

The 2013 Buyer's Guide to Grain Mills



OnlyGrainmills.com Buyer's Guide:

Introduction



Helpful Advice and Specifications to Assist You in Finding the Best Grain Mill That Fits Your Needs

Our mission at OnlyGrainMills.com is to ensure that you are able to browse through a collection of the finest grain mills on the market today. We also want you to be armed with the most factual information gathered from manufacturer's specifications, customer reviews, and of course testing done by Brian and Josh in the OnlyGrainMills Kitchen.

This helpful book is designed to guide you through the process of choosing a grain mill, starting from seeing if you need a manually powered grain mill or perhaps one powered by electricity. We then help you select exactly which mill is right for your time, place, family, and budget. We hope that you will be able to enjoy the benefits of grinding your own homemade flour, as we have.

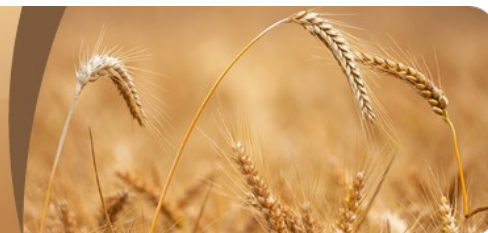
Happy Grinding, and God Bless!



Josh and Brian

Chapter 1:

Do I Need a Manual Grain Mill or an Electric One?



Making Your First Choice:

The first question that comes up when looking for a grain mill is how you want it to be powered. For emergency preparations or for that rustic feel, some prefer to use grain grinders that primarily use the strength of their own arms to turn the grinding burrs. Others, looking for speedy grinding or large quantities of flour, elect to use electric grain mills that use powerful motors to grind down a great deal of grain in a short period of time. Each has their individual strengths and weaknesses and so they each fulfill different needs for different people. Keep a few things in mind as we examine these two kinds of grain mills:

- Do I want a mill for general use now, during emergencies, or both?
- Do I need to make multiple loaves of bread a week, or am I grinding a little for the occasional loaf every couple of weeks?
- Do I have the time to wait twenty minutes for the flour I need, or do I need quick, plentiful flour?
- Do I or someone I'm baking for have special dietary needs? Do I need a mill that can grind gluten-free ingredients?
- Do I want a mill that is supremely durable, or do I need a more economical mill even if it won't last as long?

Keeping these questions in mind will help you as we look at the advantages and disadvantages that manuals and electrics bring to your grain milling experience.

Manual Grain Mills

Examples Include:

- [The Victorio Basic](#),
- [The Victorio Deluxe](#),
- [The Wonder Junior Deluxe](#)
- [The Country Living Grain Mill](#)



Primary Strengths

Durability

Manual grain mills are much simpler in construction than their electric counterparts, lacking motors or wiring, and are often designed for much more rugged environments. All of the above listed mills use metal bodies: depending on the level of quality you desire, you can select mills like the Victorio brand that use softer and lighter metals that will last you around two years of reasonable use or particularly durable aircraft aluminum bodies such as the Wonder Junior and the Country Living grain mills use. Many of them also sell kits that make repairs easy, or else (as in the case of the Victorio mills) are economical enough to be easily replaced with another mill once the first one wears out.

Versatility in Grinding Ingredients

Hand powered mills, owing to their simpler construction, are capable of grinding a wider variety of ingredients than powered mills will. If you need to grind flax, coffee, or nut butters, you will need to use a manual grain mill since electrics will not grind oily seeds at all, save for a few which use special optional attachments. Of course they also grind plenty of gluten-free offerings like rice and quinoa, which is great for those who have special dietary needs. Furthermore, they also

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offer the ability to make a coarse grind rather than fine flour. Coarse grains are great for cereal or grits, and while only the finest electric mills give you the ability to make good cereal, all manual mills can do it easily.

Capable of Switching from Hand to Motor Power

Of course there are times when an electric mill would be nice, even if your needs dictate a manual grain mill. Fortunately, the Victorio Deluxe, Wonder Junior Deluxe, and the Country Living Grain Mill all have attachments which allow them to take advantage of electrical power when need be. The Victorio uses a simple clip-on motor that plugs into a nearby outlet, while the Country Living and Wonder Junior can be attached to pulleys via a flywheel (included in the Country Living, optional in the Wonder Junior). The Wonder Jr. can even use your electric drill for power with the new Drill-Bit Attachment! These methods easily switch from manual grinding handles to motorized power, giving you the best of both worlds.



Weaknesses

Grinding Fine Requires Some Effort

Although coarser grinds are fairly easy, grinding particularly fine flour with any manual mill can take time and arm strength. When we had our family test the mills and both adults and kids had no trouble turning any of these mills at first, though after 5-10 minutes younger kids would start complaining it was getting difficult, and adults needed a break on finer settings after about 15 minutes. Motorizing a manual grinder can help if you need a lot of fine flour, but for smaller amounts try grinding raw grain on a coarser setting first then tightening it down on the fine setting you like for a second pass through the mill.

