

Komo

The Mill Makers





**Let food be thy medicine Homemade.
and medicine be thy food.**

Hippocrates of Kos (460 to circa.). Greek physician, founder of medicine.

ENJOY YOUR MEAL!

Enjoy food as nature intended.

We believe that a balanced, wholesome and enjoyable diet involves sourcing food high in quality, taste and nutrition, and assembling it thoughtfully.

Preparation is key. Experimenting with new ingredients and methods; cooking and baking with passion - these things add even more flavor. Celebrating a sense of culture and special occasions elevate meal times all the more.

We encourage you to use our mills as a means of enjoying and immersing yourself in the age old rituals of food preparation. Appreciate the abundance and diversity that wholesome food can bring; share meals and explore the experience with your loved ones.

After all, there's quite simply nothing like the aroma of homemade fresh bread wafting from your own "bakery"!

**Simple.
Honest.
Homemade.**

Komo
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Why grind flour? Yes, it saves you money. But nothing compares to flour that's been freshly milled – it's aromatic and bursting with wholesome nutrients! What's more, on a practical note, whole grain stores well – something the ancient Egyptians knew, and used to their advantage. They used mills as an efficient and quick means of accessing the nutritional values of grains, much as today we use a can opener for the convenience that tinned food offers. Did you know that while industrially produced flours are repeatedly sifted, freshly ground flour contains the entire grain body, including the valuable shell?

Furthermore, freshly milled flour has a unique smell, owing to the essential oils and the aromas that are allowed to unfold naturally through milling. Unsurprisingly, these oils add a further dimension to the taste, in the same way that freshly ground coffee has more depth to it than instant coffee.

Raw foods speak for themselves ...

With our mills, you can finely grind all cereals, legumes and spices as well as small, non-oily seeds and even coffee beans. The core nutrients and dietary fibers of whole grains such as magnesium, iron, B vitamins and valuable vegetable proteins remain. Why not give your body what it craves – food that's as close to its natural state as possible. Once you taste the difference, there's no going back!

We know what we're talking about.

We've been designing and producing mills for more than 30 years. Our passion and know-how drives the development of our mills – and there's one thing we're certain of: our mills deliver. We're so convinced of the quality of our mills, each one comes with a **12 year warranty**.



When it comes to designing our mill casings, we follow the motto, **“Avoid all that is superfluous. Design simply, according to the product needs.”** As much as possible, we use the local resources available to us in production of our mills.

We are proud to have developed a long standing partnership with our partners.

We check each mill by hand before it leaves our factory. And we are dedicated to continually seeking new ways of developing and improving our products.

In short, our range of mills

- are simple to operate
- are easy to clean
- are compact for small kitchens, but also
- are large enough for families and professionals
- are soothingly quiet
- use a gentle but efficient grinding technique
- offer exact yet easily adjustable grinding options
- are developed sustainability at every point in the production chain.



At the heart of each of our mills is the unique **KoMo grinder**. Our grinders are much more than just stones and an engine, and our grinder technology is patented accordingly.

What makes KoMo mills different? Rugged materials, carefully positioned, ensure a smooth grinding interaction. A spring placed between the grinding stones blocks excessive noise from the grinding process. This way, both the stones, and your nerves, are spared.



Our grinding stones are made from **corundum ceramics**, a composite we discovered in 1985. The corundum ceramic stones allow for an effective but gentle grinding technique. They require a low energy input and don't need to be sharpened. They offer grinding options from coarse to super fine, are indestructible and resilient.

Our **industrial motors** are installed with nonwearing parts. Therefore, they are maintenancefree and environmentally friendly. They run and run and run - for decades, problem free.



The ability to **select the precise flour texture** you desire is another feature of our mills. Simply rotate the funnel along the scale to adjust flour texture.

Our mill housings, crafted from high-quality wood, have an oiled surface so that they can be cleaned with fine sandpaper (even after years of use) and with an application of oil, can once again look like new.



Timelessly beautiful and robust: the KoMo cabinet.

Hard shell, hard core.

We pay just as much attention to the exterior of our mills as the interior. Stability and durability are important both for our grinding technology and the housing. We use high quality, local wood – the perfect home for our mills.

Our handcrafted, well-engineered casings are durable and look good. All cabinets are pretreated with organic vegetable oils; we recommend KoMo mill owners maintain this treatment.



Easy to use.

We believe that mills should give you all possible grinding options: from coarse to super fine, and everywhere in between. The mill should allow you a look inside to check the grinding stones. And importantly, the mill should operate as simply as possible.

With KoMo mills, you can rotate the hopper along its scale to select the degree of grinding you desire, from “very coarse” to “very fine”. If you find that the stones start to wear down – this can happen after many years of use – simply turn the funnel slightly further in the direction “fine”, to eliminate ongoing readjustments.



Our mills open easily without tools: simply turn the hopper approximately two turns in the coarse direction to gain access to the grinder.

