

Komo

The Mill Makers



Operating instructions for
mills and flakers



For more than 30 years

We would like to thank you and are glad that you have decided to purchase a product from our company. You will enjoy your solid device for a long time, since it has been produced by hand with an impressive love for the detail from best materials. Please thoroughly read these operating instructions before using the device for the first time. There you will find all information for a safe operation.

We wish you to enjoy preparing your fine dishes

Marcel and Peter Koidl

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Safety instructions for KoMo devices



1. Please thoroughly read the operating instructions and follow the included notes.

2. Connect your electrical device only to a suitable power socket. Check if the data which are indicated on type plate comply with your power grid. Do not use any multiple plugs or extension cables.



3. Only use the device if all associated parts are in perfect condition.

4. Only use purified raw food. Non-purified raw food often contains small stones and impurities, which might damage the device.



5. Your KoMo device is mainly made of wood. This material reacts on environmental influences. Climate and temperature fluctuations might result in small fractures. This does not impair the function. Do not place the device in proximity to radiators or the stove and avoid places with direct solar radiation in order to protect the housing at the best.

6. Our devices are engineered for grinding of normal household quantities of corn to flour, flakes and grist and it is not intended for commercial use. The exception are our professional devices.



7. They must only be operated by adults who are physically and mentally able to operate the devices and who have completely read these instructions.

8. Switch your device off when it is no longer used.



9. Before opening the device the power line must always be disconnected! Risk of injury by mobile parts and risk of entrapment!

10. Place your device during use on a hard support (e.g. a kitchen counter). It will guarantee that the slots at the bottom of the device will be free to ventilate the motor.



11. Do not use the device outside, in humid rooms or nearby open water containers. The device must not get wet.

12. Make sure to collect the grist or flakes with a sufficiently large container, so that the grist or flakes do not get jammed in the outlet.

13. Before using the device, check with the overview of grist in the attached brochure or under www.komo.bio, if the device is suitable for the desired raw food.



14. Insofar as the device is screwed together and can only be opened with tools, only our customer service is allowed to open it. In case of disregard, the warranty becomes null and void. No tools are required for cleaning. This applies except for the disassembly of the millstones for maintenance and cleaning purposes. Observe the instructions in this manual for the disassembly.

15. Do not use the cable to pull the plug out of the socket, but directly pull on the plug and do not place the cable on sharp edges.



16. If the power cable of the device would get damaged, it needs to be replaced by the manufacturer, his customer service or a qualified person.

17. Keep the device away from liquids, heat, open flames and humid rooms.

18. The manufacturer cannot be held liable for damages, which are caused by improper use or wrong operation.

19. Never leave the appliance unattended during operation.

General operation of the flaker

What materials can be crushed?

Oat, rye, wheat, buckwheat, millet, barley, spelt, unripe spelt grain, rice, sesame, flax seeds, poppy seeds as well as spices such as caraway seeds, pepper or fennel. This is only a small choice, this list is continuously extended and its latest version can always be found under www.komo.bio.

Flakes



• The flakes need to be well purified, otherwise it might result in damages of the device by impurities such as e.g. stones.



• Fresh oat flakes should be immediately consumed, since they rapidly lose valuable nutrients when storing them and might taste bitter.

• We recommend oat without spelt (non-hulled oat) for flaking.



• Briefly moisten other grain varieties in a strainer, let them dry for a few hours and then flake them. Otherwise they would crumble when flaking them and they will be more digestible after leaving them to soak.



Operation Flocino

Assembly

1. Fix the flaker to a table plate or similar means with the help of the two screw clamps.
2. Then turn the hand crank clockwise.
3. Finally put on the hopper with the adapter piece and the hopper lid.



Instructions

1. Place a container underneath the device.
2. Fill flakes (e.g. non-hulled oat) into the hopper.
3. Turn the crank clockwise.
4. If required adjust the flake thickness with the adjusting screw. To do so, the flaker needs to be empty.

