NutriMill

With So Many Innovative & Exclusive Features No Wonder it's the Best Mill in its Class.

Introducing the all-new patent-pending

NutriMill® Harvest™

Grinds All Non-Oily Grains & Legumes

Gluten-Free Beans & Peas
- Lentils
- Chickpeas / Garbanzo Beans
- Baby Lima Beans
- Anasazi Beans
- Mung Beans
- Black Beans
- Navy Beans
- Split Peas
- Pinto Beans
- Soybeans

Gluten-Free Grains
- Dried Sweet Corn
- Oat Groats
- White Rice
- Brown Rice
- Teff
- Sorghum
- Millet
- Buckwheat
- Quinoa
- Amaranth

Whole Grains
- Kamut
- Spelt
- Barley
- Farro
- Rye
- Soft Wheat
- Hard White Wheat
- Triticale
- Emmer
- Einkorn

Large Hopper Capacity

Eco-Friendly Bamboo

Easy-Adjust™ Texture Knob

Available in Various Colors

450 Watts with Thermal Protection

Simplock™ Hopper Removal

Here's What People Are Saying

"After seeing how easy it was, I decided to try the 'whole grains' approach at home. Not only did my family notice the change — they also wanted to try for themselves. My kids are becoming great cooks."

-Stephania Lindsey

"It's surprising how amazing the NutriMill™ Harvest is, and how easy it is to use. I use it every day!

-Carson Stilson

What Can I Make With A Harvest Grain Mill?

Appetizers

Breads

Soups

Entrées

Desserts

Breakfast Ideas

Basic Whole Wheat Bread

2 loaf recipe

- 2 cups very warm water
- ¼ cup vegetable oil
- ¼ cup honey
- 2 tsp vital wheat gluten *(optional)*
- 1½ tsp salt
- 1 Tbsp instant yeast
- 6–8 cups whole wheat flour

With dough hook in place, add water, oil, honey, salt, about half of the flour, and the yeast into the mixing bowl. Use the "M" switch to incorporate. Optional step: for enhanced flavor and texture, allow the batter to sit for 15–30 minutes, until it becomes bubbly. Slowly increase to Speed 2 and continue adding remaining flour, a little at a time, until the dough pulls away from the sides of the bowl. You may not need all of the flour. Continue kneading at Speed 2 for 6–8 minutes until the dough is smooth and elastic. Lightly oil your hands and the counter. Divide dough into equal portions and shape into loaves. Place in greased loaf pans and let rise until doubled in size. Bake at 350°F for 30–40 minutes or until internal temperature reaches 190°F.