

Komo

MILLS. FLAKER. BLENDER.



traditional

solid

sustainable



Let food be thy medicine homemade,
and medicine be thy food.

Hippocrates of Kos (460 to 377 BC.),
Greek physician, » The father 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 elevates 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"!

Komo

MILLS. FLAKER. BLENDER.

*Make it fresh,
be komo!*

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 canned 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 aroma, owing to the essential oils and the nutrients that are allowed to unfold naturally through milling. Unsurprisingly, these oils add a further dimension to the taste, in the same way that freshly finest ground coffee has more depth to it than instant coffee.

Everything speaks for its own...

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.

Our devices are manufactured with a lot of love, according to the high requirements of all testing authorities. 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 sustainably 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. The high quality of our industrial motors is additionally confirmed by a seal from TÜV SÜD in Munich.



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, are oiled so 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"; no other adjustment is necessary.



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 gluten-free test milling is carried out before shipping.

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 und 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 DEVICE FITS?

What do you want to process? With the help of this table you can quickly find out which machine will process which product. If your product is not listed here, please contact us directly or check our  YouTube channel (komobio). We are constantly expanding this list. You will find our contact details on the last page.

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

HAND FLAKER

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.



FOR HOUSEHOLDS OF 1 – 5 PEOPLE

HAND FLAKER



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.



FOR HOUSEHOLDS OF 1 – 5 PEOPLE



	TECHNICAL SPECIFICATIONS*	Flaking rate for finely rolled oats in g (oz) per min.	Capacity of hopper with oats in g (oz)	Rollers and axles	Clamping range Table clamp in mm (in)		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)	Delivery includes	Warranty
	FLOCINO	80 – 130 (2.82 – 4.59)	200 (7.05)		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 (2.82 – 4.59)	100 (3.53)	Nickel-free 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 SEPERATE ELECTRIC

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! Its 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.

ELECTRIC DRIVE

We've developed a quiet electronic Motor Drive attachment for the Hand Grinder – the effortless option!



FOR HOUSHOLDS OF 1 – 2 PEOPLE

ELECTRIC FLAKER 140 WATT

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.



FOR HOUSHOLDS OF 1 – 5 PEOPLE

	TECHNICAL SPECIFICATIONS*	Power Electric Motor (Watt)	Milling rate for finely ground wheat in g (oz) per min.	Flaking rate for finely rolled oats in g (oz) per min.	Capacity of hopper with wheat (Mill) with oats (Flaker) in g (oz)	ø Millstone diameter in mm (in)	Rollers and axles	Clamping range Table clamp in mm (in)		Noise level in db	Weight in kg (lb)	Maximum height of bowl at spout in mm (in)	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Housing (wooden surfaces treated with organic vegetable oil)	Delivery includes	Warranty
	HAND MILL		50 (1.76)		600 (21.2)	80 (3.15)		min. 17 (0.07)	max. 57 (0.2)		2,5 (5.51)	103 (4.06)	215 (8.46)	140 (5.51)	155 (6.1)	Solid maple/stainless steel	Mill with lid and bowl	3 years
	ELEKTIC MOTOR	140	50 (1.76)							62	4,5 (9.92)		230 (9.06)	139 (5.47)	230 (9.06)	Lacquered maple/stainless steel	Electric Motor	3 years
	FLOCMAN	140		90 (3.2)	600 (21.2)		Nickel-free stainless steel			40	6,2 (13.7)	10,5 (0.4)	310 (12.2)	140 (5.51)	280 (11)	Solid maple/stainless steel	Flaker with lid and bowl	12 years



GRAIN MILLS 250 WATT



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.