You Must Clamp or Bolt the Mill to a Suitable Surface

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Unlike electric mills, which stand on feet much like your blender or toaster, manual mills need to be either attached by bolting it directly onto a surface or else attached with table clamps. This can be inconvenient if you don't want to permanently bolt a mill down and lack a solid surface for grinding. Typically a good kitchen table or countertop will serve provided the lip sticks out sufficiently.



Electric Grain Mills

Examples Include

- [The WonderMill](#)
- [The KoMo Brand](#)



Primary Strengths

Motorized Grinding is Easy, Quick, and Clean

Unlike their manual counterparts which require your arms to power them, electric grain mills use their powerful motors to grind for you quickly and easily. They also grind a great deal of grain in a short period of time, which can be incredibly valuable to someone who bakes a lot. Most are also self-cleaning to some

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extent, needing only the occasional cleanup to remove clumps of flour or other obstructions to keep them operating smoothly.

They Stand Strong on Their Own Feet

Electric grain mills don't use clamps and will sit on any flat countertop and grind away. If you prefer to stick your mill in a pantry after use, it's obviously easier to just unplug and carry the mill away instead of trying to unscrew a manual mill.

Plenty of Stuff to Grind

Although they won't grind very oily seeds, you can grind wheat, rye, rice, and a wide variety of other ingredients in an electric mill. With the special Small Grains Attachment for the WonderMill, you can even grind measured amounts of quinoa and amaranth! And of course with a motor to back you, particularly hard grains like popcorn can be ground in certain electric mills like the WonderMill quite easily rather than wearing out your arms like they can in a manual grinder.



Elegant Appearance with Some Durable Construction

Electric mills are in many ways made to be seen. Whether you prefer the white plastic of the WonderMill or the handsome beech wood or stainless steel of the KoMo mills, an electric mill will have the right look for your kitchen. Plus, they're functional, protecting the inner mechanisms from dirt and debris.

Although no motor can outlast simpler manual mechanical parts, many electric mills can last for years of constant grinding and their protective cases are made to keep your mill safe.



Weaknesses

Still Not as Durable as a Manual

Most electric mills are warranted for less than 10 years, while many high-end manuals are warranted for life. Granted, they will last a long time compared to a blender or food processor you might use for making flour, but the motors and wiring will eventually wear down.

Limited Grinding

Although electrics do grind quickly, many will not grind particularly coarse owing to the speed of their grind. The high-quality KoMos are an exception to this rule, but most others do not have the means to make coarse cereal. Of course, as mentioned before, they cannot grind almost any oily seeds and especially no sticky, gooey nut butters. Without special attachments designed for specific oily ingredients, we recommend **never grinding oily seeds in any electric mill**.

Can't Convert to Manual

Unlike the manual grain mills that can be motorized, no electric grain mill can have a manual grinding mechanism attached to it. This means that during an emergency or other situation where you lack easy access to electricity, the grain mill will become a highly stylish paperweight.



Chapter 2:

The Manual Grain Mills (A Comparative Look)



Looking at Manual Mills

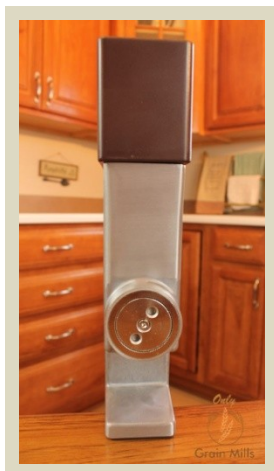
Now that we've gone from looking at manual vs. electric mills, let us compare the different kinds of manual mills (For the electric mill comparison, see Chapter 3 below). When comparing each of the manual mills, here are a few things to keep in mind:

- Some mills are more durable and versatile, but also more costly. Consider the balance between features and what is economical for your budget.
- Different mills grind different ingredients. Higher-end mills can grind particularly hard items like popcorn or tapioca pearls, for example, that would destroy more economical mills with smaller grinding burrs.
- Each mill that can be motorized will have different means of doing so. Some are included, some are extra. Some are easier for a non-mechanically inclined person, others might require a bit of know how.
- Consider that some mills will not grind super-fine flour. If you want very fine flour for lighter breads or pastries, then you'll need to purchase a grain mill that can do the job well.



With these points in mind, let's take a look at the best manual mills on the market.

The Victorio Basic (\$56.95)



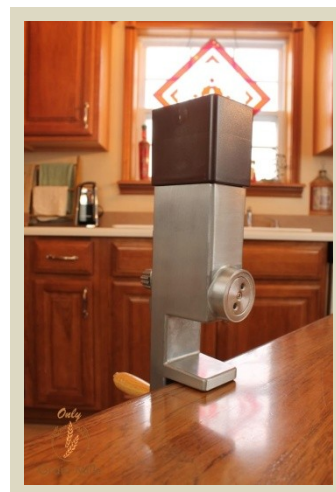
Features

- Small and light, with a small table clamp included with the mill.
 - Removable brown plastic hopper
 - Small steel grinding burr
 - Grinds dry grains, including wheat, rice, and field corn.
- Extreme Coarse to Moderate grind.