Cleaning

1. Optional - Disassemble the Flocino from the table plate.
2. Disassemble the jacket below the flaker, by shifting them to the side and removing them.
 Do not reach with the fingers into the rotating rollers. Danger of getting jammed!
3. Clean the rollers with a brush or a cloth. At the same time, move the rollers by turning the crank.

Disassembly

1. Disassemble the jacket below the flaker, by shifting them to the side and removing them.
2. Block the rollers from the bottom use the wedge which is included in the delivery volume.
3. Disassemble the crank by turning it counter-clockwise.

Care

 The Flocino is made of solid beech and plastic material free from BPA and finished with vegetable oils. The regular care can be performed with a dry or humid cloth. If there are signs of wear after some time, you can lightly sand the wood and coat it with e.g. boiled linseed oil, which is available in the specialist trade.

Operation FlicFloc

Assembly

1. Fix the flaker to a table plate or similar means with the help of the two screw clamps.
2. Then turn the hand crank clockwise.
3. Insert a steel sheet into the gap with the FlicFloc label showing upwards.

Instructions

1. Place the glass which is included in the delivery volume underneath the device.
2. Fill flakes (e.g. non-hulled oat) into the hopper.
3. Turn the crank.

The flaker is set in a way that it can crush corn as well as oilseeds. Thanks to the FlicFloc technique it is not necessary to set the thickness of the flakes .

Cleaning

1. Pull the steel sheet with the logo upwards in order to remove it.

Do not reach with the fingers into the rotating rollers.



Danger of getting jammed!

2. Clean the rollers with a brush or a cloth. At the same time, move the rollers by turning the crank.



Disassembly

1. Block the rollers from the bottom user the wedge which is included in the delivery volume.
2. Disassemble the crank by turning it counter-clockwise.

Care



The housing is made of beech Multiplex and finished with vegetable oils. The regular care can be performed with a dry or humid cloth.

If there are signs of wear after some time, you can coat it with e.g. boiled linseed oil, which is available in the specialist trade.

Operation Electric flaker

Instructions



1. Connect the device.
Never reach into the flakes. Danger of getting jammed.

2. Place a container underneath the device.
3. Fill flakes (e.g. non-hulled oat) into the hopper.
4. Switch on the device,



TIP: If required, it is possible to adapt the flake thickness by turning the adjusting knob. To do so, remove the front plate and empty the flaker.

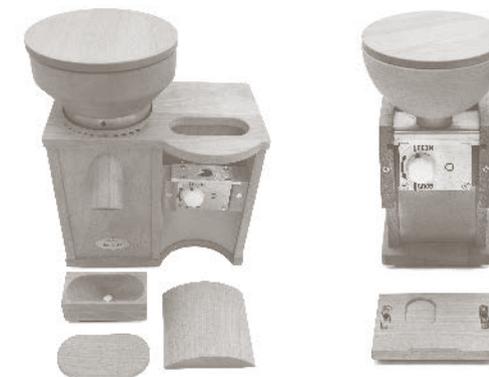
5. Switch off the device after the flaking process.

Cleaning

1. Disconnect the device.
2. Remove the front plate.
3. Remove the flaker to the front.
4. Clean the flaker with a cloth or a brush with flowing water and dry it before reassembling the device.



5. When reassembling, make sure that the coupling behind the flaker is neatly inserted.



Care

The housing is made of solid beech Multiplex and finished with vegetable oils. The regular care can be performed with a dry or humid cloth. If there are signs of wear after some time, you can coat it with e.g. boiled linseed oil, which is available in the specialist trade.



General operation of the mills

What materials can be ground?

Wheat, oat, spelt, buckwheat, rice, barley, millet, unripe spelt grain, corn, coffee, lots of spices such as caraway seeds, pepper, coriander, anise or fennel. This is only a small choice, this list is continuously extended and its latest version can always be found under www.komo.bio.