FOR HOUSEHOLDS OF 1 – 2 PEOPLE

GRAIN MILLS 250 WATT

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*	Power Electric Motor (Watt)	Milling rate for finely ground wheat in g (oz) per min.	Capacity of hopper with wheat in g (oz)	ø Millstone diameter in mm (in)	Noise level in db	Weight in kg (lb)	Maximum height of bowl at spout in mm (in)	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Housing (wooden surfaces treated with organic vegetable oil)	Delivery includes	Warranty
	FIDIBUS 21	250	100 (3.53)	850 (29.98)	75 (2.95)	70	6,2 (13.67)	116 (4.57)	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	100 (3.53)	850 (29.98)	75 (2.95)	70	6,6 (14.55)	138 (5.43)	250 (9.84)	163 (6.42)	203 (7.99)	Solid Beech/stainless steel	Mill with lid	12 years

GRAIN MILLS 360 WATT

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!

FOR HOUSEHOLDS OF 3 – 5 PEOPLE



GRAIN MILLS 360 WATT

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 to your wallet, and ideal for families: the FIDIBUS MEDIUM is very popular with households of 3-5 people.

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.







FOR HOUSEHOLDS OF 3 – 5 PEOPLE



	TECHNICAL SPECIFICATIONS*	Power Electric Motor (Watt)	Milling rate for finely ground wheat in g (oz) per min.	Capacity of hopper with wheat in g (oz)	ø Millstone diameter in mm (in)	Noise level in db	Weight in kg (lb)	Maximum height of bowl at spout in mm (in)	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Housing (wooden surfaces treated with organic vegetable oil)	Delivery includes	Warranty
	FIDIBUS CLASSIC	360	100 (5.53)	1000 (35.3)	85 (3.35)	70	8,0 (17.64)	123 (4.84)	330 (12.99)	160 (6.3)	213 (8.39)	Solid beech	Mill with lid	12 years
	FIDIBUS MEDIUM	360	100 (5.53)	850 (29.98)	85 (3.35)	70	7,0 (15.43)	116 (4.57)	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	100 (5.53)	1000 (35.3)	85 (3.35)	70	8,0 (17.64)	103 (4.0)	375 (14.8)	210 (8.3)	232 (9.14)	Solid beech	Mill with lid	12 years

GRAIN MILL 400 WATT

NOW IS THE TIME TO GRIND COLORFUL

- KOMOMIO
- 






With the KoMoMio grain mills become really colorful! In no less than 6 colors, our new high-performance grain mill not only adds color to your kitchen, but above all, provides freshly ground grain every day. And that means: significantly more nutrients and a better taste! The KoMoMio with its powerful 400 watts is a perfect companion for beginners AND baking professionals. Not only the trendy colors are innovative, but also the combination of wood and Arboblend®, an innovative recycling material. Our new KoMoMio is a cool combination of proven products and lots of innovation. And the price-performance ratio is really unbeatable!




FOR HOUSEHOLDS OF 3-5 PEOPLE

AVAILABLE IN 6 COLORS

- Key data:
- Produces 100 g fine flour per minute, with coarser setting even the multiple amount
 - Grinds alongside cereals (such as rice, millet, maize) also pulses, spices and coffee
 - Corundum and ceramic stones
 - 12 years warranty
 - Weight 7 Kg
 - No test grinding with gluten

- The highlights:
- Engine power: 400 Watt
 - Maintenance-free and extremely powerful Industrial engine
 - Funnel filling quantity: 1200 g (wheat)
 - In 6 trendy colors:
BLACK - BLUE - NATURE - GREEN - RED - YELLOW
 - Innovative housing made of Arboblend® and wood



	TECHNICAL SPECIFICATIONS*	Power Electric Motor (Watt)	Milling rate for finely ground wheat in g (oz) per min.	Capacity of hopper with wheat in g (oz)	ø Millstone diameter in mm (in)	Noise level in db	Weight in kg (lb)	Maximum height of bowl at spout in mm (in)	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Housing (wooden surfaces treated with organic vegetable oil)	Delivery includes	Warranty
	KoMoMio	400	100 (5.53)	1200 (42.32)	85 (3.35)	70	7,0 (15.43)	130 (5.2)	375 (14.8)	165 (6.49)	160 (6.3)	Housing made of wood and arboblend, funnel made of beech wood	Mill with lid	12 years

Make it fresh, be komo!