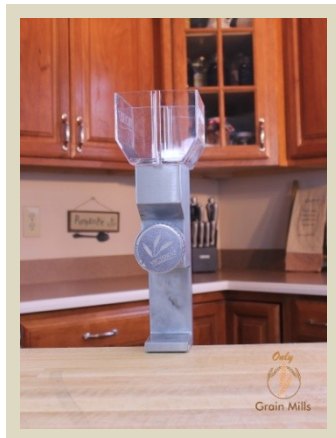
A Small Mill Good for Emergencies or for Individuals

The Victorio Basic's light metal body and small grinding burr are all focused on the primary strength of the Basic: it is light and small, making it easy to take with you or move about. It is not made to last for decades, it is not made to grind fine flour: it is made to be a solid little mill for emergencies, as a backup to a larger high-quality mill, or for individuals who need a little fresh flour every now and again.

We do not recommend this mill alone for family-sized flour needs, as it would wear the small grinding burr out too quickly. If used lightly and occasionally with wheat, rice, or field corn (not popcorn or flint corn, which are too hard and will destroy the mill) it should last about two years before needing replacement.



The Victorio Deluxe (\$84.95)



Features

- **Larger than the Basic, but still light. Includes a larger table clamp.**
- **Removable plastic hopper, much larger than the one on the Basic.**
- **Larger steel grinding burr**
- **Grinds dry grains, including wheat, rice, and field corn.**
- **Extreme Coarse to Moderately Fine grind.**

A Bigger Brother for Family-Size Needs

The Deluxe combines the Basic's focus on lightness and transportability with the larger capacity for a family's needs. Although not made to deal with a **lot** of flour each day, it will certainly make about a loaf a week for your family. It grinds a bit finer than its smaller variety as well, giving you the ability to grind some lighter bread.

We found the Victorio Deluxe to be quite easy to turn even on its finest setting, so this would be a good mill for a beginning family who wants to be able to get everyone into it. The motorizing attachment is also excellent, snapping into place easily and simply plugging into a nearby wall socket. If used consistently the Victorio Deluxe will last a little over 2 years, though depending on the amount you need it can last quite a bit longer before needing to be replaced.



The Wonder Junior Deluxe (\$219.95)

Features



- **Includes one of the best table clamps in the industry.**
- **Aircraft Aluminum Unibody Construction makes the Wonder Junior durable enough to deserve its Limited Lifetime Warranty.**
- **Comes with Stone Burrs (Good for fine dry grain grinding) and Stainless Steel Burrs (Designed for oily grains and nut butters) that offer more versatility than any other manual grain mill.**
- **Can be motorized either with the [motorizing pulley attachment](#) or by use of a simple [drill-bit attachment](#).**
- **Grinds almost any ingredient you can think of: nut butters, hard popcorn or tapioca pearls, countless pounds of wheat or rice, the Wonder Junior does it all.**
- **Extreme Coarse to Fine grind.**

A Standard for Excellence

The Wonder Junior Deluxe is a large step up from the Victorio mills, and is made of high-quality aircraft aluminum. Combined with its Unibody design, this makes the Wonder Jr. extremely durable and capable of grinding for a family's needs for many decades. The stone burrs grind wheat, rice, and other dry grains



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into a fine flour or into coarse cereal or grits, while the stainless steel burrs grind and mash nuts, flax, and quinoa without trouble. The nuts in particular are a unique feature of the Wonder Junior Deluxe, as no other mill uses burrs that can properly and easily grind nuts into creamy nut butters ([See a video demonstrating how easy it is to grind nuts into butter here](#)). This versatility is matched by the flexibility of the table-clamp. The clamp uses two large pads that keep your surface from being damaged while grinding, and it's easily one of the best both in terms of grip and in protecting your table.

Motorizing is also easy: for the mechanically inclined you can use the motorizing pulley, but many choose to use the simple drill-bit attachment to grind their flour. Both attachments fit easily in place of the manual grinding handle, and the drill-bit attachment needs only an electric drill to get started. Overall the Wonder Junior is excellent for daily use for anyone who wants fresh flour and in case of emergencies owing to its durability and ease of transport.