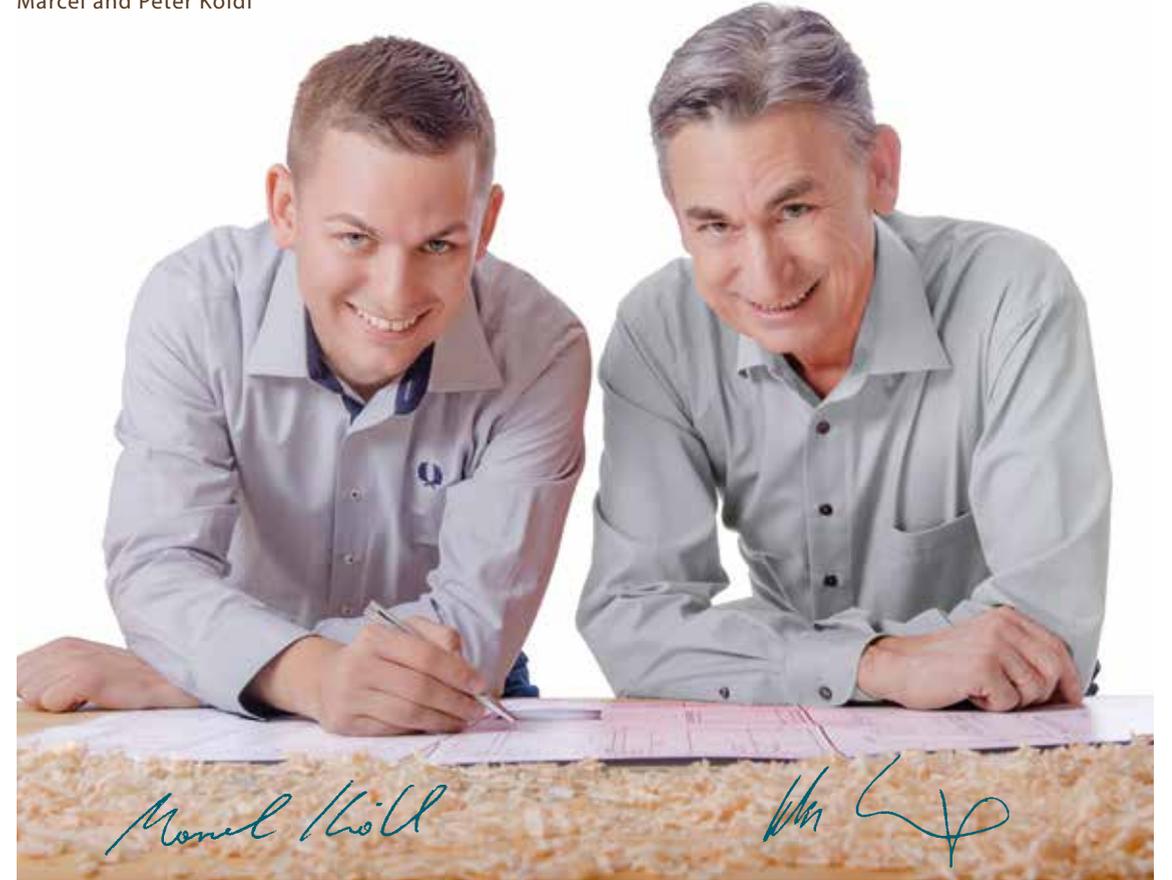
To ensure a consistent high quality across all our products, we manufacture all our mills exclusively in Austria, where they are hand assembled, checked over by hand and a test milling is carried out before shipping. (Gluten free milling tests are available on request).

Living by these standards forms the basis of our daily activities at KoMo. Quality is core to our company philosophy, and our mills are built with a passion that blends engineering with nature, and our gratitude with our passion. It is our hope that each mill transports a piece of our philosophy into your kitchen, and that your KoMo mill offers you a new way of enjoying food and good health!

All that’s left for us to say:

ENJOY YOUR MEAL!

Marcel and Peter Koidl



RAW FOODS OVERVIEW

With these **six symbols** you can quickly identify which food types can be processed with which mill. Raw foods are listed alongside the grinding material group:



SOFT GRAINS

Wheat, spelt, rye...



HARD GRAINS

Wheat, corn, rice, millet...



OIL SEEDS (with a flaker only)

Oats, poppy seeds, flax seeds...



SPICES

Pepper, chilli peppers, mustard seeds...



LEGUMES

Chick peas, beans, peas...



COFFEE BEANS

All varieties of roasted beans.



Basically, you can use the mills to grind any food, as long as it isn't oily, fatty or wet.

WHICH MACHINE?

What would you like to mill?

Use this table to quickly identify which of our mills and flakers work best with which materials.

						
	SOFT GRAINS	HARD GRAINS	OIL SEEDS	SPICES	LEGUMES	COFFEE BEANS
FIDIBUS 21	✓	-	-	✓	-	-
MAGIC	✓	-	-	✓	-	-
FIDIBUS CLASSIC	✓	✓	-	✓	✓	✓
FIDIBUS MEDIUM	✓	✓	-	✓	✓	✓
PK 1	✓	✓	-	✓	✓	✓
FIDIBUS XL	✓	✓	-	✓	✓	✓
FIDIBUS XL PLUS	✓	✓	-	✓	✓	✓
JUMBO	✓	✓	-	✓	✓	✓
FIDIFLOC 21	✓	-	Flaker only	✓	-	-
FIDIFLOC MEDIUM	✓	✓	Flaker only	✓	✓	✓
DUETT 100	✓	✓	Flaker only	✓	✓	✓
DUETT 200	✓	✓	Flaker only	✓	✓	✓
FLOCINO	✓	-	✓	✓	-	-
FLICFLOC	✓	-	✓	✓	-	-
FLOCMAN	✓	-	✓	✓	-	-
HAND MILL	✓	✓	-	✓	✓	-

FLAKERS

FOR HOUSEHOLDS OF 1 – 5

The FLOCINO



The FLOCINO uses the same revolutionary design and engineering as the FLICFLOC, but with an adjustable roller gap, allowing for precision flaking.



The flaker's sturdy solid beech wood base can be securely attached to your table or worktop with its accompanying clamps. Its white plastic hopper can hold a generous portion of more than 9 oz of oats. Thanks to its clever rolling system, the FLOCINO requires a short cranking radius of just over 6". A great addition to your kitchen for the whole family.