Grist



- The grist needs to be well purified, otherwise it might result in damages of the device by impurities such as e.g. stones.
- Grind your flour only once, it is not possible to increase the fineness by grinding it several times, but the millstones would smear.
- Always keep your grist in a dry place. If the grist is too humid, either place it in a linen bag beside the heater for a longer time or put it on a baking tray in the oven at 50° C for half an hour.



TIP: Test the humidity by crushing one corn with a spoon on a smooth surface. If the corn cracks, it is dry enough. If it crushes like an oat flake it is too humid.

- To avoid moths and insects when you do not use the mill, you can put a tea bag with herbal tea or laurel leaves into the outlet or into the milling chamber.
- In particular when grinding hard corn such as rice or maize, put the grist into the funnel while the mill is switched on and do not interrupt the grinding process.
- The drier the grist, the finer is the ground product and the cooler is the flour.

Operation of the manual mill



Assembly

1. Fix the mill to a table plate or similar means with the help of the two screw clamps.
2. Then turn the hand crank clockwise.
3. Finally put on the hopper with the adapter piece and the hopper lid.

Instructions

1. Place the tray, which is included in the delivery volume, underneath the device.
2. Fill the grist into the hopper.
3. Turn the crank clockwise.
4. If required, adjust the fineness of the flour by setting the adjusting screw. To do so, either simultaneously turn the crank or empty the grinder.

Cleaning

It is not necessary to clean the mill separately, if it is being used as intended. However, if the millstones would smear due to e.g. wrong, humid or oily grist, please proceed as follows:

1. Turn the fine adjustment to medium to coarse.
2. Turn the crank until the grinder is empty.
3. Fill in about 2 handful of long grain rice and grind it with the adjustment medium to coarse.

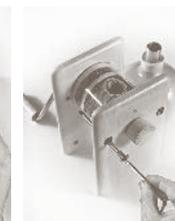
Disassembly

Generally, it is not necessary to disassemble the mill. However, if it should be necessary, please observe the following instructions:

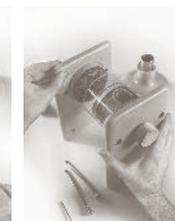
1. Have the device fixed to the table.
2. Take off the hopper with the small connection pipe.
3. Set the fine adjustment to coarse.
4. Turn out the two screws counter-clockwise with an Allen key.
5. Pull off the side part with the adjusting knob to the rear.
6. Carefully remove the plexiglass tube.
7. You can clean the millstones with a hard brush, never use a humid or wet brush.
8. Assemble the mill in reverse order.
9. Tighten the screws uniformly but not too firmly.



