the convenience of that flour drawer! It is loud like a shop vacuum but I just let it grind while I get all my other ingredients ready.
- I have the Vitalmill. I like that it is pretty fast and grinds the flour quite fine, but dislike almost everything else about it. (It's messy, loud, inconvenient to take apart to get the flour out, a pain to clean). It's still definitely better than nothing though! However, this is irrelevant because they aren't being made anymore.

## Miscellaneous Grinders

- I have my mom's ancient **Mill & Mix wheat grinder/mixer**.  
**Pluses:** It was free, and it's better than not having a wheat grinder. :) You can adjust how coarsely or finely you want to grind the wheat. You can grind any grains in it, including corn. It doesn't kick up a bunch of grain dust - that is all captured inside the drawer on the bottom. It has a huge capacity - I can grind a lot all at once. The attached mixer has a large capacity - but I don't need that part since I have a Bosch mixer.  
**Minuses:** it is GIGANTIC. There is no good place to put it that is accessible and out of the way, so for now it occupies way too much counter space. It is really loud, so I have to use it when the kids are awake. I don't think the company is even in business anymore, so once it breaks I doubt I can fix it.
- We recently got a **Vitamix blender**. Fastest, easiest set up and clean up, light and simple to use and lift, no rules about not adding fatty seeds like flax (haven't tried mixing them in yet) and still a great result. Maybe just slightly less fine than the blendtec kitchen mill, but blending it more towards the full 1 min. gets it a bit finer.
- I have a 35 yr. old **Excalibur stone grinder** they make dehydrators now but this came in a kit it was inexpensive and it has ground tons of wheat perfectly it is adjustable and it even has a handle so you can grind if the power goes out. I love a stone grinder. I have friends with all different kinds but my flour always is so nice and fluffy
- I have been making bread twice a week for the past 41 years and have been grinding wheat berries for the bread using the same **Moulinex grinder** and the same Kitchen Aid mixer with a dough hook for all those years. Love both of them and can't say enough good things about them, especially the mixer. The only disadvantage to the wheat grinder is it only holds 1/2 cup wheat, but by the time everything else is thrown in the bread that's plenty of cracked wheat