

# The LEE Household Flour Mills

## CAUTION

The LEE Household Flour Mill will give you many years of trouble-free grinding if the following precautionary measures are taken.

Use only the flour bag supplied with the mill. This bag is made of a special material which keeps the flour out of the air in the room and out of the motor windings, armature, and bearings. Flour in the motor may result in serious damage.

A mixture of flour in air is as explosive as gasoline vapors— so be sure the bag is tightly seated around the flange of the flour outlet.

This mill is equipped with a thermostat. This protective switch automatically turns off the motor if the mill is overheated. When the motor has cooled sufficiently, the motor will automatically restart.

The mill will become overloaded and automatically shut off if the flour bag is twisted and flour piles up in the outlet—or if the bag becomes too full and flour blocks the outlet of the grinding chamber.

Therefore, always see that the bag is not twisted and hangs freely and do not let the flour bag become more than two-thirds full.

If your mill continues to turn off and on, and there is no other apparent trouble, it might be that the voltage in your area is low. Low voltage will cause the mill to draw excessive current and overload the motor. Your local power company representative will be glad to check your voltage to determine whether it is low. This may be rather difficult to determine, however, since it may be low only during peak hours of demand on the local power supply.

The standard Model 500 and 600 Mills will only grind properly with grain the approximate size of wheat kernels. Larger grain must first be cracked to wheat kernel size. Powders will feed too fast and cause the mill to become overloaded and shut off. Do not attempt to regrind flour or coarse meal in any model of Lee Household Mills.

The deluxe Super Model S-500 and S-600 Mills are equipped to grind larger grains, such as whole kernel corn, in addition to wheat and other grains. Great care must be taken when grinding fine corn flour. The higher moisture content of corn may cause the fine flour to clog in the discharge opening of the grinding chamber resulting in serious damage to the mill.

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