3. Set the adjustment knob to coarse



4. Unscrew the screws



5. Pull off the side part

Care

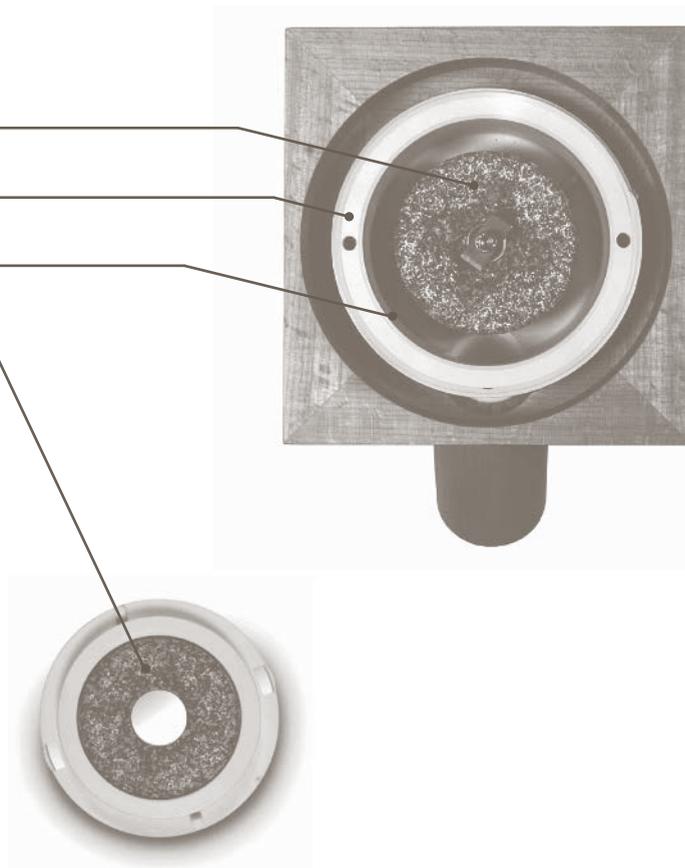


The hand mill is made of solid maple and the surface is lacquered. Therefore, it is sufficient to clean it with a dry or humid cloth.

Operation of the electrical mill

Interior view

- 1 Lower millstone
- 2 Holes for springs
- 3 Milling chamber
- 4 Upper millstone



Instructions

1. Connect the device.
2. Place a container underneath the device.
3. Switch on the device,
4. Adjust the desired fineness by turning the hopper.



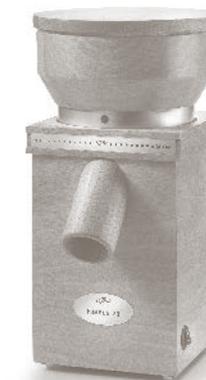
TIP: Set the finest adjustment by turning the hopper without grist to the direction Fine while the mill is running until you can hear how the millstones are grinding on one another. Then, turn a little bit to the direction Coarse, until the grinding noise stops and you have found the finest setting!

5. Fill the grist into the hopper.
6. If required, readjust the fineness by turning the hopper either while the grinder is empty or while grinding.
7. Switch off the device after the grinding process.

Cleaning

It is not necessary to clean the mill separately, if it is being used as intended. However, if the millstones would smear due to e.g. wrong, humid or oily grist, please proceed as follows:

1. Set the fine adjustment to Coarse by turning the hopper.
2. Fill in about 2 handful of long grain rice and grind it.
3. Repeat this process, if the mill is heavily soiled.
4. Before a longer standstill, it is recommended to proceed as described above while holding a vacuum cleaner to the outlet and to the open lid, in order to remove all flour residues.



Disassembly

Generally, it should not be necessary to open the milling chamber, but when necessary, please observe the following instructions:



1. Disconnect the device.
2. Turn the hopper as long to the direction Coarse (counter-clockwise), until you can remove the hopper.
3. Remove the upper millstone.
4. Clean the milling chamber with a cloth or brush and dry the millstones with a hard brush as required, never use a wet or humid brush.

Care



The housing is made of solid beech or of Multiplex beech and finished with vegetable oils. The regular care can be performed with a dry or humid cloth. If there are signs of wear after some time, you can coat it with e.g. boiled linseed oil, which is available in the specialist trade.

Operation Combined devices

Our combined devices are a combination of our mills and flakers. Please find the description for the corresponding devices in the following chapters:

- FidiFloc: Electrical mill, FlicFloc, see notes below
- Duett: Electrical mill, electrical flaker

FidiFloc:

Remove the flaker

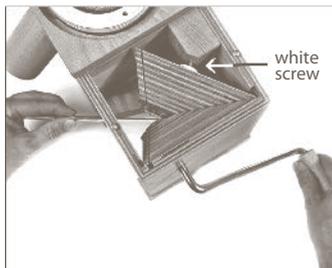


1. Disconnect the device.
2. Turn the hopper as long to the direction Coarse (counter-clockwise), until you can remove the hopper.
3. Pull the cover above the flaker to the right and lift it off.

