








# Pleasant Hill Grain


NEBRASKA • USA


## What Can You Grind in Your KoMo Grain Mill?


	<b>250W Mills</b> (Mill models: Fidibus 21, Mio Eco, Magic, FidiFloc)	<b>360/600W Mills</b> (Mill models: Medium, Classic, Mio, PK 1, Duett 100, XL, Duett 200, XL Plus)
<b>Barley</b>	<b>YES</b>	<b>YES</b>
<b>Buckwheat</b>	<b>YES</b>	<b>YES</b>
<b>Cacao nibs</b>	<b>NO</b>	<b>NO</b>
<b>Cinnamon sticks</b>	<b>NO</b>	<b>NO</b>
<b>Coffee beans</b>	<b>NO</b>	
<b>Dehulled oats</b>		
<b>Dent (field) corn</b>	<b>NO</b>	
<b>Dried beans (pinto, black, kidney, etc.)</b>	<b>NO</b>	<b>YES</b>
<b>Dried, non-oily spices</b>	<b>YES</b>	<b>YES</b>
<b>Einkorn</b>	<b>YES</b>	<b>YES</b>
<b>Flaxseed</b>	<b>NO</b>	<b>NO</b>
<b>Garbanzo beans (chickpeas)</b>	<b>NO</b>	
<b>Indian corn / flint corn</b>	<b>NO</b>	<b>NO</b>
<b>Khorasan</b>	<b>YES</b>	<b>YES</b>
<b>Lentils</b>	<b>YES</b>	<b>YES</b>

Millet	YES	YES
Popcorn	NO	NO
Quinoa	YES	YES
Rice	YES	YES
Rye	YES	YES
Sesame seeds	NO	NO
Sorghum	YES	YES
Soybeans	NO	YES
Spelt	YES	YES
Sugar	NO	NO
Teff	YES	YES
Triticale	YES	YES
Wheat (Hard White & Red; Soft)	YES	YES
<b>KEY</b>  <b>YES = Okay to grind</b> <b>NO = Do NOT grind</b>  = <b>CAUTION: See instructions below before grinding</b>		

 **Dehulled oats & amaranth:** Grind in small quantities, and clean the millstones after every few grinds by running a cup of white rice through the mill to prevent “glazing” of the stones, which may hurt your mill’s efficiency and effectiveness.

 **Dent corn (360/600W mills only):** Corn must be cracked its first time through the mill before being ground finely. Turn the hopper counterclockwise one half hopper turn past the coarsest indicated setting on the front of the mill before grinding the first time through. The cracked corn may then be ground finely the second time through.

 **Garbanzo beans/chickpeas (360/600W mills only):** Grind only completely dry beans in small quantities (no more than 10 ounces at a time). The mill motor gets particularly hot when grinding garbanzo beans due to their hardness, so allow the motor to cool between grinds.

 **Coffee beans (360/600W mills only):** Grind roasted coffee beans only. Do NOT grind raw coffee beans. Avoid grinding particularly oily beans and dark roasts, which can rapidly deposit a residue detrimental to milling performance. We recommend using the [KoMo Interchangeable Insert](#) to avoid cross-contamination.

**IMPORTANT NOTE:** The above lists are not exhaustive. If a product you want to grind is absent from these lists, please contact PHG to inquire about your mill's suitability for grinding that product. Email us at [info@pleasanthillgrain.com](mailto:info@pleasanthillgrain.com) or call us at 1-866-467-6123 to talk to a live customer service representative.

## Mill Manual Error Correction for 250W mills

There's an error in the manual that comes with your KoMo mill, in the section describing which grains your mill can grind. KoMo says 250W mills should not be used to grind hard grains, and the manual mistakenly classifies wheat as both a hard and a soft grain, raising the question of whether or not 250W mills, according to KoMo, may be used to grind wheat. KoMo acknowledges and amends the classification error in the following statement: "You can process all types of wheat with your 250W grain mills, as we list wheat as a soft cereal." To clarify, KoMo classifies all wheat types as soft grains, including hard white and hard red wheats. **KoMo and Pleasant Hill Grain approve the grinding of all types of wheat in all KoMo grain mills.**

## 250W Mills: Addressing Discrepancies between PHG and KoMo

PHG acknowledges some discrepancies between what KoMo says can be milled in 250W mills, and what PHG has tested and approved to be millable in 250W mills.

While KoMo and PHG have not come to all of the same conclusions regarding the spectrum of products that may be ground in 250W mills, please rest assured that all claims made on PHG's website will be backed with full warranty service for US customers, **including those claims that do not match what KoMo states** in their manual or on their website. PHG is the sole KoMo warranty service provider in the US, and our claims of what each mill can and cannot grind are the only relevant claims with respect to the warranty on all US customers' mills.

**Pleasant Hill Grain will honor all warranties for KoMo mills which meet the standards expressed in the KoMo warranty statement and are used as directed.**