[The Country Living Grain Mill](#) (\$429.00)

Features

- **Weighing in at almost 21 pounds, the Country Living is one of the heaviest and most durable mills available. Covered by a Limited Lifetime Warranty.**
- **Finely machined grinding mechanism grinds finer and more smoothly than almost any other mill.**
- **Aesthetically pleasing: Designed with both Form and Function in mind.**
- **Capable of grinding both oily and dry grains with its stainless steel burrs.**



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- **Designed to be bolted directly to a table, but can be attached via an optional clamp.**
- **Includes a pulley wheel for motorization.**
- **Extreme Coarse to Very Fine Grind.**

The King of Manual Grain Mills

The Country Living is infamous in the grain mill world: built in the U.S.A. for over 30 years, weighing in at over 20 pounds and made of high quality aircraft aluminum, this mill is made to last and last. It's massive stainless steel burrs grind any material but nut butters, turning grains into either coarse cereal or the finest, softest flour. It's grinding mechanism is designed to make every turn of the handle smooth and efficient, making it easier on you as you grind.



The included motorizing pulley makes adding motor power easy for those inclined to do so. Although typically bolted to a surface directly to take advantage of its design, some opt to attach the optional table clamp; although not as good as the Wonder Junior's clamp, it gets the job done. In addition, this mill is made to look good too, adding a rustic charm with the soft white food-grade epoxy coating and the sturdy curves of the toughest of grain mills.

This mill is recommended to anyone who needs the best of the best. It will work for generations, it will grind near anything except for some oily seeds and nut butters, it will work without any electricity, and it will keep you and your family fed with fresh flour no matter the circumstances.

Videos

[Click here to see a variety of videos that demonstrate the strengths and weaknesses of the various grain mills in addition to videos detailing the methods used to grind certain ingredients like nuts.](#)


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Chapter 2.5: Manual Grain Mill Comparison Chart



This chart gives you a quick and easy look at all of the major points for comparison between the manual grain mills.

Basic Information				Output, Grinding Effort and Quality			Motorization	
Name	Price	Durability	Outer Body Construction	Finest Grind	Avg. Flour Output (1-slow, 10 fastest)	Ease of Grinding (Finest Setting)	Available?	Methods
Victorio Basic	\$54.95	2 Years (Light Grinding)	Soft Metal, plastic hopper	Moderate	7*	Easy*	No	No
Victorio Deluxe	\$84.95	2 Years (Moderate Grinding)	Soft Metal, larger plastic hopper	Moderately Fine	8*	Easy*	Yes	Clip-on motor: Optional
Wonder Junior Deluxe	\$219.95	Limited Lifetime Warranty	Aircraft Aluminum, I-Beam Construction	Fine	5	Moderately Hard	Yes	Drill-Bit and Flywheel: Both Optional
Country Living Grain Mill	\$429.00	Limited Lifetime Warranty	Aircraft Aluminum, Heavy, Durable Design	Very fine	6	Moderate	Yes	Flywheel: Included
Ingredients						* Victorio Mills Grind Faster and More Easily Owing to a Coarser Grind.		
Name	Dry Grains? (Rice, Wheat)	Moderate Hard (Corn, Chickpeas)	Hard (Popcorn)	Oily Seeds?	Nut Flour/Butter?			
Victorio Basic	Yes	No	Never	Never	Never	 Grain Mills		
Victorio Deluxe	Yes	Must be chopped up by food processor	Never	Never	Never			
Wonder Junior Deluxe	Yes	Yes	Yes	Yes, with Stainless Steel Burrs	Yes, with Stainless Steel Burrs			
Country Living Grain Mill	Yes	Yes	Yes	Yes	Flour Yes, Butter No.			

Chapter 3:

The Electric Grain Mills (A Comparative Look)



Let's Delve Into Electrical Mills

The electric grain mills are all high-quality, but suited for different tasks and different needs depending on the person who purchases them. Here's some important information to keep in mind as we analyze them:



- Except for the WonderMill (if equipped with a Small Grains Attachment) no electric mill can grind any oily seeds.
- Motor size is important on two fronts: the materials it can grind and how quickly it grinds. A smaller motor may not be able to grind certain materials (such as popcorn) owing to their tough outer shells, and it may take a little longer to grind other materials like wheat or rice into flour than a larger motor would. Smaller motors do not indicate low-quality milling, however: they are merely meant for those who don't need to grind larger amounts of grain.
- All electrical grain grinders make noise, but different mills make differing levels of noise. A smaller motor might be near the sound level of a blender, while the largest motor's sound can be nearer to a vacuum cleaner.

The WonderMill (\$259.95)

Features

- **Fine white plastic body is right at home with other appliances on your countertop.**
- **Powerful steel milling heads will grind nearly any dry grain and is the only electrical mill we recommend for popcorn. Add the Small Grains Attachment for Amaranth and Quinoa.**
- **1250 Watt LG Motor is one of the largest in any electric grain mill.**
- **Convenient storage canister to keep your flour in and keep grinding dust off of your counters.**
- **Three Settings allow you to adjust from Very Fine to Moderate grind: no grits or cereal.**
- **Very durable: in stress testing the WonderMill ground 1,000 pounds of wheat for over 10 hours straight.**



The Workhorse of the Electrical Grinders

The WonderMill is focused on one thing: grinding any dry grain you throw into it. With an immensely powerful specially designed 1250 Watt LG motor inside, the

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WonderMill can grind the hardest popcorn or a great deal of flour in minutes. Furthermore, the grind is easily among the finest from any grain mill, manual or electric.

