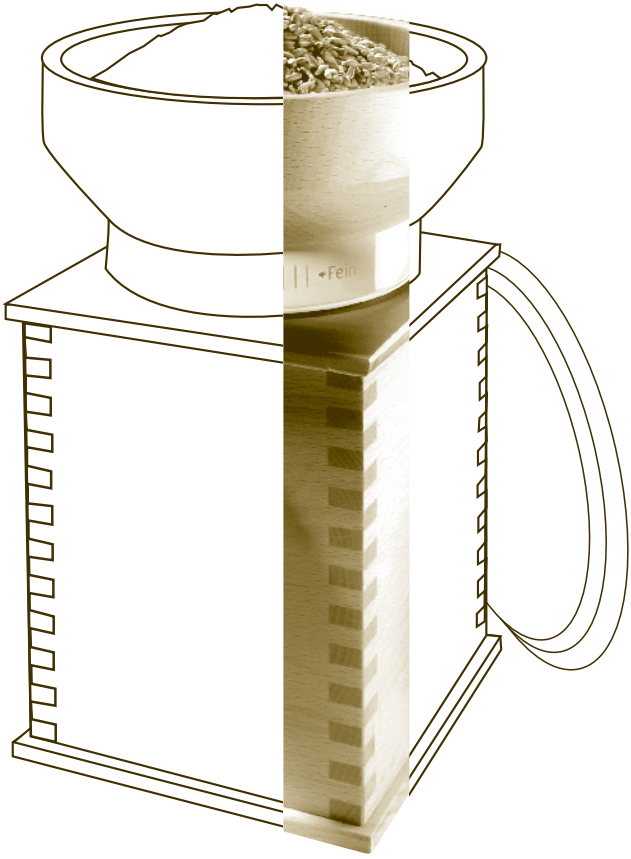
KoMo

User Manual

for Grain Mills and Flakers



With love for good craftsmanship and good cooking

Dear customer,
We are very glad that you have opted for the use of fresh, whole grain. Of course, we are also pleased that you are using a KoMo-product to assist you in managing your whole grain kitchen. Please read these instructions carefully before using your mill or flaker for the first time. Included, you will find all of the information you need to safely operate your flaker or mill. Have fun preparing your whole grain specialties!

Enjoy!

Wolfgang Mock (KoMo Germany)
Peter Koidl (KoMo Austria)

Safety Advice

Prior to using your device:
Please read and follow these important safety instructions carefully.

1
Connect the device to an outlet with alternating current (AC) only. Please make sure that your household power supply matches the voltage specifications indicated on the name plate of your device.

2
Our stone grinder mills can process all seven types of cereal (wheat, rye, oats, barley, corn, brown rice, millet and the related subspecies such as spelt). Never, however, grind popcorn in your KoMo-mill. Only standard corn varieties should be used for corn meal and polenta.

3
Use only thoroughly cleaned grain, free of stones and other foreign objects. Otherwise, you will damage the millstones.

4
Always use dry grain in your mill. Wet grain will leave a thick residue on the millstones and thus cause them to require cleaning. You can test whether grain is dry enough for milling by squashing a sample of it with the back of a spoon against a hard surface. If it cracks loudly, the grain is dry. If it flattens under pressure, looking something like a rolled oat, then it is moist (or oily).

5
The housing of your mill is made predominantly of solid wood. Solid wood is an organic material subject to deformation if exposed to significant changes in temperature and/or humidity.You can preserve the beauty of your KoMo product by placing it away from vents and other sources of heat and moisture such as your stove.

6
Your mill is designed for the needs of a normal household. It is not suitable for commercial use.

7
Never leave your mill unattended while it is operating. Keep it out of reach of children at all times.

8
The high performance motors in KoMo products can suffer damage if left running idle. Please switch off your mill or flaker after use.

9
During operation, place your mill on a solid and level surface such as a kitchen counter. The openings on the bottom of the mill must remain open and unobstructed to allow adequate ventilation.