COMBO UNITS
250/360 WATT

FIDIFLOC 21 and 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!



FOR HOUSEHOLDS OF
1 – 5 PEOPLE



* Please note that to use the hand flocker, the device must be placed on the edge of a table or on the grain drawer (see accessories page 37).

COMBO UNITS
360 WATT

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.

FOR HOUSEHOLDS OF
3 – 5 PEOPLE



	TECHNICAL SPECIFICATIONS*	Power Electric Motor (Watt)	Milling rate for finely ground wheat in g (oz) per min.	Flaking rate for finely rolled oats in g (oz) per min.	Capacity of hopper with wheat (mill) of hopper with oats (flaker) in g (oz)	Ø Millstone diameter in mm (in)	Rollers and axles	Noise level in db	Weight in kg (lb)	Maximum height of bowl at spout in mm (in)	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Housing (wooden surfaces treated with organic vegetable oil)	Delivery includes	Warranty
	FIDIFLOC 21	250	100 (5.53)	130 (4.58)	850 190 (29.98) (6.7)	75 (2.95)	Nickel-free stainless steel	70	8,7 (19.8)	130 (5.12)	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	100 (5.53)	130 (4.58)	850 190 (29.98) (6.7)	85 (3.35)	Nickel-free stainless steel	70	9,7 (21.38)	130 (5.12)	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	100 (5.53)	90 (3.17)	1200 200 (42.32) (7.05)	85 (3.35)	Nickel-free stainless steel	70	15,5 (34.17)	168 (6.61)	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/ 3 years (flaker)

COMBO UNITS
600 WATT

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.



FOR HOUSHOLDS OF
5 AND MORE PEOPLE

GRAIN MILLS
600 WATT

FIDIBUS XL

With it's 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 HOUSHOLDS OF
5 AND MORE PEOPLE

	TECHNICAL SPECIFICATIONS*	Power Electric Motor (Watt)	Milling rate for finely ground wheat in g (oz) per min.	Flaking rate for finely rolled oats in g (oz) per min.	Capacity of hopper with wheat (mill) of hopper with oats (flaker) in g (oz)	ø Millstone diameter in mm (in)	Rollers and axles	Noise level in db	Weight in kg (lb)	Maximum height of bowl at spout in mm (in)	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Housing (wooden surfaces treated with organic vegetable oil)	Delivery includes	Warranty
	DUETT 200	600	200 (7.05)	90 (3.17)	1200 200 (42.32 7.05)	85 (3.35)	Nickel-free stainless steel	72	17,5 (38.58)	168 (6.61)	395 (11.56)	335 (13.19)	232 (9.13)	Solid beech/beech plywood/ Funnel made from solid beech	Mill with lid, porcelain bowl	12 years/ 3 years (flaker)
	FIDIBUS XL	600	200 (7.05)		1200 (42.32)	85 (3.35)		72	9,0 (19.84)	142 (5.59)	367 (14.44)	173 (6.81)	232 (9.13)	Solid beech	Mill with lid	12 years

GRAIN MILLS FOR PROFESSIONALS



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

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 waste. The grain hopper is accessible from the hinged door on top.



	TECHNICAL SPECIFICATIONS*	Power Electric Motor (Watt)	Milling rate for finely ground wheat in g (oz) per min.	Capacity of hopper with wheat in g (oz)	ø Millstone diameter in mm (in)	Noise level in db	Weight in kg (lb)	Maximum height of bowl at spout in mm (in)	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Housing (wooden surfaces treated with organic vegetable oil)	Delivery includes	Warranty
	FIDIBUS XL PLUS	600	200 (7.05)	1200 (42.32)	85 (3.35)	72	11,0 (24.25)	168 (6.61)	397 (15.63)	179 (7.05)	230 (9.06)	Solid beech	Mill with lidl	2 years
	JUMBO	750	350 (12.34)	3000 (105.82)	130 (5.12)	72	32,0 (70.55)	138 (5.43)	561 (22.09)	291 (11.46)	511 (20.12)	Beech plywood	Mill with bag attachment	2 years

Make it fresh, be komo!

