

# OWNERS MANUAL

## **Wonder Mill™** **Wonder "Junior"**

USA DESIGN PATENTED



*"The World's Most Versatile Handmill".*





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## **IMPORTANT SAFETY INSTRUCTIONS PLEASE READ**

The Wonder "Junior" has been designed with detailed engineering to make it the easiest handmill to use. It is the safest and most functional mill available.

Please consider the following:

**Danger:** Never put your fingers or any body part inside the throat of the mill or near the auger or any other moving parts. Hair and loose clothing should be pinned back. Moving parts can cause serious injury.

**Danger:** Although your Wonder "Junior" Mill can be motorized, motorizing greatly increases the risk of injury from bodily contact with moving parts.

**Danger:** When Motorizing the mill or when using the Drill Adapter NEVER !!! allow the auger shaft to turn faster than 150 RPM

**Important:** The baked-on "powder coat" finish on your Wonder "Junior" will resist acids, detergents, chipping, scratching and is approved by the FDA for food contact. However, you should protect it from wear and sharp objects.

**Important:** Do not operate the Wonder "Junior" when empty. The grinding burrs may be damaged or fail prematurely if turned against one another without grain in the mill.

**Important:** Do not put ANY object other than grains, seeds, corn, or beans inside the feed hopper or you may damage the auger, stones, or burrs, etc.

**Important:** The first pound or so that you grind might contain grit that is knocked off the high spots on the stone burrs as they settle against each other. This is a normal part of the break-in process and doesn't harm the mill in any way. Please discard the first batch of flour for this reason.

**Hint:** The Wonder "Junior," with the stainless steel burrs, makes excellent nut butters. However, the nuts must be FRESH. If even slightly stale, nuts will grind into more of a flour consistency than butter. If your nuts cannot produce a smooth, consistent butter, try adding oil or using fresher nuts. To improve the flavor, add salt.

**Hint:** Some products, like soybeans, may be hard to grind. If the mill is too difficult to turn, try pre-grinding at a coarse setting, then re-grind at a finer setting.

**Hint:** Flour can cake and pack into areas of your mill. Always clean your mill thoroughly after each use. A soft bristle brush is very effective in removing build-up.



## ASSEMBLY AND CLEANING

The Wonder "Junior" comes mostly assembled.  
In order to use your mill follow these simple steps :

1. Remove the mill and all parts from box. Note : The Stainless Steel Burr heads are coated with a food grade oil to protect them from corrosion during shipping and storage. Please wash them in warm soapy water with a scrub brush, then dry them thoroughly before first use. Never store milling heads in a sealed plastic bag.
2. Attach the double clamp to the base of the mill. Use the 4 short bolts to attach the clamp to the base of the mill. The bolts will go through the base into the threaded holes in the double clamp. Make sure the opening of the clamp faces away from the handle (See picture on front of owner's manual). Tighten four bolts securely.
3. Hold flour guide in place. It will fit around the three posts on the front of the mill. While holding the flour guide in place, set the stone burrs or stainless steel burrs (depending on your choice) onto the front of the mill by aligning the three holes on the back of the burrs to the three posts on the front of the mill. There is only one way the burrs can fit onto the posts.  
**DO NOT FORCE** the burrs onto the mill.
4. Place the washer onto the threaded adjustment knob post and then carefully screw the threaded post into the auger. Hand tighten. This knob is used to adjust the coarse to fine settings.
5. If you have the double clamp on your Wonder "Junior" it will simply mount to a counter or table. If you do not have the double clamp you can bolt the mill to a counter through the four holes on the base of the Wonder "Junior". You are now ready to use your mill.
6. **NOTE !!! ALWAYS TURN THE HANDLE CLOCKWISE**





## **CLEANING**

Unlike most other mills, every part of the Wonder “Junior” (except the grinding burrs) is either rust proof or plated to resist rust. You can clean the mill any time by hand washing in soapy warm water.

Always rinse well and dry thoroughly. DO NOT put your mill in the dishwasher. In most cases it is sufficient to limit cleaning to a careful dusting with the cleaning brush.

## **HOW TO GRIND**

1. Start by selecting the correct grinding burrs. Your mill came equipped with stone grinding burrs. You may have also purchased the stainless steel grind burrs. To help choose which heads will work best for hundreds of different grains, beans, spices etc, go to [WILLITGRIND.COM](http://WILLITGRIND.COM)

**Stone Burrs:** These provide the finest ground flour. They are best for producing pastry quality flour from wheat, corn, rye, oats, and other **DRY** grains. If any oil is present in the grains being ground they will load up, glaze over, and plug. If this happens you can remove the glaze with soap, warm water, and a wire brush, so there is no permanent harm. If the stones glaze over again, then you need to use the optional stainless steel grinding burrs.

**Stainless Steel Burrs:** These are more versatile than stone burrs, but typically grind 10 to 20 percent coarser. Stainless steel burrs grind anything that stone burrs do **PLUS** they can grind any oily foods like peanuts, soybeans, sunflower seeds, poppy seeds, coffee beans, etc. The stainless steel burrs work great for making nut butters like peanut butter, etc. If you want to speed up the nut butter process, then we recommend using the optional Drill Adapter and your electric drill. When done, simply wash the heads in warm soapy water and dry.