10
Please ensure that the bowl positioned beneath the outlet is large enough to keep the flour or flakes from blocking the spout. Simply turn the bowl a little as soon as the flour begins to pile up against the spout.

11
Oats and soybeans, because of their relatively high fat content, will leave a thick residue on the millstones if ground too finely. Use a slightly coarser setting for these grains than you would for others.

12
Similarly, if yours is a 250-Watt mill, you should first grind corn and chickpeas on a coarse setting, then again at a finer setting.

13
KoMo products are designed to be easily opened for cleaning. Do not disassemble your mill in any way that requires tools, as doing so may render your warranty invalid.

14
Take care to protect your mill's power cord. When removing the plug from the power socket, do so carefully. Do not pull the plug out by the cord, but only directly by the plug itself. Do not lay the cable over sharp edges or corners.

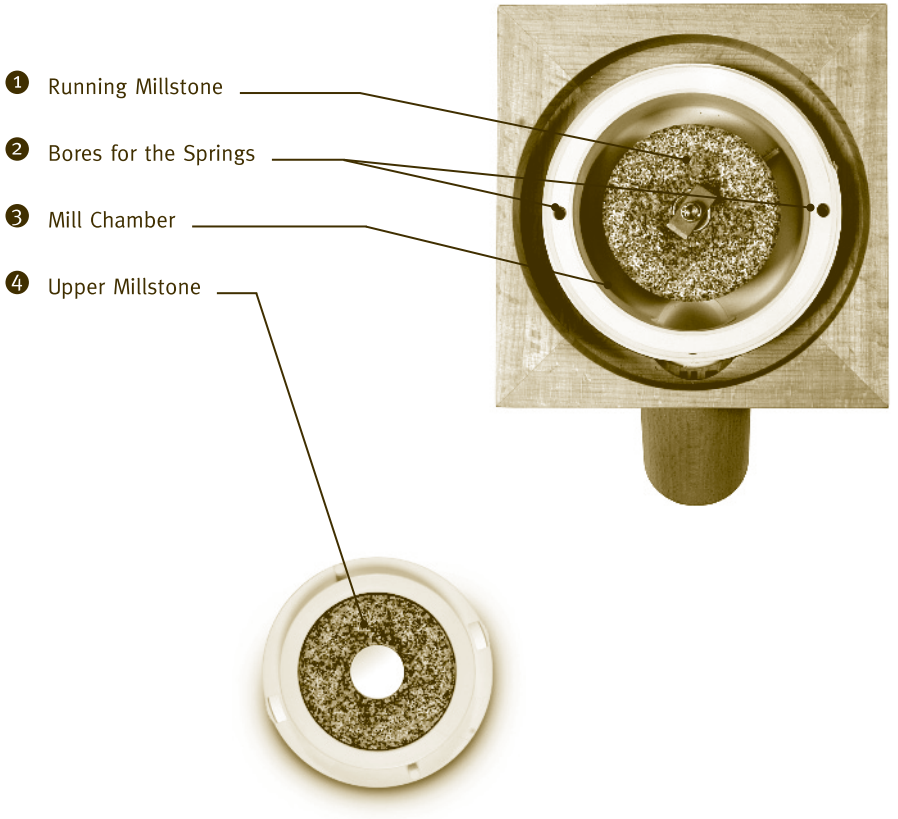
15
If the power cord is damaged, it must be replaced by the manufacturer, its service agent or a qualified craftsman.