FLAKERS

FOR HOUSEHOLDS OF 1 – 5

The FLICFLOC

Housed in furniture grade beech plywood, the FLICFLOC can be secured to your table or work surface with its accompanying clamp. All you need to do is fill the hopper with oat groats, and start cranking for fast action flaking! Best of all, turning the crank is quite simply child's play – not to mention a great way of getting the kids involved in healthy eating habits! The FLICFLOC is a practical and compact option - standing at just 7.28 inches tall, it won't take up much space in your cupboard or on your worktop. The glass container is also included, as pictured.



	TECHNICAL SPECIFICATIONS*	Electric motor size	Milling rate for finely ground wheat	Flaking rate for finely rolled oats	Capacity of hopper with wheat (Mill) with oats (Flaker) container (Blender)	Millstone diameter	Rollers and axles	Clamping range Table clamp in mm (in)		Noise level with spelt, finely ground	Weight	Maximum height of bowl at spout	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Housing (wooden surfaces treated with organic vegetable oil)	Certification	Delivery includes	Warranty
	FLOCINO	-	-	80 – 130 g/min (2.82 – 4.59 oz/min)	200 g (7.05 oz)	-	Stainless steel	min. 15 (min. 0.59)	max. 57 (max. 2.24)	-	1,7 kg (3.75 lb)	67 mm (2.64 in)	162 (6.38)	93 (3.66)	123 (4.84)	Casing and funnel made of food-safe plastic	-	Flaker, 2 screw clamps, funnel lid	3 years
	FLICFLOC	-	-	80 – 130 g/min (2.82 – 4.59 oz/min)	100 g (3.53 oz)	-	Stainless steel	min. 15 (min. 0.59)	max. 57 (max. 2.24)	-	1,7 kg (3.75 lb)	88 mm (3.46 in)	188 (7.40)	121 (4.76)	122 (4.76)	Beech plywood	-	Flaker, 1 screw clamp, glass container	3 years

HAND MILL WITH SEPARATE ELECTRIC DRIVE

FOR HOUSEHOLDS OF 1 – 2

ELECTRIC FLAKER 140 WATT

FOR HOUSEHOLDS OF 1 – 5

HAND MILL

Our neat and sturdy Hand Grinder gives you the visual satisfaction of watching your grain grind into fine flour, thanks to its transparent milling chamber. Equipped with our corundum ceramic millstones, the Hand Grinder offers endless baking opportunities with the multiple flours it can produce! It's extra large handle and specially shaped millstones provide smooth cranking. Made of beautiful solid maple hardwood and stainless steel, the Hand Grinder can be fastened to your countertop with the two clamps provided, making it ultra stable.



The FLOCMAN

Flaking really doesn't get any easier than this. Our popular electric flaker, the FLOCMAN, delivers 90 g (3.53 oz) of grain flakes a minute, with barely a peep. Suitable for all types of soft grain, the FLOCMAN can also crush oil seeds and spices. The crushing unit is housed in solid beech wood. Cleaning the mill is easy and no additional tools are required. The FLOCMAN comes with a beautifully designed, handmade ceramic bowl, as pictured.



ELECTRIC DRIVE

We've developed a quiet electronic Motor Drive attachment for the Hand Grinder – for just in case!

	TECHNICAL SPECIFICATIONS*	Electric motor size	Milling rate for finely ground wheat	Flaking rate for finely rolled oats	Capacity of hopper with wheat (Mill) with oats (Flaker) container (Blender)	Millstone diameter	Rollers and axles	Clamping range Table clamp in mm (in)		Noise level with spelt, finely ground	Weight	Maximum height of bowl at spout	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Housing (wooden surfaces treated with organic vegetable oil)	Certification	Delivery includes	Warranty
	HAND MILL	–	50 g/min (1.76 oz/min)	–	600 g (21.16 oz)	80 mm (3.15 in)	–	min. 17 (min. 0.67)	max. 57 (max. 2.24)	60 db	2,5 kg (5.51 lb)	103 mm (4.06 in)	215 (8.46)	140 (5.51)	155 (6.10)	Solid maple/stainless steel	–	Mill with lid, bowl	3 years
	ELECTRIC DRIVE	140 WATT	50 g/min (1.76 oz/min)	–	–	–	–	–	–	62 db	4,5 kg (9.92 lb)	–	230 (9.06)	139 (5.47)	230 (9.06)	Lacquered maple/stainless steel		Motor	3 years
	FLOCMAN	140 WATT	–	90 g/min (3.17 oz/min)	600 g (21.16 oz)	–	Stainless steel	–	–	40 db	6,2 kg (13.67 lb)	105 mm (4.14 in)	310 (12.2)	140 (5.51)	280 (11.02)	Solid Beech/stainless steel		Flaker with lid, porcelain bowl	3 years

GRAIN MILLS 250 WATT

FOR HOUSEHOLDS OF 1 – 2

The FIDIBUS 21



Although just 324 mm (13.03 in) high, this mini powerhouse performs in the same league as our larger mills. Housed inside the FIDIBUS 21's beautiful beech plywood sits a 250-watt industrial strength motor, and a self-sharpening corundum-ceramic grinding mill capable of grinding 100 g (3.53 oz) fine flour a minute. Whether wheat, rye, spelt, or barley, the hopper holds 850 g (29.98 oz) of grain – enough to make more than 1 kg (2.20 lb) of whole grain bread. The grind texture can be adjusted by simply turning the hopper bowl to align its index with the graphic scale on the front of the mill. Accessing the milling chamber is quick and easy - no tools required – and cleanup is minimal.