The system grinds your flour in the milling compartment, then sends the completed flour (and all that flour dust) into a convenient storage canister that you can then detach and put in the fridge for easy flour storage. The only downside we have found in this mill is that it is rather loud owing to the size of the motor which reaches about to the level of your vacuum cleaner. Of course, given the speed with which it grinds, that may not be a huge inconvenience to you.



We would recommend this mill for those who are interested in grinding a great deal of flour (and especially if you want to grind oily grains with the Attachment) or who would prefer that their grain mill blend with their other kitchen appliances.

The KoMo Brand

A Quick Note About Comparing KoMos:

Unlike other brands which focus on one or two mills, the fine folks at KoMo have designed a whole line of high-quality electric mills recognized as being some of the finest in the industry. Each can be classified as using small (250 Watt) medium (360 Watt) or large (600 Watt) motors, as apart from the motor it is only the outer cabinetry which is different. As such, we'll be comparing them in groups by motor size as opposed to comparing each individual KoMo mill.



The KoMo Brand - Small Motors

Including the [Fidibus 21](#) (\$419.99), the [FidiFloc 21](#) (\$629.99) and the [Magic](#) (\$489.99)



Features

- Beechwood, beech veneer, and/or stainless steel cabinetry protects and adds elegance to your KoMo
- 250 Watt Motors are more quiet, and grind wheat, rice, and other soft dry grains well.
- Uses composite corundum/ceramic grinding stones, giving you that stone-ground feel to your flour.
- Hand-crafted by artisans in Europe: designed by the finest German and Austrian engineers in the grain mill industry.
- Capable of grinding between Extreme Coarse (Grits, Cereals) to Fine flour simply by twisting the hopper.

The 250 Watt KoMos: Style and Substance Can Come in Small Packages

The Fidibus 21 and the Magic are compact, quiet examples of KoMo's fine engineering. The 21 protects its motor with a fine beech veneer cabinet, while the Magic uses a combination of handsome beechwood and stainless steel. Both are made to last for years and are covered by a 6 year Limited Warranty from the manufacturer. As a smaller electric mill, they do grind somewhat more slowly, but also have lower noise volume when compared to their larger counterparts and to the WonderMill. They are primarily suited to those who like a mill with a smaller profile, who like the stainless steel look of the Magic, and/or those who only need smaller amounts of flour. The Fidifloc 21 houses a Fidibus 21 within it, but also includes a flaker, and so is useful for those who would like to make some fresh rolled oats or oatmeal in addition to grinding flour.

The KoMo Brand - Medium Motors

Including the [Medium](#) (\$489.99), the [FidiFloc Medium](#) (\$669.99) the [Classic](#) (\$539.99), the [PK1](#) (\$569.99), and the [Duet 100](#) (\$919.99)

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Features

- **Beech Veneer or Beechwood Cabinetry** for protection and aesthetic appeal.
- **360 Watt Motors** are a step up from the 250 Watts, and are capable of grinding faster compared to their smaller counterparts.
- **Use Composite corundum/ceramic grinding stones** that don't leave grit in your flour.
- **Grind between Extreme Coarse to Fine** by a twist of the hopper, and at a faster pace than the 250 Watt KoMos.

The Bread and Butter of the KoMo Line: The Medium Mills

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The 360 Watt KoMo mills include some of the best selling and best known KoMo units, including the Classic and the Medium. The Classic and PK1 are shrouded in beechwood, while the Medium combines the smaller size and beechwood veneer of the Fidibus 21 with the larger motor of the Classic. The Fidifloc Medium adds a manual flaker to the Medium mill's flour grinding capabilities, and its larger cousin the Duet 100 houses an electric Flaker and a KoMo Classic together, both giving you the ability to make fine cereals, flour, and oatmeal all in one lovely beechwood combination.



While the Medium acts as a halfway point between the small and medium classes of KoMo mills, giving you more power without adding too much in terms of size, the Classic, PK1 and Duet take full advantage of their increased size by having large hoppers capable of holding more grain as you grind larger amounts of flour. Furthermore, at this level there is a great deal of variety in looks: the Classic is a simple handsome beechwood box, while the PK1 uses a unique hexagonal look.

As these are the mainline KoMo products, we recommend them to any whole grain enthusiast who wants to grind flour for himself and his family. Though all KoMo mills look great on your counter, the medium level offers you the greatest choice of look and style to fit your kitchen.