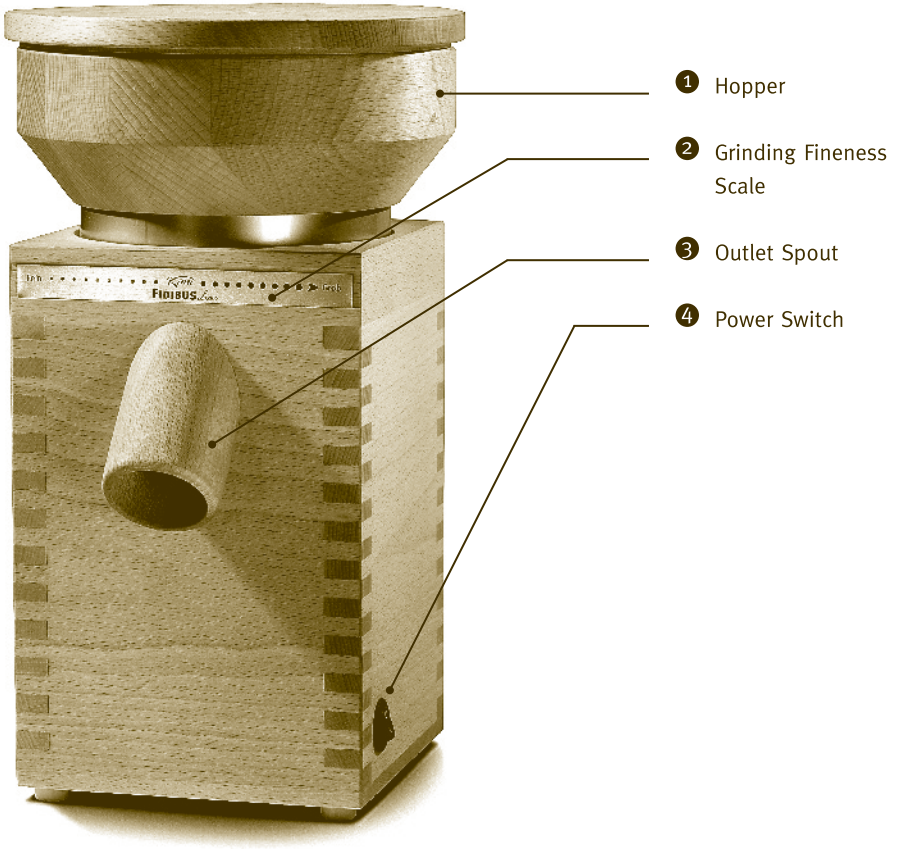
16
Never immerse the device in water or other liquids.

17
KoMo products are designed only for their specifically intended use. The manufacturer is not liable for damage caused by incorrect use or use other than that for which the device is intended.

Operating Elements of the Grain Mills

Interior view





Quick Guide

1
Plug in the power cord.
2
Position container or bowl beneath the outlet spout.
3
Switch on the mill.
4
Adjust the grind setting.
5
Pour grain into the hopper to begin milling. Readjust the grind setting as required to produce flour at the desired texture.
6
When finished milling, switch off the mill and unplug the power cord.

Adjusting the fineness of the milled product

To adjust the grind setting, simply rotate the hopper! You can continually adjust the grind setting between coarse and fine, even during the grinding process. To locate the finest setting, turn on the mill with the grain hopper empty, and rotate the hopper clockwise in the 'fine' direction until you hear the mill stones grinding against one another. Then slightly rotate the hopper counterclockwise until the grinding sound stops. This setting offers the least space between the millstones and is therefore the finest. (For spelt and rye, use about a finger's width towards the direction of 'coarse'. For oats, use even a little more). The scale below the hopper can help you remember your preferred settings, although the point on the scale for a given texture may vary slightly with the changing temperature and humidity in your kitchen.
If the mill is switched off and the hopper still contains grain, do not adjust the setting towards 'fine'. This could jam the remaining flour and grain between the millstones, causing the motor to bind. Adjust to a coarse setting, switch on the mill, and then readjust the setting as desired.