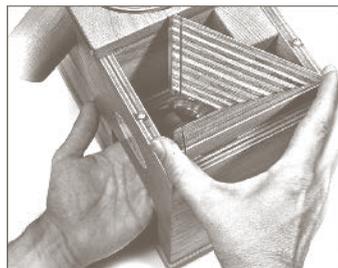
4. Unscrew the crank from the flaker. To do so, block the rollers at the bottom with the wedge which is included in the delivery.
5. Loosen the white screw counter-clockwise with the fingers.
6. Remove the flaker by pulling it upwards.



3. Take off the cover



4., 5. Remove the crank,
loosen the screw



6. Lift out the flaker.

Operation Flour sifter

Instructions

Flour of all grain varieties such as wheat, rice, maize, etc. can be sifted.

However, it is not possible to sift e.g. oil seeds or nuts, otherwise the sifters would smear.

Mounting the flour sifter onto the mill:



1. Switch off the device.
2. Turn the hopper of the mill as long to the direction Coarse (counter-clockwise), until you can remove the hopper.
3. Remove the upper millstone.
4. Put the white plastic ring to the position of the upper millstone, refer to the illustration.



5. Put the plexiglass cylinder on the bottom part of the flour sifter. At this, two balls will cam in the indentations of the cylinder. To that, turn the cylinder a little bit, if necessary.

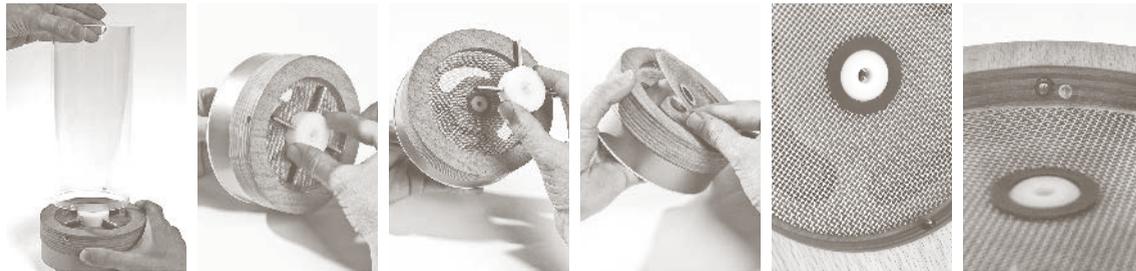


6. Screw the flour sifter instead of the hopper on the mill by turning it once.
7. Switch on the mill.
8. Turn the flour sifter as long to the direction Fine until the brushes start turning.
9. Turn another quarter of a turn to the direction Fine.
10. Switch off the mill.
11. Put the grist into the flour sifter.
12. Put on the lid.
13. Place a blow underneath the outlet.
14. Switch on the mill.
15. Switch off the mill as soon as the flour is sifted.
16. Remove the flour sifter after use by turning it counter-clockwise.

TIP: Always retain the flour sifter on the wooden base when turning it; never retain the plexiglass tube.

Replacing the sifter

1. Remove the flour sifter after use by retaining the wooden base and turning it counter-clockwise.
2. Remove the plexiglass cylinder from the flour sifter with a slight jerk upwards.
3. Unscrew the brush holder, to do so, turn the white plastic disc clockwise (left-handed thread!) while locking the bottom part.
4. Replace the sifter; make sure that the flat side of the plastic ring in the centre is positioned upwards (Illustr. 5).
5. Retighten the brush seat by hand.
6. Reposition the plastic glass cylinder; at this, the 2 balls will cam in the in the indentations of the cylinder (Illustr. 6).



