

# The LEE Household Flour Mills

## OPERATING AND MAINTENANCE INSTRUCTIONS

By carefully following these simple instructions, your LEE Flour Mill will give you years of trouble free satisfactory service.

These mills will grind a fine all-purpose flour suitable for baking cake or bread. The standard Model 500 and 600 Mills grind three to five pounds of fine flour per hour, while the Super Model S-500 and S-600 Mills grind six to ten pounds of fine flour per hour.

The Model 600 and S-600 mills are adjustable to nine different grinds from a fine flour to a coarse meal and cracked grain. Since grinding to a fine flour requires more time than the preparation of a coarse meal, the capacity of the mill is less in proportion to the fineness of grind. These mills will crack 20 to 30 pounds of grain in an hour.

The LEE Household Flour Mill is as efficient as any larger mill. Its output per watt-hour of current used compares favorably with any mill capable of producing a comparably fine flour.

### REGISTRATION OF YOUR MILL

Please fill in the enclosed registration card and mail it to us. This will enable us to keep an accurate record of your mill and help us to serve you. Should it be necessary for you to write us concerning your mill, please mention the Serial Number to aid us in giving you speedy service.

### ASSEMBLY OF MILL

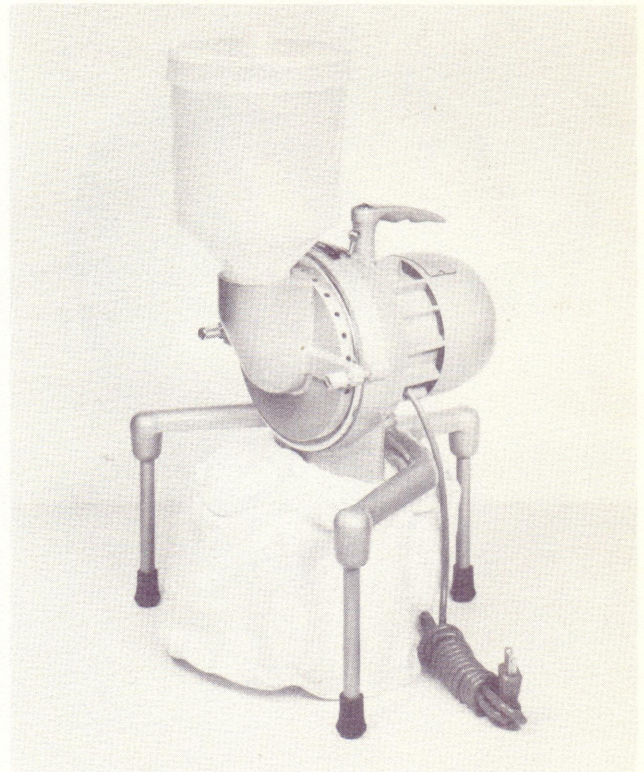
Mills are shipped completely assembled except for the carrying handle, flour bags and feed hopper. The handle is attached to mill housing with filister head screw and star washer enclosed. Place the feed hopper in the top opening of the grinding chamber and turn slightly to make certain it is properly seated.

Stretch the opening of the flour bag over the oval opening in the bottom of the grinding chamber. Use only the flour bag supplied with the mill as it is made of a special material which keeps the flour out of the air in the room and out of the motor. Caution should be taken to see that the entire spring in the bag opening is above the flange in the flour outlet.

**IT IS IMPORTANT THAT THE BAG IS NOT TWISTED AND HANGS FREELY FROM THE MILL.** Flour must drop freely into the bottom of the bag to prevent clogging which will overload the electric motor.

### OPERATION OF YOUR MILL

Only dry grain should be ground in your Lee Household Flour Mill. Grain which has been stored in damp place or humid atmosphere or freshly threshed will contain excess moisture which will cause paste to form in grinding chamber during grinding operation. This paste will coat components of grinding mechanism, block opening between grinding chamber and flour outlet and glaze stone. This will slow down grinding rate and can overload motor. Grain which seems moist can be dried by placing it in shallow pans exposed to sun for several days or in low oven for several hours.



All models of Lee Household Flour Mills will grind wheat, pearled barley, hulled oats and pop corn the size of wheat kernels. Rye and rice should be ground in small quantities of about  $\frac{1}{2}$  cup at a time since they are smaller than wheat kernels and tend to overfeed into grinding chamber and load motor. Models S-500 and S-600 mills will grind larger grains such as whole kernel corn. **Soy Beans, nuts and seeds because of their excessive oil content cannot be ground in any of these mills. Do not attempt to regrind coarse flour or cracked grain as it will feed too fast and will overload motor.** Further information on grinding can be found in "Notes on the Use of the Lee Flour Mill."