Cleaning the mill

Your mill's grinding stones and the mill chamber are cleaned automatically whenever you grind at the coarse setting. It is a good idea however, to remove flour residue from the millstones from time to time. This is particularly recommended when the mill has been out of use for a longer period of time, for example during an extended holiday. Cleaning can be easily accomplished with the help of a vacuum cleaner. Set the mill on 'coarse', fill the hopper with two or three tablespoons of barley or spelt, switch the mill on, and while it is running, briefly hold the vacuum cleaner nozzle first to the hopper, and then to the flour spout.
Tip: A tea bag placed in the flour spout prevents the nesting of insect larvae.
If the millstones are smeared with an oily residue, you can clean them by grinding a cup of wheat or rice at the medium setting. This should remove all traces of the residue.
You can also remove the upper millstone to clean the millstones with a brush.

⚠ However, it is very important whenever you handle the millstones or the millilng chamber, that you first unplug the power cord!

Afterwards, remove the hopper by unscrewing it (counter clockwise). You can remove the upper millstone to clean the millstones with a brush.

⚠ Caution: Never use liquids for cleaning!

Assembly

Note: The upper millstone is seated in the mill housing with two pins, each of which is pressed against a small spring. This suspension prevents loud grinding noises from occurring when the grinding process is finished. Thus, the springs protect the stones and your nerves, and should be carefully replaced when reassembling the mill.

Care

The housing of the KoMo-mills is made of beech plywood and solid beech wood, which is treated with organic vegetable oils. The casing requires no special care, but can be treated with linseed oil as needed.

Technical Specifications

All our grain mills are tested with grain before being delivered.

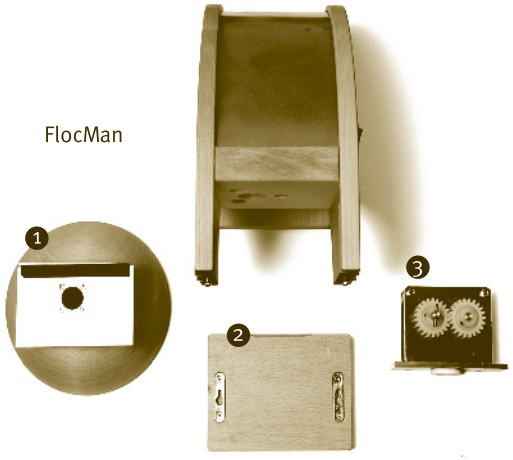
Technical data	Fidibus 21	Fidibus Classic	Fidibus Medium	Fidibus XL	Magic	PK1	FlocMan	Duett 100	Duett 200
Milling rate for finely ground wheat Flaking rate for finely wheat @ 55 – 65 rpm	3.5 oz/min	3.5 oz/min	3.5 oz/min	7 oz/min	3.5 oz/min	3.5 oz/min	2.8 – 3.5 oz/min	3.5 oz/min	7 oz/min
Capacity of hopper with wheat	1 lb, 14 oz	2 lb, 3 oz	1 lb, 14 oz	2 lb, 10 oz	1 lb, 14 oz	2 lb, 3 oz	1 lb, 5 oz	–	–
Millstone diameter (inch)	2.95	3.35	3.35	3.35	2.95	3.35	–	3.35	3.35
Flaking mechanism	–	–	–	–	–	–	Stainless steel tapered rollers & axles	Stainless steel tapered rollers & axles	Stainless steel tapered rollers & axles
Electric motor size	250	360	360	600	250	360	140	360	600
Noise level with spelt, finely ground	70 dB	70 dB	70 dB	72 dB	70 dB	70 dB	40 dB	70 dB	72 dB
Weight	13 lb, 11 oz	17 lb, 10 oz	13 lb, 11 oz	19 lb, 13.5 oz	14 lb, 9 oz	17 lb, 10 oz	13 lb, 11 oz	34 lb, 3 oz	38 lb, 9 oz
Max. height of bowl at spout (inch)	4.7	5.1	4.7	6.3	5.7	5.1	4.7 in	7.1	7.1
Dimensions: H x D x W (inch)	12.6 x 6.3 x 6.1	13 x 6 x 6	13 x 6.3 x 6.1	14.4 x 6.5 x 6.5	13.6 x 6.7 x 6.5	15.7 x 8.3 x 9.4	12.6 x 11.4 x 5.9	15.9 x 8.7 x 13.1	15.9 x 8.7 x 13.1
Housing material Wooden surfaces treated with organic vegetable oil Hopper lids of solid beech	Beech plywood, hopper solid beech	Solid beech	Beech plywood, hopper solid beech	Solid Beech	Solid beech and brushed stainless steel, stainless steel hopper	Solid beech	Solid beech and stainless steel, hopper solid beech	Beech plywood, hopper solid beech	Beech plywood, hopper solid beech
Certification	TÜV GS	TÜV GS	TÜV GS	TÜV GS	TÜV GS	TÜV GS		TÜV GS	TÜV GS
Delivery includes	Mill and hopper lid	Mill and hopper lid	Mill and hopper lid	Mill and hopper lid	Mill and hopper lid	Mill and hopper lid	Flaker, hopper lid, ceramic bowl	Combi mill/flaker, hopper lid, cer. bowl	Combi mill/flaker, hopper lid, cer. bowl
Limited warranty	12 years	12 years	12 years	12 years	12 years	12 years	12 years	12 years	12 years