GRAIN MILLS 250 WATT

FOR HOUSEHOLDS OF 1 – 2

The MAGIC

The MAGIC is equipped with an industrial strength motor and precisely fitted corundum ceramic millstones – the same grinding mechanism behind the FIDIBUS 21 – and is housed in natural wood and stainless steel. The MAGIC grinds soft and hard wheats, lentils, many dry beans and dried, non-oily spices. With the MAGIC, you're in control - grind to the texture of your choosing, from fine flour to coarse meal or cracked grain: the grind texture is readily adjustable by simply turning the hopper bowl. Ideal for those who prefer a steely aesthetic.



	TECHNICAL SPECIFICATIONS*	Electric motor size	Milling rate for finely ground wheat	Flaking rate for finely rolled oats	Capacity of hopper with wheat (Mill) with oats (Flaker) container (Blender)	Millstone diameter	Rollers and axles	Clamping range Table clamp in mm (in)	Noise level with spelt, finely ground	Weight	Maximum height of bowl at spout	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Housing (wooden surfaces treated with organic vegetable oil)	Certification	Delivery includes	Warranty
	FIDIBUS 21	250 WATT	100 g/min (3.53 oz/min)	--	850 g (29.98 oz)	75 mm (2.95 in)	--	--	70 db	6,2 kg (13.67 lb)	116 mm (4.57 in)	324 (12.76)	153 (6.02)	213 (8.39)	Solid beech/beech plywood/Funnel made from solid beech		Mill with lid	12 years
	MAGIC	250 WATT	100 g/min (3.53 oz/min)	--	850 g (29.98 oz)	75 mm (2.95 in)	--	--	70 db	6,6 kg (14.55 lb)	138 mm (5.43 in)	250 (9.84)	163 (6.42)	203 (7.99)	Solid Beech/stainless steel		Mill with lid	12 years

GRAIN MILLS 360 WATT

FOR HOUSEHOLDS OF 3 – 5

GRAIN MILLS 360 WATT

FOR HOUSEHOLDS OF 3 – 5

The FIDIBUS CLASSIC



The FIDIBUS CLASSIC is our most popular mill, and for good reason. Its revolutionary milling unit, composed of self-sharpening millstones made from corundum-ceramic and a powerful 360-watt motor, is housed in a beautiful native beech casing, featuring classic box joinery. It grinds 100 g (3.53 oz) of fine flour a minute effortlessly, and with minimal noise. A simple twist of the hopper takes you from coarse grind for breads, to fine grind for cakes. It's the ideal family grain mill – let the FIDIBUS CLASSIC take a place of honor in your kitchen!



The FIDIBUS MEDIUM

The FIDIBUS MEDIUM combines the style of our much loved FIDIBUS 21 with the power of our flagship model, the FIDIBUS CLASSIC. For the FIDIBUS MEDIUM, we slightly elongated the housing of the FIDIBUS 21 to accommodate a stronger, 360 watt motor and larger millstones. The result? A compact package that is kind on your wallet, and ideal for families: the FIDIBUS MEDIUM is very popular with households of 3-5 people.

The PK 1

While technically identical to the FIDIBUS CLASSIC with its large 3.35 inch diameter, self sharpening corundumceramic grinder and efficient 360 watt motor, the PK 1 is instead housed in a beautiful hexagonal cabinet of solid beech wood. It's so easy to use: the grind texture can be adjusted by simply turning the hopper bowl. As with all KoMo mills, accessing the milling chamber is quick and easy – no tools required – and cleanup is minimal.



	TECHNICAL SPECIFICATIONS*	Electric motor size	Milling rate for finely ground wheat	Flaking rate for finely rolled oats	Capacity of hopper with wheat (Mill) with oats (Flaker) container (Blender)	Millstone diameter	Rollers and axles	Clamping range Table clamp in mm (in)	Noise level with spelt, finely ground	Weight	Maximum height of bowl at spout	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Housing (wooden surfaces treated with organic vegetable oil)	Certification	Delivery includes	Warranty
	FIDIBUS CLASSIC	360 WATT	100 g/min (3.53 oz/min)	–	1000 g (35.27 oz)	85 mm (3.35 in)	–	–	70 db	8,0 kg (17.64 lb)	123 mm (4.84 in)	330 (12.99)	160 (6.30)	213 (8.39)	Solid beech		Mill with lid	12 years
	FIDIBUS MEDIUM	360 WATT	100 g/min (3.53 oz/min)	–	850 g (29.98 oz)	85 mm (3.35 in)	–	–	70 db	7,0 kg (15.43 lb)	116 mm (4.57 in)	324 (12.76)	153 (6.02)	213 (8.39)	Solid beech/beech plywood/ Funnel made from solid beech		Mill with lid	12 years
	PK 1	360 WATT	100 g/min (3.53 oz/min)	–	1000 g (35.27 oz)	85 mm (3.35 in)	–	–	70 db	8,0 kg (17.64 lb)	103 mm (4.06 in)	375 (14.76)	210 (8.27)	232 (9.13)	Solid beech		Mill with lid	12 years

COMBO UNITS 250/360 WATT

FOR HOUSEHOLDS OF 1 – 5

COMBO UNITS 360 WATT

FOR HOUSEHOLDS OF 3 – 5

The FIDIFLOC 21 und FIDIFLOC MEDIUM



These smart combined units are comprised of an electric grain mill and hand flaker. They take up minimum space on your work surface thanks to their slim dimensions. The integrated flaker – our much loved FLICFLOC – can even be removed for separate use. The FIDIFLOC is available with either a 250 watt or 360 watt industrial motor. Compact, flexible and affordable - the FIDIFLOC has it all!



