

Mockmill **MOCK**[®]

OPERATING INSTRUCTIONS

Mockmill 100

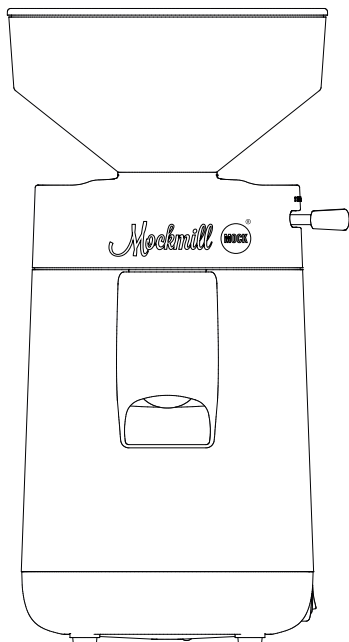
Mockmill 200

Stone mill for milling grains,
pulses and spices



**GERMAN
INNO
VATION
AWARD '18
WINNER**

* applies to Mockmill 100



Please read the operating instructions before using your Mockmill for the first time to protect yourself from injury and avoid damaging the appliance.

TASTE - FEEL - EXPLORE

Get the most out of grains

taste

FRESHLY
GROUND
FLOUR

TASTES BETTER

feel

HOME-MADE
FOOD IS GOOD
FOR YOU

AND WHOLESOME

explore

ANYONE
CAN BAKE GOOD
BREAD

JUST TRY IT



**JOIN THE
FOOD
REVOLUTION**

Dear customer,

We are very pleased that you have purchased one of our Mockmills and welcome you to the world of fresh milling. Now you begin enjoying the variety, the great taste and the full flavour of whole grains and other millable foods.

2000 years ago, the Romans understood that eating whole grains is essential for health and high performance. Each Roman soldier received 800 g of wheat every day; every group carried a large hand-operated stone mill. That enabled them to mill freshly their daily ration, just-in-time. This is much easier today with your new Mockmill. Try it our right away and enjoy a meal that makes you healthy.

We wish you years of enjoyment of your Mockmill, and of the fabulous, healthy foods you will make. We would be delighted to receive any feedback you have.

Best regards
Wolfgang Mock und Paul Lebeau

Welcome to the world of Mockmill!

QUICK GUIDE

Before the first use.

Please mill a handful of grain and then discard the flour. This will remove any mineral debris from the manufacturing process on the milling stones.

Getting started – Please follow in order

1. Connect the plug to the power socket
 2. Place a bowl beneath the chute
 3. Select milling grade
 - 4. Switch on the mill**
 5. Add the grain to the hopper
- After milling switch the mill off.

Important: Please remove the transport locking system this applies only to the Mockmill 200. Instructions can be found on page 13.

Contents

Welcome	page 3
Quick Guide	page 4
Precautions and safety notices	page 6
Components	page 8
Getting started and cleaning	page 9
Opening the Mockmill	page 10
Further operating instructions	page 13
Millable foods and grade settings	page 14
Troubleshooting	page 19
Warranty and repair	page 20
Transport packaging and recycling	page 21
Technical details and contents	page 22

PRECAUTIONS AND SAFETY NOTICES

Please read carefully before using your Mockmill for the first time.

Selecting grain

Use only cleaned grains. Unclean grain may contain small stones that can damage the milling stones.

Milling foods or substances other than those listed on pages 14 - 16 can damage your mill and void the warranty. In case of doubt, please contact us by sending an e-mail to **info@mockmill.com**

Only use dry grain for milling

Moist grain will lead to the build-up of a film on the milling stones. You can remove the film simply by milling dry grain on a coarse setting. (Operating instructions p. 10).

If in doubt, press a kernel onto a hard surface with the back of

a spoon: If it breaks with a loud crack, the grain is dry.

Grains that are too damp for milling can be squashed flat and then they look like a rolled oat. Rye should be stored for at least six months following harvesting before milling. More information about the different grain types and their uses as well as the adjustment of the milling grades can be found on our website under Service/Help on **mockmill.com**

For home use

The Mockmill is intended for home use and quantities appropriate to normal family requirements. It is not designed for commercial use in which large quantities of grain are to be ground.

Milling spices

The Mockmill easily handles dried spices and seasonings, including pepper, coriander, cardamon, cinnamon, and more. Please note that some

spices, such as cinnamon, may need to be broken into pieces small enough to feed into the Mockmill.

To flush the mill of the aroma of milled spices, simply mill a small amount of grain (such as wheat or rice) right away. Then use this “flavored flour” to add aroma to your baking or sauces!

Oily/fatty foods

Please refrain from milling nuts or oily foods such as sesame, flax, or poppy seeds. Even coffee beans contain a great deal of oil, which leaves a film on the milling stones, rendering them incapable of processing the grain properly.

