

Cleaning Tools For Your Mill

CLEANING:

Cleaning your mill doesn't have to be complicated. If you dust off as much flour as possible after every milling session and then blow out the rest of the flour once a month or so, you'll have a well maintained mill.

For deeper cleaning, run a small batch of rice through your mill. This helps loosen any sticky flour that's stuck between the stones.

Pastry Brush

- ✓ Pastry Brush Natural
- ✓ Pastry Brush Plastic

Best for: Everyday cleaning

A soft, dry pastry brush is the safest and most consistent way to remove flour dust from:

- Hopper area
- Stone housing
- Exterior seams
- Corners and crevices

Leaf Blower or Air Compressor

- ✓ Leaf Blower
- ✓ Air Compressor

Best for: Deep clean, occasional maintenance

A small leaf blower works well to push fine flour dust out of hard-to-reach internal areas.

- Clears hidden buildup
- Fast and effective

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MEET YOUR TEACHER



Hi, I'm Lorina!

I'm a wife, mom of two, and your educator on the benefits of freshly milled flour. Milling our own flour changed my family's health, and I'm passionate about sharing this knowledge with others.

Let's dig in!

LEARN MORE ABOUT FRESH FLOUR

Visit the full workshop for more resources & tutorials.

www.flourishheritage.com

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