The DUETT 100

The DUETT 100 delivers freshly ground flour and flaked grains, thanks to its two motors, the robust grain mill of the FIDIBUS CLASSIC and the efficient flaking rollers of the FLOCMAN. Its beautiful cabinet, constructed of solid beech wood and furniture grade beech veneer, contains the motors separately, allowing you to grind and flake at the same time. That means you can start the day with delicious fresh flakes for oatmeal, make fine flour at midday for an afternoon cake, and prepare crushed poppy seeds as a topping for both! Also included is a handmade ceramic bowl for the flaker unit, finished with foodsafe glazing.



* Please note, that to use the flaker, the mill should be placed on a table edge or on the cereal drawer (see accessories page 31)

	TECHNICAL SPECIFICATIONS*	Electric motor size	Milling rate for finely ground wheat	Flaking rate for finely rolled oats	Capacity of hopper with wheat (Mill) with oats (Flaker) container (Blender)	Millstone diameter	Rollers and axles	Clamping range Table clamp in mm (in)	Noise level with spelt, finely ground	Weight	Maximum height of bowl at spout	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Housing (wooden surfaces treated with organic vegetable oil)	Certification	Delivery includes	Warranty
	FIDIFLOC 21	250 WATT	100 g/min (3.53 oz/min)	80 – 130 g/min (2.82 – 4.59 oz/min)	850 g 190 g (29.98 oz 6.70 oz)	75 mm (2.95 in)	Stainless steel	– –	70 db	8,7 kg (19.18 lb)	130 mm (5.12 in)	337 (13.27)	279 (10.98)	215 (8.46)	Solid beech/beech plywood/Funnel made from solid beech		Mill with lid, flaker, 1 screw clamp, glass container	12 years/3 years (Flaker)
	FIDIFLOC MEDIUM	360 WATT	100 g/min (3.53 oz/min)	80 – 130 g/min (2.82 – 4.59 oz/min)	850 g 190 g (29.98 oz 6.70 oz)	85 mm (3.35 in)	Stainless steel	– –	70 db	9,7 kg (21.38 lb)	130 mm (5.12 in)	337 (13.27)	279 (10.98)	215 (8.46)	Solid beech/beech plywood/Funnel made from solid beech		Mill with lid, flaker, 1 screw clamp, glass container	12 years/3 years (Flaker)
	DUETT 100	360 WATT	100 g/min (3.53 oz/min)	90 g/min (3.17 oz/min)	1200 g 200 g (42.33 oz 7.05 oz)	85 mm (3.35 in)	Stainless steel	– –	70 db	15,5 kg (34.17 lb)	168 mm (6.61 in)	395 (15.56)	335 (13.19)	232 (9.13)	Solid beech/beech plywood/Funnel made from solid beech		Mill with lid, porcelain bowl	12 years

COMBO UNITS 600 WATT

The DUETT 200

-  The Duett 200 gives you a great full scale variety – so you can prepare fresh flakes for muesli or overnight oats, fine flour for a tasty loaf, and ground coffee beans for a fresh aromatic refreshment!
-  This is made possible courtesy of the same technology belonging to the FLOCMAN and the FIDIBUS XL. Also included with the DUETT 200 is a specially designed, handmade ceramic bowl for the flaker unit. If you want a full range of capabilities, with serious power, the DUETT 200 offers significant savings compared to buying a mill and flaker separately.
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FOR HOUSEHOLDS OF 5 AND MORE

GRAIN MILLS 600 WATT

The FIDIBUS XL

With its powerful 600 watt motor and a hopper holding over 1200 g of grain, the FIDIBUS XL produces fine flour at twice the speed of our smaller Fidibus models. A mere 7 minutes of grinding produces enough fine flour for two large loaves of bread! If you are looking for an option that can take on all dry grains - hard and soft, as well as spices, coffee beans and lentils, plus offer lasting performance and extended heavy use, the FIDIBUS XL is your mill. It's the clear choice for large-scale kitchens and whole grain enthusiasts.



FOR HOUSEHOLDS OF 5 AND MORE

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	TECHNICAL SPECIFICATIONS*	Electric motor size	Milling rate for finely ground wheat	Flaking rate for finely rolled oats	Capacity of hopper with wheat (Mill) with oats (Flaker) container (Blender)	Millstone diameter	Rollers and axles	Clamping range Table clamp in mm (in)	Noise level with spelt, finely ground	Weight	Maximum height of bowl at spout	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Housing (wooden surfaces treated with organic vegetable oil)	Certification	Delivery includes	Warranty
	DUETT 200	600 WATT	200 g/min (7.05 oz/min)	90 g/min (3.17 oz/min)	1200 g 200 g (42.33 oz 7.05 oz)	85 mm (3.35 in)	Stainless steel	– –	72 db	17,5 kg (38.58 lb)	168 mm (6.61 in)	395 (15.56)	335 (13.19)	232 (9.13)	Solid beech/beech plywood/Funnel made from solid beech	 	Mill with lid, porcelain bowl	12 years
	FIDIBUS XL	600 WATT	200 g/min (7.05 oz/min)	–	1200 g (42.33 oz)	85 mm (3.35 in)	–	– –	72 db	9,0 kg (19.84 lb)	142 mm (5.59 in)	367 (14.44)	173 (6.81)	232 (9.13)	Solid beech	 	Mill with lid	12 years

GRAIN MILLS FOR PROFESSIONALS

NONSTOP

The FIDIBUS XL Plus

-  The FIDIBUS XL Plus' powerful millstones and high strength 600-watt motor means the mill can produce 200 g of flour a minute - at the fine setting. This allows the XL Plus to be operated non-stop for extended periods – indeed for hours at a time. And because the XL Plus can run continuously, you can simply keep refilling its hopper and continue grinding for whatever quantity of flour you need.
-  All of this makes the FIDIBUS XL PLUS the ideal mill for all workshops, large kitchens, families, community centers and kindergartens... a reliable partner for everyday life.