How to clean the milling stones and milling chamber

Choose a coarse setting and mill about half a cup of dry grain, such as wheat or rice. Move the lever from coarse to fine and back again while milling. Milling on a very coarse setting, so that the grains are just broken, will

quickly remove any film from the milling stones. For thoroughness the grains can be passed repeatedly through the Mockmill. In severe cases, when a hard film has built up on the stones, it is advisable that a few slits be cut into the film's surface with a sharp object, such as the tip of a paring knife. This creates a starting point for the cleaning process.

Supervision

The Mockmill is a piece of electrical equipment and should only be used under proper supervision (and not by children).

Warning

Keep hands and other objects (such as spoons or screwdrivers) away from the milling mechanism at all times. Failure to do so could cause injury (to the fingers) and/or damage the milling stones.

Cleaning

Never submerge the Mockmill in water or any other liquid. Wipe

the casing clean with a slightly damp cloth. It is important that no water enter the mill. The millstones should never be

cleaned with water or a wet cloth! (Please see the section “Cleaning the Mockmill”). Always disconnect the appliance before cleaning.

COMPONENTS

A: Hopper cover

B: Hopper

C: Adjustment lever

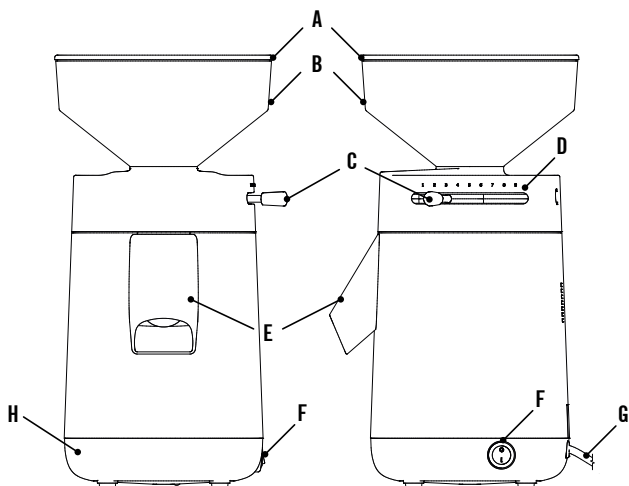
D: Scale

E: Chute

F: Power switch

G: Power cable

H: Base



GETTING STARTED AND CLEANING

Initial start-up:

Before you use your Mockmill for the first time, please remove the transport locking device (applies only to Mockmill 200). Instructions can be found on p. 13.

Before first use

Please mill a handful of grain and then discard the flour. This will remove any mineral debris from the manufacturing process on the milling stones.

Getting started

1. Connect the plug to the power socket.
2. Place a bowl beneath the chute.
3. Select milling grade.
4. **Switch on the mill.**
5. Add grain to the hopper.

After milling, switch the mill off.

Cleaning

The milling stones clean themselves if you select a coarse setting from time to time. If the mill is not to be used for a while (extended vacation, for example), we recommend removing flour residues by milling on a coarser setting. Please see “How to clean the Mockmill” on p. 7.

FURTHER OPERATING INSTRUCTIONS

On our homepage mockmill.com you will find videos containing further operating instructions under Service/Help on mockmill.com

OPENING THE MOCKMILL

If the Mockmill is not operating properly, or if heavy soiling is suspected it makes sense to open the Mockmill. Now the milling chamber can be cleaned thoroughly. Please follow the instructions below.



Removing the adjustment lever

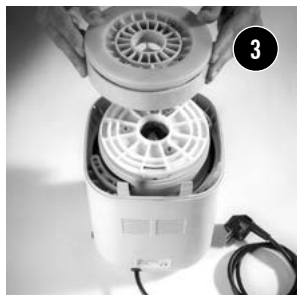
Please disconnect the Mockmill from the power socket. Unscrew the adjustment lever by turning counter-clockwise.



Removing the Hopper

Now place your hands between the funnel and the upper section of the housing and press the two lugs on the back of the upper section inwards using both index fingers. While doing so, lift the funnel and expose the milling chamber.





Opening the milling chamber

You can now open the milling chamber by unscrewing the large round cap with the cross in the middle counter-clockwise.



Remove Stator

Now you can remove the top stone (stator). The bottom stone (rotor) is now visible and is attached to the motor shaft. If a hard film has built up on the milling stones please see p. 7. this will explain how it can be removed. The top stone (stator) can now be put back on.



Closing the milling chamber

Screw the large round cap back on again, 2-3 turns until you feel a strong resistance. Now turn the cap one quarter-turn back. Plug the Mockmill back in and turn on. Turn the cap further until you hear a slight ticking noise.



Reattach the hopper

Switch off the Mockmill and unplug from the mains. The moveable inner segment (which the lever was screwed into) should be moved to the middle of the right side of the mill.