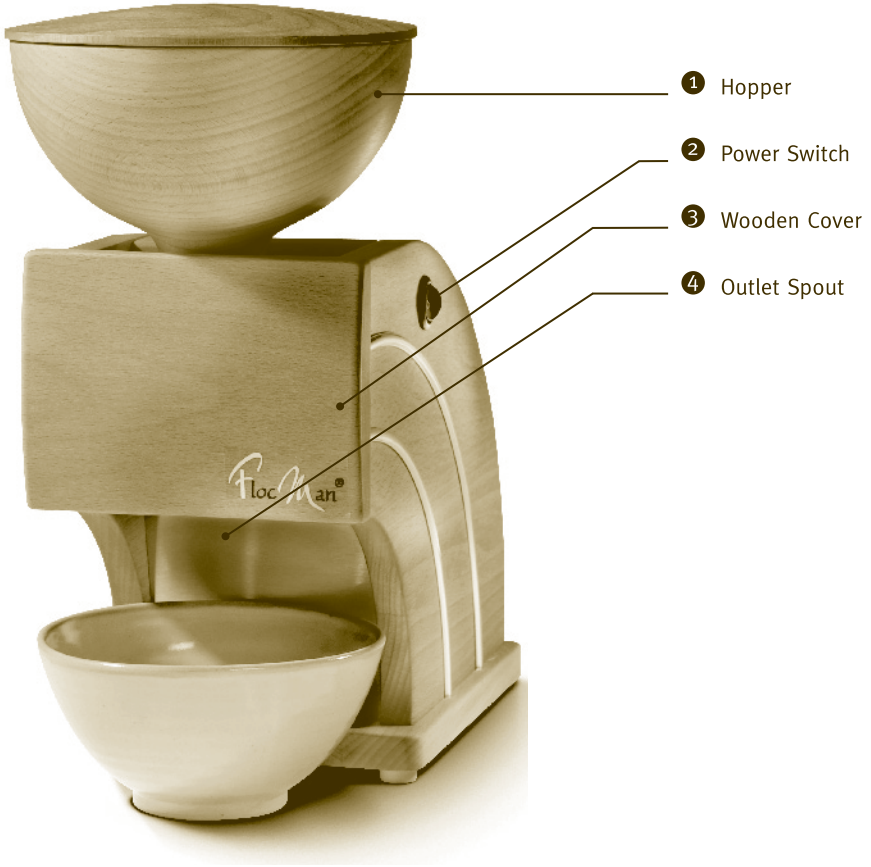
Operating Elements of the Grain rollers

Duett

1. Hopper
2. Wooden Cover
3. Flaker Mechanism
4. Screw Plug

FlocMan





Quick Guide

1
Plug in the power cord.
2
Place a bowl underneath the funnel outlet.
3
Pour oats or other grain into the hopper.
4
Switch on the unit to initiate the flaking process.
5
Once the process is finished, switch off the flaker and unplug the power cord.