2. Without putting any food in the hopper, turn the adjusting knob until the grinding burrs just begin to touch (when properly set, you can hear the burrs rubbing against each other, but the handle still turns with ease). Now simply pour your un-ground grains into the Wonder “Junior” hopper and turn the handle until flour begins to fall from the mill into the collection bowl. While turning the handle, tighten the adjusting knob until you produce the texture of flour you want, coarser or finer. Please view the Adjustment Knob tutorial on our website [THEWONDERMILL.COM](http://THEWONDERMILL.COM)

### **IMPORTANT :**

**DO NOT USE PLIERS OR ANY TOOL TO TIGHTEN  
THE ADJUSTING KNOB, ONLY TWIST KNOB BY HAND!!**

## HOW TO MOUNT YOUR MILL

Your Wonder "Junior" comes with four mounting holes in each corner of the base of the mill. You can attach the mill permanently by drilling four respective holes into a counter or work bench and bolting the mill securely in place.

If you purchased the optional double clamp, you simply bolt the base of the mill to the double clamp with the four short bolts provided. Then you can clamp the mill securely to any 2 inch thick or thinner counter or table. The patented double clamp system holds the mill securely.

For easiest grinding, the mounting surface should be about waist level.



Cleaning Brush



Flour Guide





## REPLACEMENT PARTS



Stone Milling Heads  
#70-WJSTONE



\*Stainless Steel Burr  
#70-WJBURR



\*Double Clamp  
#70-WJCLAMP



\*Flour Guide  
#70-WJFG



Bearing Repair Kit  
#70-WJRK



\*Cleaning Brush  
#70-WJCB

60% more out put with  
our new improved Auger



Auger Shaft  
#70-WJASHAFT



Adjustment Knob  
#70-WJADKNOB



Handle Assembly  
#70-WJHANDLE

Parts marked with a \* are only included  
with the DELUXE model,  
not the BASIC model.

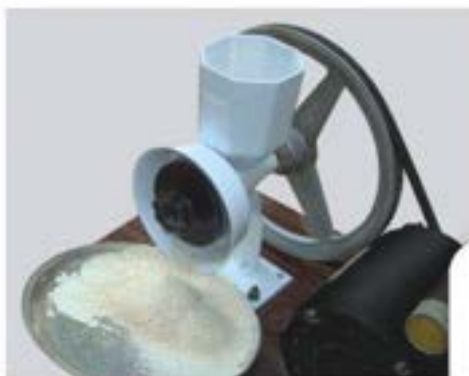
## EXTRA ACCESSORIES



Drill Adapter  
#70-WJDA



Great for Nut Butters



Motorizing Pulley



Motorizing Pulley



Motorizing Pulley  
#70-WJMP



## **WARRANTY AND SERVICE**

### **LIMITED LIFETIME WARRANTY**

Your Wonder "Junior" is covered by a **Limited Lifetime Warranty**. This means that for six full years from the date of purchase everything on the mill, except the stone heads, is warranted by the Wonder Mill Company to be free from mechanical defects in material or workmanship. The uni-body mill housing and the stainless steel burr heads are warranted for the life of the original owner. The warranty is non-transferable and is subject to the following terms and conditions:

- 1.** Grinding Stone Burrs are warranted for a period of one year from the date of original purchase.
- 2.** Warranty does not cover damage from shipping, misuse, dropping, commercial use, repair by unauthorized persons, or normal wear and tear.
- 3.** For any warranty service you must have proof of purchase to make a warranty claim. Please keep your receipt or a copy in a safe place. Absolutely no warranty work will be honored without the receipt.
- 4.** All shipping costs for warranty service (both ways) are the responsibility of the mill owner.
- 5.** Under no circumstances shall the WonderMill Company be liable for consequential damages sustained in connection with the Wonder "Junior" Grain Mill. This warranty covers only the Wonder "Junior" Grain Mill and its specific parts, not the food or products processed in it.
- 6.** All Warranty repairs must be performed at The Warranty Center in the country where the mill was purchased.----- For example if you live in Canada and purchase your mill in the USA the Mill would have to be shipped to the USA Warranty Center for any Warranty repairs. Or if you live in the UK and purchase a mill from a USA dealer, the Mill would have to be shipped to the USA Warranty Center for any Warranty repairs.
- 7.** TO LOCATE THE CORRECT WARRANTY CENTER PLEASE CONTACT :

**The WonderMill Company**

Pocatello, ID 83201

Phone: (208) 234-9352

**[www.thewondermill.com](http://www.thewondermill.com)**

**[service@thewondermill.com](mailto:service@thewondermill.com)**



## WEB RESOURCES

### Recipes available at :

Thewondermill.com  
Grainmillwagon.com  
Bakingwholegrains.com

### What can I grind ?

See willitgrind.com for demonstrations and a list of what you can grind

### See the following videos at the wondermill.com Video Page :

1. Assembly Demonstration
2. Adjustment Knob Tutorial
3. How to Remove Handle
4. Examples of Motorizing
5. Making Nut Butters

### For more information contact :

For the United States:  
**The Wonder Mill Company**  
Pocatello, Idaho 83201  
Phone : (208) 234-9352  
e-mail: [service@thewondermill.com](mailto:service@thewondermill.com)  
[www.thewondermill.com](http://www.thewondermill.com)

### International Distributors

**WONDERMILL UK/EUROPE**  
**Malton North Yorkshire England**  
Phone : +44(0) 1944 758777  
Fax : +44(0) 5600 755093  
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[www.wondermill.co.uk](http://www.wondermill.co.uk)

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**IN-CASE OF**  
Phone : 403-381-0005  
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[www.incaseof.ca](http://www.incaseof.ca)



**WONDER JUNIOR**