Adjust adjusting lever

Screw in the adjusting lever a few turns into the moving Segment (do not tighten!). Now push the adjusting lever to scale position 1 and tighten. The scale position 1 should always have a slight ticking sound. This stone contact causes no wear and will stop when milling starts. See p. 17 for further instructions.

Removing the transport locking device (only Mockmill 200)



Follow steps 1 - 3 to open the mill (p. 10 / 11). Remove the two transport locking devices are positioned opposite each other and between housing and milling device . Continue with the steps 5 - 7 (p. 11 / 12) to close the mill.

FURTHER OPERATING INSTRUCTIONS.

On our homepage mockmill.com you will find videos containing further operating instructions under Service / Help on mockmill.com

FURTHER
QUESTIONS?

info@mockmill.com

SUBSTANCES FOR MILLING AND ADJUSTING THE SETTINGS

You can use your Mockmill to mill the following substances:

<u>Soft Grains</u> <u>Hard Grains</u> <u>Seeds</u> <u>Legumes</u>	MM100 Milling Scale	MM200 Milling Scale	Essential oils	Special Notes
Amaranth	0–1	0–1	–	
Buckwheat	0–1	0–1	–	
Chia seeds	6–7	7	–	
Spelt	1	1–2	–	
Einkorn wheat	1	1–2	–	
Emmer wheat	0–1	1	–	
Green spelt	1	1	–	
Oats	3	4–5	–	
Dried peas	1	1	–	
Millet	1	1	–	
Kamut	1	0–1	–	
Chickpeas	4–5	3–4	–	
Kidney beans	1	1	–	
Lentils	1	1	–	

<u>Soft Grains</u> <u>Hard Grains</u> <u>Seeds</u> <u>Legumes</u>	MM100 Milling Scale	MM200 Milling Scale	Essential oils	Special Notes
Lupin seeds	2	2	–	
Corn/Maize	1–2	1–2	–	No Popcorn
Milo (Grain Sorghum)	0–1	2–2,5	–	
Hulled barley	1	1	–	
Natural long grain rice	0–1	0–1	–	No parboiled rice
Pinto beans	2	1–2	–	
Quinoa	0–1	0–1	–	
Rye	1	1	–	
Soya beans	1–2	5	–	
Teff	0–1	0–1	–	
White beans	0–1	0–1	–	
Wheat	1	1	–	

<u>Herbs & Spices</u>	MM100 Milling Scale	MM200 Milling Scale	Essential oils	Special Notes
Anis whole	4	4–5	✓	
Fenugreek seeds	1	2–2,5	–	
Fennel seeds	2	3	✓	
Rosemary (dried)	2	2	–	
Cardamon pods	0–1	0–1	✓	
Coriander seeds	1	2	✓	
Cumin	4	4	✓	
Caraway seeds	4–5	5	✓	
Cloves	3	4	✓	
Allspice	1	1	–	
Star Anise	2–3	3	✓	Cut into small pieces
Pepper	2	2	–	
Tonka beans	9–10	10	✓	
Cinnamon flowers	0–1	2	✓	
Cinnamon sticks	1	1	–	Cut into small pieces

SUBSTANCES FOR MILLING AND ADJUSTING THE SETTINGS

You can use your Mockmill to mill all foods listed on pages 14 - 16.

Milling substances other than those listed or on our website may damage your mill and void the warranty.

Do you have an idea or would you like to try something that you can not find on the list? Then please send us a mail to info@mockmill.com. We would like to support you and your milling ideas.

Adjusting the setting

Your Mockmill has a very wide range of settings, and is designed for very precise adjustment. The setting is pre-adjusted so that you can hear a quiet sound of the stones touching at lever position 1 when idling without grain.

The same noise can be heard after the transport locking system has been removed from the Mockmill 200. This is the finest setting, with lever position 10 you get coarser result. If you hear no milling noise at the lever position 1 or a very strong milling noise already from level 2, please adjust the Mockmill as follows:

Loosen the adjusting lever two turns, push the lever to setting 10 and tighten the lever again. Now move the lever in direction to setting 1 with the appliance running.

As soon as the stone contact is noticeable by a slight ticking, loosen the lever again, move it to setting 1 and tighten it firmly.

If no stone contact is heard, please repeat the process.

If you require a coarser result than achieved on the first scale,

you can adjust the Mockmill to a coarser range as follows: With the mill switched on, move the lever as far as it will go towards 10. Now loosen the adjustment lever. The lever now moves freely back and forth. Move the lever all the way back to position 1 and tighten it back up (by turning it clockwise). When you now set the lever to 10 you will get significantly coarser meal. You can repeat this procedure a second time if the milling result is still not coarse enough for your purposes.