The KoMo Brand

(Large Motors) Including the [XL](#) (\$769.99) and the [Duet 200](#) (\$1,189.99)



Features

- **The Largest Motors of the KoMo Brand: a mighty 600 Watt titan.**
- **Large hoppers and larger bodies to compensate for the increased amount of flour you can make with these mills.**
- **Corundum/Ceramic grinding stones to withstand the pressures of grinding so much flour at once.**
- **Only the finest beechwood for these exceptional mills.**
- **As with all KoMos, any grind from Extreme Coarse to Fine is possible by twisting the hopper in the proper direction.**

The Mightiest KoMo Mills

All KoMos are given special care from the design stage to the point they leave the workshop and are delivered to us and then from us to you. But the largest KoMos had no expense spared in making them capable of grinding truly massive amounts of grain.



The XL and Duet 200 are larger than any other KoMo by a sizeable margin, and are made to be centerpieces in your kitchen. They are also the loudest, though not quite to the vacuum cleaner level of the WonderMill, and

leaving the lid on the hopper during grinding does much to reduce the noise level.

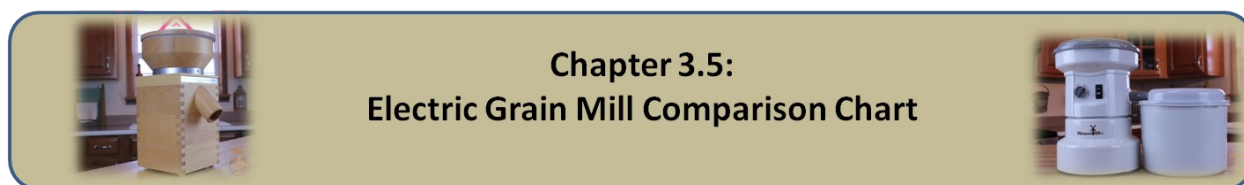
The XL is a supersized KoMo Classic, right down to the boxy beechwood cabinet, while the Duet 200 is an even larger beech cabinet than the Duet 100, with a flaker attached on the side. We recommend these electrifying mills to those who bake very often and need a great deal of flour, or for those who want a mill that will last longer than any other KoMo.



Videos:

[Click here to see a wide variety of videos, ranging from electric grain mill comparison to individual ingredient videos.](#)

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This chart helpfully compares each electric mill against its counterparts, emphasizing areas particularly important to those who use these grain mills.

Basic Information					Output and Noise (At the Finest Setting)			
		Motor	Grinding					
Name	Price	Size	Coarsest Grind	Finest Grind	Mechanism	Outer Body	Flour Output (oz/minute)	Sound Level (1 - quiet, 10 - loud)
WonderMill	\$259.95	1250 Watt	Moderate Fine (Bread Flour)	Very Fine (Pastry Flour)	Steel Impact Grinding Heads	Hard White Plastic	17 oz/min	8 (About Vacuum Cleaner Level)
KoM o Fidibus 21	\$419.99	250 Watt	Extreme Coarse (Cereals/Grits)	Very Fine (Pastry Flour)	Corundum/Ceramic Stones	Beech Veneer	3 oz/min	4* (Blender Level)
KoM o M agic	\$489.99	250 Watt	Extreme Coarse (Cereals/Grits)	Very Fine (Pastry Flour)	Corundum/Ceramic Stones	Stainless Steel/ Beechwood	3 oz/min	4* (Blender Level)
KoM o M edium	\$489.99	360 Watt	Extreme Coarse (Cereals/Grits)	Very Fine (Pastry Flour)	Corundum/Ceramic Stones	Beech Veneer	3.5 oz/min	5* (Blender Level)
KoM o Classic	\$539.99	360 Watt	Extreme Coarse (Cereals/Grits)	Very Fine (Pastry Flour)	Corundum/Ceramic Stones	Beechwood	3.5 oz/min	5* (Blender Level)
KoM o PK1	\$569.99	360 Watt	Extreme Coarse (Cereals/Grits)	Very Fine (Pastry Flour)	Corundum/Ceramic Stones	Beechwood	3.5 oz/min	5* (Blender Level)
KoM o XL	\$769.99	600 Watt	Extreme Coarse (Cereals/Grits)	Very Fine (Pastry Flour)	Corundum/Ceramic Stones	Beechwood	7 oz/min	6*
KoM o Duet 100	\$919.99	360 Watt	Extreme Coarse (Cereals/Grits) + Flaking (Oatmeal)	Very Fine (Pastry Flour)	Corundum/Ceramic Stones	Beech Veneer	3.5 oz/min	5* (Blender Level)
		600 Watt	Extreme Coarse (Cereals/Grits) + Flaking (Oatmeal)	Very Fine (Pastry Flour)	Corundum/Ceramic Stones	Beech Veneer	7 oz/min	6*
Ingredients								
Moderate Hard (Corn, Chickpeas)								
Name	Gluten-Free Dry Grains?		Hard (Popcorn)	Oily Seeds?	Nut Flour/Nut Butter?	* KoM o sound levels can be reduced by 1 if the hopper lid is put on after starting your grind.		
WonderMill	Yes	Yes	Yes	Yes, Small Grains Attachment	Never	<div><div>Only</div><div></div><div>Grain Mills</div></div>		
KoM o Fidibus 21	Yes	Yes	Coarse first, then fine	Never	Never			
KoM o M agic	Yes	Yes	Coarse first, then fine	Never	Never			
KoM o M edium	Yes	Yes	Yes	Never	Never			
KoM o Classic	Yes	Yes	Yes	Never	Never			
KoM o PK1	Yes	Yes	Yes	Never	Never			
KoM o XL	Yes	Yes	Yes	Never	Never			
KoM o Duet 100	Yes	Yes	Yes	Never	Never			
KoM o Duet 200	Yes	Yes	Yes	Never	Never			