Seeds

• Use only thoroughly cleaned grain, free of stones and other foreign objects.
• Note that only oats and oilseeds (such as flax seed) can be processed immediately without special preparation. Other cereals such as wheat, rye, barley, millet, etc. should be prepared for the rolling process (read 'Preparing the grain for flaking').
• Fresh oats should be consumed within 1 – 2 hours following flaking. The flaking process initiates an oxidation process which reduces their quality (the flakes become bitter). We recommend huskless, or 'naked' oats for the best flavor. The seed of other oats can be damaged during the peeling process, reducing its quality and eventually giving the oats a bitter taste.

Preparing the grain for flaking

To prevent the steel rolls of the flaker from shattering dry, brittle grains into small pieces, you can soften the grains with water before flaking. By soaking up water, the grain becomes more elastic, making for better flaking. At the same time, the moisture enables an enzymatic process* that makes the minerals and nutrients in the grain more readily available for metabolism in the human body.

*Enzymatic process: the process during which special proteins (enzymes) contribute to conversion processes (i.e. biochemical reactions).

Moistening the grains: In a strainer, hold the seeds briefly under running water. Then spread the grains on a cloth or towel to let them dry overnight or for at least 3 – 4 hours. This time will vary depending on the grain used, but a little experimentation will help optimize the process. The softened grain should flatten nicely into flakes, similar to commercially available rolled oats.

Cleaning the flaker

You can easily clean the flaker. It is best to do this once a week and immediately after crushing oilbearing seeds.

⚠ Caution: Pull the plug before cleaning!

To clean the flaker, remove the wooden cover by lifting it up and sliding it forward. To do so, it is best to grip the cover from the front and to hold the thumbs on top of the flaker's wooden body. The cover can then be pushed up using the fingers. Once the wooden cover is taken off, the funnel can be removed together with the metal plate by pulling these forward. Afterwards, the flaker mechanism can be removed and cleaned. Simply brush off both rollers, or rinse them under running water.
With the Flaker 'Duett', the lock screw must be removed first, before the wood cover, the hopper and the flaker can be taken out. The required hex key is provided.

Reassembly of the Flaker

Begin by re-installing the flaker mechanism. Push the upper plate of the flaker into the lower slots of the wooden body. Please make sure that the drive shaft (metal bolt) latches into the notch inside the flaker's body. Now slide the mechanism into the hopper together with the metal plate, which is aligned with the upper slots of the wooden body. Then put the wooden cover back on: insert the brackets (screw heads) for the wooden cover into the holes and gently push down on the cover. The correct position of the panel can be easily checked by gently pulling on it.
During the assembly of the 'Duett'-flaker, two things need to be observed: First, the hopper must be positioned correctly after the flaker mechanism has been reinstalled. Set the hopper so that its aperture is closer to the front (the lock screw) and the lower slanted edge is further to the back (no longer visible after assembly). Secondly, the wooden cover has sharp edges to the left and right. Caution! Risk of injury! Position the panel and hold from below while fastening the lock screw. The panel is installed correctly when it is held by the lock screw.

Care

The housings of the KoMo-flakers are made of beech plywood or solid beech wood which is treated with organic vegetable oils. The housing requires no special care, but can be treated with linseed oil as needed.