GRAIN MILLS FOR PROFESSIONALS

The JUMBO

The JUMBO processes all kinds of grains and even corn into fine flour. Equipped with extra large grinding stones of corundum ceramics, the JUMBO is designed for commercial use in bakeries and natural food stores. Its solid housing and large lever allow for continuous grinding adjustment – allowing you to mill from fine flour to coarse meal. At its finest setting, the Jumbo can produce 350 g of flour per minute. Use of a bag with the dust preventative collar holder ensures that all the flour will end up in the bag with no wastage. The grain hopper is accessible from the hinged door on top.



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	TECHNICAL SPECIFICATIONS*	Electric motor size	Milling rate for finely ground wheat	Flaking rate for finely rolled oats	Capacity of hopper with wheat (Mill) with oats (Flaker) container (Blender)	Millstone diameter	Rollers and axles	Clamping range Table clamp in mm (in)		Noise level with spelt, finely ground	Weight	Maximum height of bowl at spout	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Housing (wooden surfaces treated with organic vegetable oil)	Certification	Delivery includes	Warranty
	FIDIBUS XL PLUS	600 WATT	200 g/min (7.05 oz/min)	--	1200 g (42.33 oz)	85 mm (3.35 in)	--	--	--	72 db	11,0 kg (24.25 lb)	168 mm (6.61 in)	397 (15.63)	179 (7.05)	230 (9.06)	Solid beech		Mill with lid	2 years
	JUMBO	750 WATT	350 g/min (12.35 oz/min)	--	3000 g (105.83 oz)	130 mm (5.12 in)	--	--	--	72 db	32,0 kg (70.55 lb)	138 mm (5.43 in)	561 (22.09)	291 (11.46)	511 (20.12)	Beech plywood	--	Mill with bag attachment	2 years

BLENDER 1400 WATT

FOR HOUSEHOLDS OF 1 AND MORE

AVAILABLE IN 6 COLORS

The KOMOMIX+



We proudly present our all brand new KoMoMix+. It was developed in Austria and the focus for us was to deliver a perfect performance and design it with nice shape. The casing is made of Austrian beech wood. This is not only good for the environment but also keeps the noise level down. The motor drive is designed without compromise, it features a 1400 W motor and reaches more than 30,000 rpm. Therefore it guarantees a long lifecycle and a lot of pleasure at using. With its 8 blades, it cuts and crushes nearly everything and detaches the most important parts of the ingredients.



The KoMoMix+ is available in 6 trendy colors. For sure you will find the right one to fit your personal taste and your kitchen. You can choose of: Black, Cyan, Eggshell, Mint, Red and Yellow.

Key data:

- + 30,000 rpm
- + 1,400 watt motor
- + 1.7 l BPA-free tritan pitcher
- + removable eight-blade cutting assembly for easy cleaning
- + stirrer included
- + housing made of solid beech wood
- + simple operation by one-touch-button with integrated pulse function
- + for the easy and fast making of smoothies, ice cream, spreads, nut puree, marinade and more
- + to shred coffee beans, nuts or grain
- + made environmentally friendly and fair in Austria



	TECHNICAL SPECIFICATIONS*	Electric motor size	Revolutions per minute	Capacity container	Weight	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Housing	Container	Delivery includes	Warranty
	KOMOMIX+	1400 WATT	30,000 rpm	1,7 liter (0.45 gallons)	4,5 kg (9.92 lb)	465 (18.31)	225 (8.86)	230 (9.06)	Solid beech	BPA-free tritan pitcher	Blender, stirrer	2 years

ACCESSORIES

FLOUR SIFTER

Our Flour Sifter allows you to separate coarse bran from whole grain flour, leaving a very fine flour that's ideal for making pastries, cakes, and cookies, and a bran that can be used for breads, smoothies, soups and granola. A plexiglass funnel protects the sifter and flour. Sieve inserts are interchangeable, and are available in medium, fine and extra fine mesh sizes.



Sieve insert 1
fine mesh
width 0.63 mm
(0.025 in)
(24 mesh)

Sieve insert 2
medium mesh
width 0.80 mm
(0.031 in)
(19 mesh)

Sieve insert 3
coarse mesh
width 1.25 mm
(0.049 in)
(15 mesh)



	TECHNICAL SPECIFICATIONS	Capacity	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Weight	Material	Delivery includes	Warranty
	FLOUR SIFTER	400 g (14.12 oz)	260 (10.24)	136 (5.36)	136 (5.36)	700 g (24.69 oz)	Beech plywood, acrylic glass	1 Flour Sifter, lid, 3 screens	3 years

ACCESSORIES

INTERCHANGEABLE MILLING SYSTEM

Use our interchangeable milling system to process grains, spices, coffee and gluten free cereals in a single mill, without cross contamination! Perfect for anyone with food sensitivities. The system consists of an interchangeable milling chamber insert made of silicone, which comes with an additional pair of grinding stones. It is suitable for all KoMo mills delivered after summer 2011. The grinder can be inserted into the mill in just a few simple steps, and is easy to clean after use.



	TECHNICAL SPECIFICATIONS	Weight	Material interchangeable milling chamber	Material millstones	Delivery includes	Warranty
	INTERCHANGEABLE MILLING SYSTEM	750 – 820 g (26.46 – 28.92 oz)	silicone, dishwasher safe	corundum-ceramic	1 interchangeable milling chamber, set of 2 millstones, 1 brush, 1 allen key	3 years

ACCESSORIES

SINGLE CHAMBER GRANARY

Sitting grain is unfortunately an attractive treat for pests. Our granary chambers automatically move all the grains a little every time you release grain, so that no pests can lodge your supplies. Remove just the amount of grain you need via the stainless steel gate - the integrated cup measures up to 2 cups of grain. The clear convex viewing panes show how much grain you have available. Why not hang several cylinders side by side, to accommodate your growing supplies with ease?