Chapter 4:

The Hybrid Grain Mill Systems



What's a Hybrid?

What we call "hybrid" grain mill systems are those which allow you to switch from manual configuration to a motorized one easily and with little technical knowhow. Some of them are attachments for other mills (like the Victorio Deluxe or the Wonder Junior) but there is also one line of grain mills made specifically to be hybrids: the Family Grain Mill System.

Hybrids, by their nature, are not as good as purely manual or purely electric mills: a Victorio motor base or Drill-Bit Attachment on a Wonder Junior can't compare to the electrical power of a WonderMill or KoMo, nor is the Family Grain Mill as durable or versatile as a purely manual grain mill. But, they offer the ability to switch between the two configurations reasonably quickly and easily, which can be a virtue all its own.

The Victorio Deluxe Motor Attachment

(\$40.00)

Features

- **Grinds as finely as the hand crank does, with less effort on your part.**
- **Plugs directly into a standard power outlet.**
- **Fits in place of the hand crank: simply slip the handle off and attach the motor!**



The Victorio Motor Attachment allows your Victorio Deluxe to become an economical electric grain mill! Grinding dry grains with the motor base is simple: remove the handle, snap the motor in place, and plug it into any nearby wall-socket. With that done, you're ready to grind!

We were surprised to see that it is quite effective for the cost: the motor grinds just as finely as the hand crank does, but it spared our arms the effort. We recommend this attachment for anyone who needs a little extra power from their Victorio Deluxe or who would like to automate their grinding. **Please Note that it does not fit onto the Victorio Basic, only the Deluxe.**

[The Family Grain Mill System](#)

(Price varies, ranging from **\$147.95 - \$278.95** depending on how many attachments you purchase)



Features

- Can rapidly switch from manual to electric configuration and vise-versa
- Can have a wide variety of attachments for multiple purposes beyond grain milling, including meat and vegetable processing.
- Grinds about as well as a Victorio Deluxe: Moderately Fine to Very Coarse.
- White Plastic body is very light.
- Grinds dry grains.

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The Family Grain Mill system has a variety of uses outside of grain milling, which is the chief draw for many people since it is in some ways less capable than a purely electric or manual mill when grinding flour. The meat processing attachment allows you to make use of meat either from hunting or bought at the store for sausage and other delicious dishes, while the vegetable/cheese slicer cuts through a wide variety of ingredients to give you the zest of freshly sliced cheeses and produce.

Of course it also has a grain mill attachment that grinds dry grains to the same level of fineness as the Victorio Deluxe, though the grinding cone inside (made of surgical steel) is slightly smaller. In manual configuration it attaches with a table clamp and operates much like a Victorio Deluxe, but it lacks the durability we usually see in a manual grain mill. Thus, although it will work without power, the plastic body and surgical steel cone (which is not rust-proof) can be a concern for long-term emergencies.

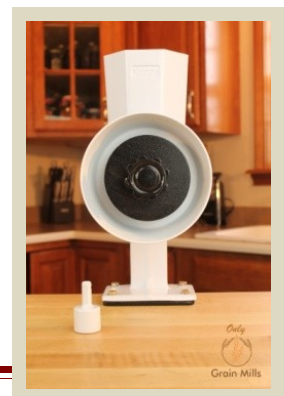


The electric base stands on its own feet, and grinds without wearing on your arms. It lacks the power of a purely electric mill, and the smaller grinding cone does slow the speed of the grind somewhat, but it will grind reasonably fine bread flour for you nonetheless. We recommend this mill for those who need the ability to grind manually and with a motorized base and who are willing to sacrifice on some of the major strengths of each for the sake of that flexibility.

[The Wonder Junior Deluxe Drill-Bit Attachment](#) (\$29.95)

Features

- **Easy to attach: simply remove the handle and place over the shaft.**
- **Dry grains and softer seeds (including nuts) can be ground using almost any electric drill. For harder**



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ingredients a high-torque drill may be necessary to avoid burning out a motor.