Problem	Action
The motor hums, but the grain is not taken up.	Simply turn the hopper towards 'coarse' until the grinding process begins. Then readjust to the desired texture.
The motor binds during operation.	Binding of the motor is generally caused by overheating due to improper use. A built-in thermal cut-off switch stops the motor to prevent serious damage. Unplug the power cord and allow the mill to cool down for a few minutes. Thereafter, you should be able to resume milling. If the problem reoccurs, look for the cause: Is the grain too moist? Are the millstones or the mill chamber clogged? Is there a foreign object caught between the millstones? Did you turn on the mill with the hopper full and the millstones at the finest grind setting?
The normal grinding noise becomes weaker – the millstones are smeared.	If the grain is too moist then the millstones could be smeared and clogged. In this case, the normal grinding noise becomes more and more quiet, and very little flour exits the flour spout. Simply adjust the hopper to a coarser setting and resume milling with an appropriate grain. The millstones will clean themselves.

If all this does not help, please contact us!

Tips for proper home grain storage

Store grain in dry places
Moisture creates a favorable environment for mold and for insects. Also, it is important that grain must be dry at milling time so as not to clog the millstones.

Store grain in a well aerated place
Store grain where the air is dry and cool. Avoid conditions that could cause moisture condensation, and protect from insect or rodent contact. KoMo cereal cylinders are excellent protection for grain kept in your kitchen.

Maximum storage temperature: 72° F
Freshly ground grain should be processed or eaten quickly, for only freshly ground flour provides the full flavor and vital nutrients nature intended. If you must store flour, refrigeration is recommended, though oxygen will still degrade nutrients over time.

Why own a grain mill?

• Because commercial flour contains neither the healthy fiber of freshly milled grain, nor the germ of the whole grain which is rich in vitamins.
• Because the essential nutrients of whole-wheat flour begin to decay immediately after milling, and any delay from mill to oven represents a loss in food value.
• Because whole grain has a virtually unlimited shelf life and supplies are easily managed. With your own flour mill you can produce the quantity needed at the grind setting required.
• Because freshly ground flour tastes better due its aromatic components. These aromatic components are lost over time (as is seen in coffee) with commercial flours.
• Because your own flour mill makes you independent from the market pressures that dictate commercial millers' pricing and availability.
• Because grinding your own flour is cheaper in the long run: Even if you only bake your own bread once a week, a grain mill can typically pay for itself in just one year.
• Because grinding your own flour is fun!
• Because your own flour mill is the foundation for a more food-conscious and healthier way of life.

Dear customer,

In case you experience problems with a piece of our equipment, please call us. Most often, problems reported by users can be resolved over the phone by our staff. Otherwise, please note the following:

The warranty can be claimed only on presentation of the original cash-receipt or invoice (proof of purchase). The warranty applies only to material or manufacturing defects, which excludes damage to fragile parts, such as the casing, that occur after the unit is put into service. Small cracks in wooden parts are not considered material damage. Our warranty is rendered null and void by the following on the part of the user: abusive or improper treatment of the equipment, the use of undue force by the user, or the unauthorized opening of the unit.

The 12-year guarantee is neither extended nor renewed when repairs covered by it are undertaken.

To enter a claim for repairs under the warranty and during the warranty period, please submit the defective unit, proof of purchase and a detailed description of the problem. We will repair the defective unit or replace it. Please call us, however, before sending us your unit.

We will of course be happy, after the warranty period has expired, to make necessary repairs to your unit. Such after-warranty repairs will be performed for an appropriate charge.

Our service addresses and phone numbers:

KoMo Germany
KoMo GmbH
Habitzheimer Straße 14
D-64853 Otzberg-Lengfeld
Fon: +49 (0) 6162 960351
Fax: +49 (0) 6162 960353
komo@frischmahlen.de

KoMo Austria
KoMo Koidl KG
Penningdörfl 6
A-6361 Hopfgarten
Fon: +43 (0) 5335 20160
Fax: +43 (0) 5335 20164
komo@frischmahlen.at

Visit our website for further information, sources of supply, and recipes at www.frischmahlen.com

www.frischmahlen.com

Concept and design: www.informationdesign.de
Text: Anne Vonderstein (www.textetage.com)
and www.informationdesign.de
Translation: Kathy Graham
Photography: Andreas Goinar
Production: Lokaydruck

dealer's stamp