Remove the grain cylinder

Grain releases into the measuring cylinder

Remove the grain from the cylinder.



ACCESSORIES

THREE CHAMBER GRANARY

Simple to use, easy to maintain and beautifully designed - our THREE CHAMBER GRANARY. To use, simply remove just the amount of grain you want via the stainless steel gate (the integrated cup measures up to 2 cups of grain). The convex viewing panels show how much grain you have at ready access. The storage containers are made of cabinet-grade beech veneer plywood and come with a wall mount.



	TECHNICAL SPECIFICATIONS	Capacity	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Weight	Material	Warranty
	SINGLE CHAMBER GRANARY	2,5 kg (88.18 oz)	642 (25.27)	137 (5.39)	142 (5.59)	1,9 kg (67,02 oz)	Beech plywood, acrylic glass, stainless steel slide	3 years
	THREE CHAMBER GRANARY	13,5 kg (476.19 oz)	522 (20.55)	404 (15.91)	142 (5.59)	5,6 kg (197.53 oz)	Beech plywood, acrylic glass, stainless steel slide	3 years

ACCESSORIES

FLOUR SIEVES

Flour that's been well sifted stays fresher for longer. Did you know that wholegrain flour - minus the bran - has a sticky quality, making it very useful in the preparation of fine pastry? That's where our sieves come into play: use the fine flour for making delicious pastries, and the bran as a healthy additive for your breakfast cereals or smoothies. Our sieves are available in two sizes: 18 cm diameter (coarse and fine mesh) and 20 cm diameter (fine mesh only).



STONE PINE BOWLS

These beautiful wooden bowls, hand crafted in the Austrian Tyrol are naturally fragrant and available in four sizes: 16, 20, 25 and 30 cm diameter. Stone pine wood is known for its light weight, softness, and naturally high oil content. Highly versatile, our bowls complement the beech wood of our mills, and are ideal for holding grains and flours. The bowls are finished with food safe natural mineral oil.



RATTAN RISING BASKETS

How do traditional German bakers' loaves look? Well formed, attractively marked and with light grooves in the surface. To achieve this look at home, simply flour the basket, put in the dough, cover with a clean cloth, and allow the dough to rise before baking. It's that easy! Our round and long baskets are made of untreated rattan, and large enough for 1 kg of bread dough.



ACCESSORIES

CERAMIC BOWLS

Our ceramic bowls are hand finished - and each one is unique! Each bowl has its own special character, but all will collect your freshly ground flour or flakes in a stylish manner. The perfect complement to our mills and flakers. Finished with food-safe glazing.



FLOUR BAG HOLDER

Designed for the FIDIBUS XL, this flour bag holder is very practical. Thanks to the horseshoe shaped wooden clamp, bags can be clamped to the spout, so that the ground material can run into the bag directly, eliminating dust.



STORAGE DRAWER

This beautiful drawer of cabinet-grade beech veneer plywood transforms your FIDIFLOC to a cereal station with practical storage. Simply attach your FIDIFLOC to the drawer and secure in place with the two pins. Store your favorite flakes for your breakfast museli and you have everything in one place! Added bonus: thanks to how the drawer elevates the FIDIFLOC's crank, you no longer need to place it on a table edge to turn the handle.