- **Attachment is made of similar material to the mill itself, and is highly durable.**
- **Can be used with either the stainless steel or stone burrs: use it to save your arms when grinding any material!**

The Drill-Bit Attachment for the ever-popular Wonder Junior Deluxe is a great time and arm-saver, allowing you to motorize your grinding with the most versatile manual grain mill. Simply unscrew the handle from the shaft, place the drill bit onto the shaft of the grain mill, and attach the drill on the other end to begin grinding.

Typically we recommend keeping the RPM below 160, which is actually rather slow for many drills, since going above that doesn't really improve grinding speed and could potentially damage your mill. We recommend this attachment to anyone who loves to use their Wonder Junior but would like to occasionally let a drill grind instead of their arms.

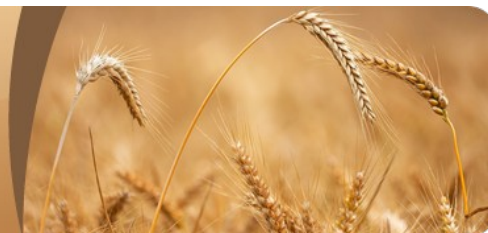


But What About The Pulleys?

The Country Living Grain Mill (Included) and the [Wonder Junior Deluxe](#) (Optional for **\$59.95**) can use their motorizing pulley wheels for additional power: either an attached motor or a manual exercise bike connected by a belt will greatly speed up your grinding on either of these mills. However, we did not include these in our analysis because they require a fair bit of technical knowhow to get them to function, and depending on the motor or other setup you use results can vary widely. These technically do make the Country Living and Wonder Jr. hybrids however, so if you have the needed skills give them a try!

Chapter 5:

Summing It All Up



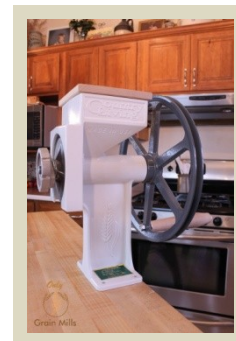
There is a great deal of information to know about the different types and brands of grain mills, so let's step back from the detail view to summarize what's been presented.

Manual Grain Mills



The Victorio Basic, Victorio Deluxe, Wonder Junior Deluxe, and Country Living all grind using manual power. The Victorios are more economical, but also only grind dry grains to a moderate-

moderately fine flour. The Wonder Junior Deluxe has a limited lifetime warranty, as does the Country Living, but only the Wonder Junior Deluxe can grind nut butters using its stainless steel grinding burrs.



All manuals tend to be more durable than electric mills, and can potentially be motorized, but they do require some arm strength and room to clamp them to the side of a counter or table in order to function.

Electric Grain Mills

The WonderMill and the KoMo Brand make up the chief electric grain mills. The WonderMill has the most



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powerful motor and grinds extremely fine, but the KoMos have a greater variety of motor sizes (ranging from 260-600 Watts) and can also grind coarse cereals. Unless using a special attachment, no electric grain mill can grind oily grains, seeds, or any nuts, but they will grind dry grains like wheat, rice, and rye in large quantities rapidly. Electric mills typically last for many years, but usually not decades like some of the simpler, metal constructed manual grain mills.



Hybrid Grain Mills

The Wonder Junior Drill Bit Attachment, the Victorio Motor Attachment, and the Family Grain Mill System all can switch between manual and electric configurations, allowing you a greater degree of flexibility. The Motor and Drill-Bit attachments allow you to expand the usefulness of

your current manual mill, giving you extra motorizing options and saving your arms some strain.

The Family Grain Mill system sacrifices some of the strengths of manual and electric grain mills, but also includes the ability to grind meat and grate cheese and vegetables with the proper attachments in addition to grinding dry grains at a rate similar to that of the Victorio Deluxe.

Each of these mills are useful for different needs and circumstances, and only you know which one is right for you. We hope that this information will allow you to make the best informed decision regarding which grain mill you and your family might need.

Videos:

[Click here to see a wide variety of videos, ranging from Hybrid grain mill comparisons to individual ingredient videos.](#)

Chapter 6:

About OnlyGrainMills



Here at OnlyGrainMills.com, we strive to provide you with the best information and reviews possible, both in written guides and books as well as informative videos, so that you can choose the best grain mill for your needs and situation. Here are a few other reasons to consider us when looking to purchase a grain mill:

- Free Shipping to the continental U.S.
- Same-Day FedEx Ground Shipping if ordered before 4 PM EST
- We are a Stocking Dealer, and an Authorized Distributor for the brands listed above. All of our mills come with full manufacturer's warranties, and we stock spare parts and accessories for your convenience.
- We test each mill ourselves, and have done a great deal of outside research as well to determine the quality of our products. As these products are used personally on our homestead as we journey towards self-sufficient and healthy living, they have to stand up to some rigorous standards.
- We are available to answer your questions via phone (**1-855-318-2194**) or by email (**Josh@onlygrainmills.com**) or live chat. We strive to provide the best personalized service possible: *this isn't just another warehouse that stocks grain mills.*



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