2. Remove the cylinder

3. Unscrew the retainer

3. Remove the retainer

4. Replace the sifter

5. Plastic ring

6. Cam in the ball

Operation Interchangeable milling system



Instructions



1. Disconnect the device.
2. Turn the hopper of the mill as long to the direction Coarse (counter-clockwise), until you can remove the hopper.
3. Remove the upper millstone.
4. Retain the bottom millstone and screw off the screw in the centre clockwise with the Allen key which is included in the delivery (left-handed thread!); in doing so, also remove the disc and the block.
5. Uniformly drag the bottom millstone upwards with the wire which is included in the delivery and remove it; in doing so, the brush of the millstone should be positioned in direction of the outlet.
6. Clean the milling chamber and the outlet with the brush.
7. Insert the milling chamber insert, starting from the outlet.
8. Insert the bottom replacement millstone with the disc, block and screw and tighten it counter-clockwise by hand.
9. Put on the upper replacement millstone.
10. Mount the hopper.
11. Perform the fine adjustment as described in the operating instructions of the mill, in order to find out the finest adjustment (it might deviate from the original set point).
12. Set the desired grinding degree.
13. For details regarding the commissioning or fine adjustment, refer to the chapter "Operation of the electrical mill".



6.



7.



8.

Troubleshooting

The motor is humming, but the mill does not start up.

Turn the setting to Coarse, until the mill starts up. Then set the desired degree of fineness.

The mill stops during operation.

Switching off due to overheating only takes place in case of overload. In this case, disconnect the device and let it cool down at least twice as long as the grinding process before. In doing so, find out the cause and then subsequently avoid overload.

The grinder is clogged.

Turn the setting to Coarse, until the mill starts up. Then set the desired degree of fineness. If the problem persists, refer to the chapter "Cleaning" in the operating instructions of the corresponding mill.

The milling noise is no longer auditable – the millstones are clogged.



This might happen, if you grind wrong, humid or oily grist. For troubleshooting, please refer to the chapter "Cleaning" in the operating instructions of the corresponding mill.

The mill stops when running with very fine adjustment. No flour is output from the mill.

Set a coarser degree of fineness and restart.

The millstones are soiled.

Observe the notes in the chapter "Cleaning" in the operating instructions of the corresponding mill or have a look at the video tutorials on our homepage.



Your question is not mentioned.

Do not hesitate to contact us; please find the phone number and e-mail addresses on the last page of this manual.

Also refer to the section "FAQ" under www.komo.bio.

Try out the following recipes

Easy to prepare wholemeal bread

Preparation for a loaf of bread:

1 packet of dry yeast
1/2 teaspoon of honey
500 ml lukewarm water
350 g spelt
150 g rye
2 teaspoon of sea salt
2 tablespoon cider vinegar
75 g mixed seeds (sunflower seeds, sesame, flax seeds, poppy seeds, pumpkin seeds)
1/4 teaspoon each ground coriander, caraway seed and fennel

Liquidate the dry yeast and honey in half of the lukewarm water. Allow to swell for about 10 minutes. Fine grind spelt and rye in the grain mill, mix with salt cider vinegar, the seeds and spices in a bowl. Add the yeast mixture as well as the remaining water and mix the whole thing to a gooey dough. Do not leave the dough to stand, but immediately fill it into a greased loaf pen spread with sesame. Put the bread in the cold oven and bake it at 200 °C (hot air 180 °C) for about 75 minutes. Remove the bread crust with a knife from the mould and allow it to cool down on a cooling rack.

Preparation time: about 20 minutes preparation and about 75 minutes baking time.

Tip: Since the dough does not need to rise, the proper preparation time is quite short. Therefore, the recipe is also suitable for children and adults who do not have much time.

The result is a fragrant seed bread which would taste delicious when it is buttered.

Try out the following recipes

KoMo breakfast cereals

Preparation per person:

- 1 ripe banana
- 3/4 cup of flaked non-hulled oat
- Milk or fruit juice
- 1 tablespoon sesame (unpeeled)
- 1 small apple (also fresh berries or any other fresh fruits)
- 3-4 walnuts

Pulp the ripe banana with a fork in a soup plate. Crush the oat in the flake crusher at the desired setting. Spread the sesame on it, add some milk and mix it all. Cut the apple into small cubes and add the coarsely chopped walnuts.