To adjust the setting back again to the fine range, proceed as follows: Move the lever –

slowly – all the way to position 1. Now loosen it and move it over to position 10. In this position, tighten the adjusting lever again. Repeat this procedure as often as you did before to get to the “coarse” setting range.

In position 1 you should hear the quiet ticking noise made by the milling stones when milling chamber is empty. The Mockmill is now set for a fine milling result again. Once you have tried out the procedure, it is easy to use.

A video on this topic can be found on our website under Service/Help on **mockmill.com**

TROUBLESHOOTING

In the unlikely event that you experience a problem with your Mockmill, or should you have any questions as to how it works, please call us or send us an e-mail to info@mockmill.com (USA and Canada support@mockmill.com). Our experts can solve virtually all problems on the phone.

Listed below are some possible problems and how they can be usually resolved.

The mockmill is humming, but it does not mill

Turn off the Mockmill and adjust the lever to position 10. Turn the Mockmill on. The milling should start again. If it does not unplug the Mockmill. Remove the grains from the hopper carefully turn the Mockmill upside down. The Mockmill can then be opened as described on page 10. Remove any residual material. The Mockmill can now be put back together as described on p. 10. The problem should now be resolved. If the stones are not clean of any film, follow instructions on p. 7

Please make sure that you always switch the Mockmill first and then fill with grains, and always allow your Mockmill to finish the milling job completely.

Mockmill does not mill fine

Adjust the Mockmill as described on p. 17, taking care to note the ticking sound of first stone contact.

Important: Please make certain that the adjustment is and remains screwed in tightly during adjustment.

Mockmill is turning, but not processing

A film has formed on the stones. With the Mockmill running, move to a coarser setting and then back to a slightly less finer setting than before. The flow of flour should resume. If not, empty the hopper (see above) and clean the stones by milling some rice or wheat on a coarse setting (p. 7.)

WARRANTY & REPAIR

The Mockmill is guaranteed by Wolfgang Mock GmbH for home use against material and manufacturing defects for a period of 6 years from the date of purchase. Please register your device online under Service/Help on **mockmill.com** to ensure that your warranty is valid.

The warranty does not cover damage to fragile parts, such as the hopper or flour chute, when caused by improper use. These can, however, easily be replaced at a little or no cost to you. We will repair or replace any defective Mockmill within the warranty period.

If repair or replacement parts are required, please call us or send an email to **info@mockmill.com (USA and Canada support@mockmill.com)** before returning the defective mill so that we can locate the nearest authorized service center for you.



**MADE IN
GERMANY**

TRANSPORT PACKAGING AND RECYCLING

Transport packaging

The packaging protects the Mockmill 100 / 200 from transport damage. Keep the original box and the internal packaging, so that you can transport the appliance safely at a later date.

Disposal of an old appliance

Only for the European Union and countries with recycling systems. The crossed out wheelee bin logo that is featured on products, packaging and/or accompanying documents means that you must neither place used electrical and electronic items nor batteries into the general waste container.

You must instead comply with the statutory regulations and take old products and used batteries to your local facility for treatment, reprocessing and/or recycling. By disposing of these products and batteries in the appropriate way, you help protect valuable resources and prevent potentially negative effects on human health and the environment. For more information on collecting and recycling waste,



please contact your local waste disposal service provider. In accordance with national regulations, failing to dispose of such waste in the correct way may lead to fines.

Never throw the Mockmill in your household trash.

Instead, make use of the official collection centers for the recycling of electrical and electronic devices operated by your local authority, your dealer or Wolfgang Mock. It is your legal responsibility to eradicate at the time of disposal any personal information you inscribe on the appliance. Please ensure that when decommissioned, your appliance is stored out of the reach of children.

TECHNICAL DETAILS AND CONTENTS

Description

Grain mill type:
Mockmill 100/Mockmill 200

Power

360 W / 600 W

Voltage & Milling Speed

230 V (50 Hz)
Approx. 1 100 rpm
110 V (60 Hz)
Approx. 1 300 rpm

Protection class

1

Dimensions

380 x 220 x 190 mm
15 x 8.7 x 7.5 inch

Milling mechanism

Corundum ceramic milling stones

Milling grades

Variable from very fine to very coarse.

Milling efficiency with wheat

Approx. 100 g / 200 g per minute
Approx. 3.5 oz / 7 oz per minute

Casing

Arboblend® made from renewable raw materials

Hopper capacity with wheat

1 100 g, 2 lbs 7 oz

Weight

6.6 kg / 8 kg
14 lbs 9 oz / 17 lbs 10 oz

Cable length

Approx. 150 cm, Approx. 6 ft

Technical changes reserved.

Contents

Mockmill with hopper cover
User manual



GERMANY

WOLFGANG MOCK GMBH
Habitzheimer Straße 14
64853 Otzberg
Germany
+49 6162 50 99 660
info@mockmill.com

mockmill.com

