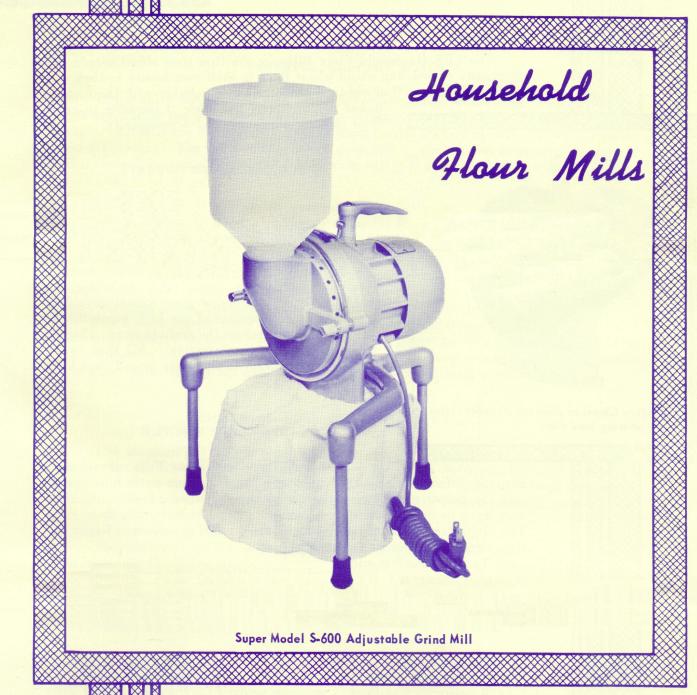
The LEE



The LEE Household Flour Mills are small mills designed for home use. They are easily portable -- inexpensive -- and afford you the opportunity of grinding your own fresh flour in small quantities.

These mills are available either as fully adjustable grind or fine grinding mills in two sizes ... the standard model with a 1/6 H.P. motor and the super model with a 1/4 H.P. motor.

LEE Househo

The LEE Household Flour Mills for the first time afford people the opportunity of grinding whole wheat flour in their own homes as they use it. The combination of old-time stone grinding together with the modern

power of electricity has made it possible to grind flour rapidly, efficiently and economically.



and rotating feed disc.

ECONOMICAL TO OPERATE

Because of the high efficiency of this mill, flour is ground at a fraction of a penny per pound. There is no waste as the entire grain kernel, including the germ and bran, is reduced to fine flour.

In other types of mills the softer germ is usually discarded as these other machines are unable to grind the entire grain kernel to a fine flour. Another advantage of the LEE Stone Mill is that it does not overheat the grain to cause a breakdown of the nutritional factors. All that nature intended is included in the flour ground in a LEE Mill.

GRINDING PRINCIPLE

The LEE Household Flour Mills operate on a new and different principle of stone grinding. The automatic feed allows just the proper amount of grain to enter the grinding chamber and it is worn away by centrifugal action forcing it against a stationary stone ring. The slight fan action of the stainless steel rotating feed disc forces the flour through the gap into the bag below.

The carborundum grinding stone is second only to diamonds in hardness and never requires redressing because the pressure is very light and the stone is extremely hard. The stone will grind just as fast after a thousand pounds of grain as it does the first day the mill is used.

FULLY AUTOMATIC

A uniformly fine flour is produced in the LEE Household Flour Mills eliminating the sifting and bolting operation required by most mills. Anyone can operate a LEE Mill without any training, yet with perfect safety.

The automatic feed makes it possible for the mill to grind without any attention. It is necessary merely to fill the unbreakable polyethylene hopper with grain, snap a bag on the outlet and turn on the motor. The visual level hopper will hold about four pounds of grain and the dustless flour bag will accommodate an equivalent amount of flour. After the grinding has been completed, the bag can be removed from the outlet and the flour scooped out as it is needed.

Flour Mills

POWERFUL COMPACT MOTOR

These mills are powered with LEE Universal Motors, which were designed for aircraft use during the war. As a result their output is maximum for a minimum amount of weight. Actually the horsepower output is about four times that of other motors of equivalent dimensions. The motor has a thermal-protective switch which automatically turns it off if the mill becomes overloaded. The motor will automatically restart when sufficiently cooled.

EXCITING NEW FLAVOR

The LEE Household Flour Mills are ideal units for home use as they enable you to grind your own fresh flour as it is needed and put all the flavor and health-giving nutriments of whole grain into your home baking. Bread made with fresh stone ground whole wheat flour has a fine full flavor and retains the rich taste of the wheat germ oil.

With a little experience whole wheat flour can be used in any recipe for bread, cake pie crust, cookies or for any purpose for which commercial white flour is used. The better flavor is a fine reward for the trouble taken in learning to use it. The LEE Household Flour Mill will pay for itself in both health and lower food costs.

CHOICE OF FOUR OUTSTANDING MODELS

The standard <u>MODEL 500 MILL</u> is a flour grinder designed to be used primarily for wheat. It can, however, be used to grind other dry grains the approximate size of wheat kernels, such as rye and rice, or larger grains, such as corn, which have been precracked to wheat kernel size. This mill is powered with a 1/6 H.P. motor and will produce three to five pounds of the finest possible flour.

The standard <u>MODEL 600 ADJUSTABLE GRIND MILL</u> will produce nine different grinds ranging from a cracked grain or coarse meal to a fine flour. The adjustable grind lever is located on top of the mill directly in back of the grinding chamber. When set for fine flour, this mill will grind three to five pounds per hour and when set for coarse meal will grind 20 to 25 pounds per hour, depending upon the nature of the grain. This mill is also powered with a 1/6 H.P. LEE Universal Motor.

The <u>SUPER MODEL S-500 FLOUR MILL</u> is a deluxe version of the Model 500 flour grinder and is powered with a 1/4 H.P. motor which increases its grinding capacity to six to ten pounds of fine flour per hour. A special feature of the deluxe mill is the newly designed feed mechanism which will accommodate whole kernel corn and other larger grains as well as wheat.

The <u>SUPER MODEL S-600 ADJUSTABLE GRIND MILL</u> is a deluxe version of the standard adjustable grind model. The 1/4 H.P. motor increases the fine flour output to six to ten pounds per hour and the coarse meal output to 40 to 45 pounds per hour. The specially designed feed mechanism which will accommodate whole kernel corn and other larger grains is also to be found on this deluxe model.

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