As you like, you can also add other fruits instead of the apple.



WORLD
INNOVATION!



KoMoMix+
made of solid wood
in 6 trend colours



Magic
250 watts



PK 1
Our masterpiece with
its characteristic corners
and edges



Three-chamber
granary



Jumbo
750 watts

WE BUILD MILLS, BLENDERS AND EVEN MORE.



KoMo
Mills & More



Sustainable, innovative and really good.



Fidifloc 21 und
Fidifloc Medium
250/360 watts



Fidibus 21
250 watts



Single-chamber
granary



Duett 100
360 watts



Flocino
Flaker



Warranty terms

Dear Customers,
 If we do not meet your expectations or if you have any problems with one of our devices, please call us or write us. Our technical staff will often be able to rapidly help you by phone. Please contact us before returning the device.

Please note the following:



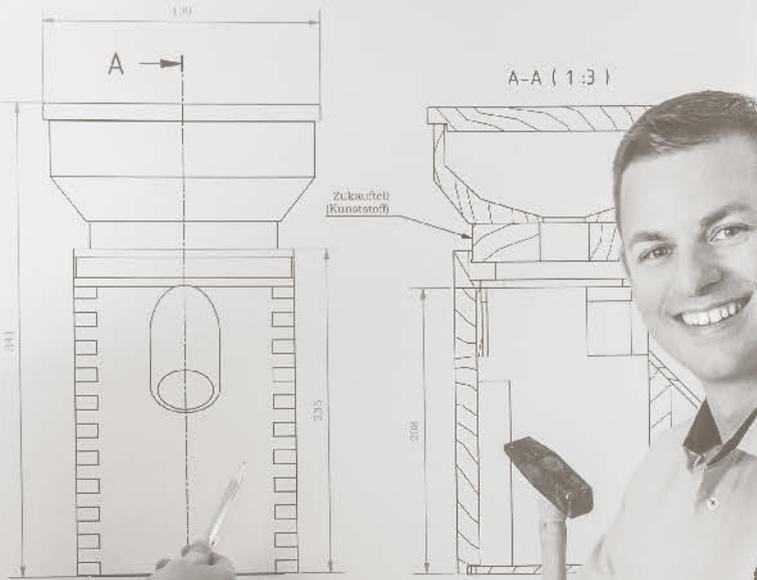
You may only make use of the warranty if you can present the original cash voucher. The warranty service only applies for material or manufacturing defects, but not for any damages e.g. on the housing, which occurred after the commissioning of the device. Small fractures in the wood are not deemed as material damages. In case of misuse or improper use, use of force and interventions, which have not been performed by our service, any warranty claims are excluded.

The warranty period will neither be extended nor renewed by warranty services.

Please find the warranty period for each individual device in our current brochure or on our homepage: www.komo.bio.



Of course, we can also repair your device after the expiry of the warranty period; please do not hesitate to contact us! Please find our contact details (phone numbers and e-mail addresses) on the last page of this manual.



Holzarten:
 Buche; Art.Nr.: 32015
 Ahorn; Art.Nr.: 32015
 schwarz Nuss; Art. Nr.: 32015

Kunde: Koidl KG	Projekt: CL	Artikel: Holzgarnitur_CL.lam	Art.Nr.:
Maßstab: 1:3	Werkstoff: Dv. Holzarten	akt. Revision:	
Zeichner: Angerer Stefan	Gegrüßt:	akt. REV. Datum:	
Verzeichnis: P:\PISCHLEREN\AB1_CAD\CAD\WOICL KG\CL\Holzgarnitur_CL.lam			

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suppliers and recipes visit: **www.komo.bio**
All our videos, including instructions on how to
use our mills and flakers can be found at
YouTube  komogmbh

You also find us on Instagram  and
facebook  – search for komo.bio

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The Mill Makers



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Supplier's stamp