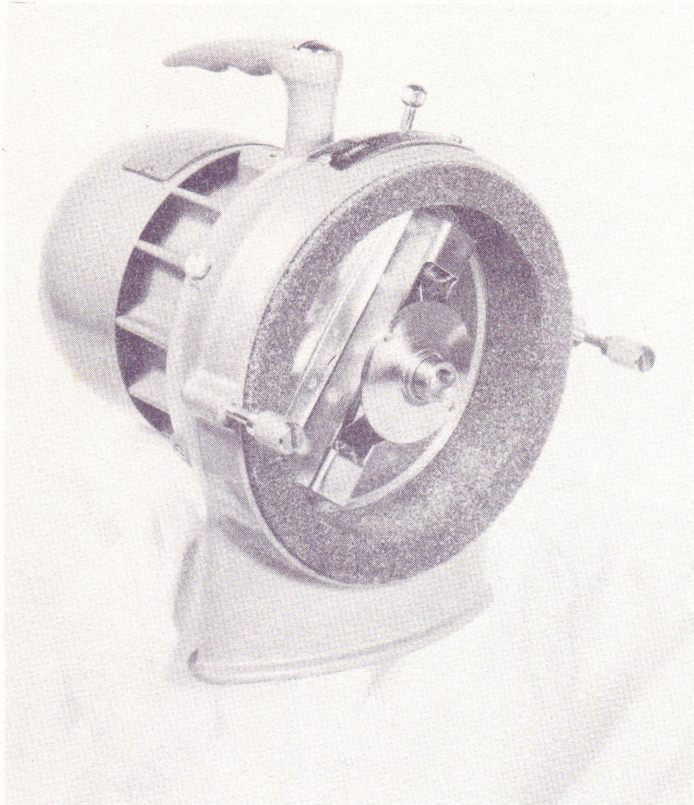
To place your mill in operation fill hopper with the dry grain. On Models 600 and S-600 set adjustment lever to degree of fineness desired, Models 500 and S-500 have no adjustment and will only produce fine flour. Insert line plug into 115 volt electrical outlet, either A.C. or D.C. The mill will now start to grind. Place on hopper cover and mill will require no further attention until grinding has been completed.

### AUTOMATIC SHUT-OFF

These mills are equipped with automatic thermostat which will automatically turn mill off if internal motor temperature exceeds factory set limitations. When motor has cooled sufficiently it will automatically restart unless plug is disconnected from electrical outlet.

If mill continues to shut itself off and restart, check carefully to see that flour bag is not more than  $\frac{2}{3}$  full, the flour outlet is not clogged or grinding stone and mechanism are not gummed up by grinding grain with excessive





moisture content. Also have your line voltage checked to make sure it is not too low. If correcting these items does not eliminate the difficulty, the mill should be returned to factory for inspection and adjustment.

#### CLEANING THE MILL

It is essential to keep your mill clean as any flour left in it will become bug infested within a few days. The front cover and plate can be removed by loosening the two bolts on either side of grinding chamber sufficiently so that slots in front cover cross member can be slipped off shank of bolts. With front cover and plate removed, stone can then be taken out, by placing fingers firmly on opposite sides of inside and pull straight out. Care should be taken not to cock stone. Inner ring can then be removed. Grinding chamber can then be cleaned with small dry brush and flour outlet with bottle brush. On Models 600 and S-600 care should be taken to brush flour from adjustment slots on either side of housing behind inner ring.

**Do not attempt to wash grinding chamber or stone with water as this can seriously damage the mill.**

Mill can be reassembled by reversing procedure. Insert inner ring being sure it lays flat on shoulder at back of grinding chamber. Next slip in stone being sure not to

tip it so it binds on sides of grinding chamber. Place front plate over stone and slip on front cover. Tighten two bolts securing front cover firmly. Your mill is now ready to grind next time you need it. The flour bag should be washed wrong side out in a mild detergent or soap. When dry, the bag should be rubbed or fluffed to regain its fuzzy finish on the inside. Do not operate the mill if the flour bag becomes worn, torn or permits the escape of flour. A mixture of flour in air is as explosive as gasoline vapor.

#### CARE OF THE LEE FLOUR MILL

The motor is equipped with permanently lubricated sealed ball bearings. **THIS MILL IS NOT TO BE OILED.**

The motor brushes should be inspected after every 300 to 500 hours use and replaced when they appear worn. This will prevent the motor from burning out. The right type of brushes may be secured from us when they are needed.

To inspect the brushes, remove the fan cover by loosening the two screws holding it in place. Then using the small L-shaped wrench, which is included with the mill, remove fan from the armature shaft. The brushes will then be visible. When necessary to replace the brushes it is very important to mark the brush position before loosening the screws which hold the brush rig in place.

The LEE Household Flour Mill is, of course, a household appliance designed to supply only the flour requirements for the average family. It cannot be expected to give satisfactory service if used for production grinding and we cannot be held responsible for failure of any mill when our inspection indicates that the mill has been used for quantity grinding.

#### FULL-YEAR GUARANTEE

All LEE Mills are factory-tested by actually grinding a small quantity of wheat. Should traces of flour be found in the mill it is only the result of the grinding test. Each LEE Flour Mill passes rigid tests during manufacture. The guarantee gives you further protection . . . Should any part, excluding flour bags, cord and plug, prove defective in materials or workmanship within one year from purchase date, it will be repaired without charge, F.O.B. Milwaukee.

Should your mill require service of any kind, we recommend that you return it directly to our factory as our factory trained servicemen are best equipped to make the necessary repairs and grinding adjustments. All parts of the mill with the exception of the stand, flour bags and feed hopper, must be returned.

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