ALL OUR PRODUCTS - AT A GLANCE



	TECHNICAL SPECIFICATIONS*	Electric motor size	Milling rate for finely ground wheat	Flaking rate for finely rolled oats	Capacity of hopper with wheat (Mill) with oats (Flaker) container (Blender)	Millstone diameter	Rollers and axles	Clamping range Table clamp in mm (in)		Noise level with spelt, finely ground	Weight	Maximum height of bowl at spout	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Housing (wooden surfaces treated with organic vegetable oil)	Certification	Delivery includes	Warranty
	FLOCINO	-	-	80 – 130 g/min (2.82 – 4.59 oz/min)	200 g (7.05 oz)	-	Stainless steel	min. 15 (min. 0.59)	max. 57 (max. 2.24)	-	1,7 kg (3.75 lb)	67 mm (2.64 in)	162 (6.38)	93 (3.66)	123 (4.84)	Casing and funnel made of food-safe plastic	-	Flaker, 2 screw clamps, funnel lid	3 years
	FLICFLOC	-	-	80 – 130 g/min (2.82 – 4.59 oz/min)	100 g (3.53 oz)	-	Stainless steel	min. 15 (min. 0.59)	max. 57 (max. 2.24)	-	1,7 kg (3.75 lb)	88 mm (3.46 in)	188 (7.40)	121 (4.76)	122 (4.76)	Beech plywood	-	Flaker, 1 screw clamp, glass container	3 years
	HAND MILL	-	50 g/min (1.76 oz/min)	-	600 g (21.16 oz)	80 mm (3.15 in)	-	min. 17 (min. 0.67)	max. 57 (max. 2.24)	60 db	2,5 kg (5.51 lb)	103 mm (4.06 in)	215 (8.46)	140 (5.51)	155 (6.10)	Solid maple/stainless steel	-	Mill with lid, bowl	3 years
	ELECTRIC DRIVE	140 WATT	50 g/min (1.76 oz/min)	-	-	-	-	-	-	62 db	4,5 kg (9.92 lb)	-	230 (9.06)	139 (5.47)	230 (9.06)	Lacquered maple/stainless steel		Motor	3 years
	FLOCMAN	140 WATT	-	90 g/min (3.17 oz/min)	600 g (21.16 oz)	-	Stainless steel	-	-	40 db	6,2 kg (13.67 lb)	105 mm (4.14 in)	310 (12.2)	140 (5.51)	280 (11.02)	Solid Beech/stainless steel		Flaker with lid, porcelain bowl	3 years
	FIDIBUS 21	250 WATT	100 g/min (3.53 oz/min)	-	850 g (29.98 oz)	75 mm (2.95 in)	-	-	-	70 db	6,2 kg (13.67 lb)	116 mm (4.57 in)	324 (12.76)	153 (6.02)	213 (8.39)	Solid beech/beech plywood/ Funnel made from solid beech		Mill with lid	12 years
	MAGIC	250 WATT	100 g/min (3.53 oz/min)	-	850 g (29.98 oz)	75 mm (2.95 in)	-	-	-	70 db	6,6 kg (14.55 lb)	138 mm (5.43 in)	250 (9.84)	163 (6.42)	203 (7.99)	Solid Beech/stainless steel		Mill with lid	12 years
	FIDIFLOC 21	250 WATT	100 g/min (3.53 oz/min)	80 – 130 g/min (2.82 – 4.59 oz/min)	850 g 190 g (29.98 oz 6.70 oz)	75 mm (2.95 in)	Stainless steel	-	-	70 db	8,7 kg (19.18 lb)	130 mm (5.12 in)	337 (13.27)	279 (10.98)	215 (8.46)	Solid beech/beech plywood/ Funnel made from solid beech		Mill with lid, flaker, 1 screw clamp, glass container	12 years/ 3 years (Flaker)
	FIDIBUS CLASSIC	360 WATT	100 g/min (3.53 oz/min)	-	1000 g (35.27 oz)	85 mm (3.35 in)	-	-	-	70 db	8,0 kg (17.64 lb)	123 mm (4.84 in)	330 (12.99)	160 (6.30)	213 (8.39)	Solid beech		Mill with lid	12 years
	FIDIBUS MEDIUM	360 WATT	100 g/min (3.53 oz/min)	-	850 g (29.98 oz)	85 mm (3.35 in)	-	-	-	70 db	7,0 kg (15.43 lb)	116 mm (4.57 in)	324 (12.76)	153 (6.02)	213 (8.39)	Solid beech/beech plywood/ Funnel made from solid beech		Mill with lid	12 years
	PK 1	360 WATT	100 g/min (3.53 oz/min)	-	1000 g (35.27 oz)	85 mm (3.35 in)	-	-	-	70 db	8,0 kg (17.64 lb)	103 mm (4.06 in)	375 (14.76)	210 (8.27)	232 (9.13)	Solid beech		Mill with lid	12 years
	FIDIFLOC MEDIUM	360 WATT	100 g/min (3.53 oz/min)	80 – 130 g/min (2.82 – 4.59 oz/min)	850 g 190 g (29.98 oz 6.70 oz)	85 mm (3.35 in)	Stainless steel	-	-	70 db	9,7 kg (21.38 lb)	130 mm (5.12 in)	337 (13.27)	279 (10.98)	215 (8.46)	Solid beech/beech plywood/ Funnel made from solid beech		Mill with lid, flaker, 1 screw clamp, glass container	12 years/ 3 years (Flaker)
	DUETT 100	360 WATT	100 g/min (3.53 oz/min)	90 g/min (3.17 oz/min)	1200 g 200 g (42.33 oz 7.05 oz)	85 mm (3.35 in)	Stainless steel	-	-	70 db	15,5 kg (34.17 lb)	168 mm (6.61 in)	395 (15.56)	335 (13.19)	232 (9.13)	Solid beech/beech plywood/ Funnel made from solid beech		Mill with lid, porcelain bowl	12 years
	DUETT 200	600 WATT	200 g/min (7.05 oz/min)	90 g/min (3.17 oz/min)	1200 g 200 g (42.33 oz 7.05 oz)	85 mm (3.35 in)	Stainless steel	-	-	72 db	17,5 kg (38.58 lb)	168 mm (6.61 in)	395 (15.56)	335 (13.19)	232 (9.13)	Solid beech/beech plywood/ Funnel made from solid beech		Mill with lid, porcelain bowl	12 years
	FIDIBUS XL	600 WATT	200 g/min (7.05 oz/min)	-	1200 g (42.33 oz)	85 mm (3.35 in)	-	-	-	72 db	9,0 kg (19.84 lb)	142 mm (5.59 in)	367 (14.44)	173 (6.81)	232 (9.13)	Solid beech		Mill with lid	12 years
	FIDIBUS XL PLUS	600 WATT	200 g/min (7.05 oz/min)	-	1200 g (42.33 oz)	85 mm (3.35 in)	-	-	-	72 db	11,0 kg (24.25 lb)	168 mm (6.61 in)	397 (15.63)	179 (7.05)	230 (9.06)	Solid beech		Mill with lid	2 years
	JUMBO	750 WATT	350 g/min (12.35 oz/min)	-	3000 g (105.83 oz)	130 mm (5.12 in)	-	-	-	72 db	32,0 kg (70.55 lb)	138 mm (5.43 in)	561 (22.09)	291 (11.46)	511 (20.12)	Beech plywood	-	Mill with bag attachment	2 years
	KOMOMIX+	1400 WATT	-	-	1,7 liter (0.45 gallons)	-	-	-	-	-	4,5 kg (9.92 lb)	-	465 (18.31)	225 (8.86)	230 (9.06)	Solid beech, BPA-free tritan pitcher	-	Blender, stirrer	2 years

Technical details subject to change!

WE'RE HERE FOR YOU!

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The Mill Makers

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