BLENDER 1400 WATT

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.



FOR HOUSEHOLDS OF
1 AND MORE PEOPLE

AVAILABLE IN 6 COLORS

- 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

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 • BLUE • CREAM • GREEN • RED • YELLOW



	Technical Specifications*	Power Electric Motor (Watt/HP)	Revolutions per minute	Capacity container in l (galons)	Weight in kg (lb)	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Housing	Container	Delivery includes	Warranty
	KoMoMix+	1400 / 1,9	30.000	1,7 (0.45)	4,5 (9.92)	465 (18.31)	225 (8.86)	230 (9.06)	Solid beech	BPA-free tritan pitcher	Blender, stirrer	3 years



Make it fresh, be komo!

FREQUENTLY ASKED QUESTIONS

VALUE THAT EXCEEDS THE COST?

Our devices are manufactured exclusively in Austria and with great attention to detail. This means fair wages and sustainable jobs for us. To support people with disabilities is our deepest conviction and has been for more than 30 years. Therefore our devices are produced in a sheltered workshop in Tyrol. This enables our employees to live a self-determined and equal life - and that with equal pay. Each product is thoroughly tested by hand before delivery and finally, by means of electronic entry of the serial number, is precisely documented. We make no compromises when it comes to the materials used. We only use high-quality, durable and environmentally friendly materials. In order to avoid long, environmentally damaging transport routes, we rely on regional suppliers - even if they are somewhat more expensive. This goes as far as sustainable packaging which is made of recycled cardboard and does not use plastic. Just like this brochure which was printed on FSC certified paper. In addition, all our industrial engines receive a certificate from TÜV SÜD in Munich and the wood used in our equipment is PEFC certified - thus we guarantee sustainable, regional forestry.

WHAT MAKES THE STONES IN A KOMO MILL OF SUCH HIGH QUALITY?

Ceramics and corundum are two of the hardest raw materials in the world and therefore virtually indestructible. Our stones, which are manufactured by experts, are also self-sharpening and therefore virtually wear-free.

WHAT HAPPENS IF I GRIND INGREDIENTS THAT ARE WRONG, TOO MOIST OR TOO OILY?

Thanks to our sophisticated technology, in most cases nothing is broken but the millstones only slightly contaminated.

HOW CAN I CLEAN MY GRINDING STONES?

- Fineness adjustment by turning the funnel to coarse
- Empty hopper by switching on
- Fill in and grind about 2 handfuls of long grain white rice
- Repeat this treatment in case of heavy soiling



On our Youtube channel (komobio) you will also find a corresponding video. With normal use it is not necessary to clean the stones.

CAN MY MILL BE DAMAGED FROM OVERHEATING?

No, all KoMo devices are equipped with overheating protection. This is not triggered by normal household quantities. Should it be triggered nevertheless, please switch off the mill, disconnect it from power and allow it to cool down for twice as long as it has been used.

DO MY FLAKES COME INTO CONTACT WITH PLASTIC?

Our flake crushers and combination units all have nickel-free stainless steel rollers. Your flakes only come into contact with food grade BPA-free plastic at the hopper of the Flocino, which you need not have any concerns about.

HOW LONG DO I GET SPARE PARTS?

Don't worry, we have been around for over 35 years and we plan to continue manufacturing our equipment for at least another 35 years. We are always trying to repair even our oldest devices, so that you do not have to dispose of your machine and do not pollute the environment.

HOW CAN I DETERMINE WHETHER A CERTAIN VARIETY OF SPICES OR OTHER GROUND MATERIAL CAN BE GROUND IN MY FLOUR MILL?

Please refer to our grinding material overview on page 11 and we have also provided important information on our homepage on the subject of 'What can I grind or flake'.

HOW DO I SEE THAT THE MILLSTONES IN THE MILL ARE WORN?

As soon as the flour is no longer fine enough, this is an indication that the millstones are at the end of their life. However, this is usually only the case after more than 20 years, because our patterned stones sharpen themselves.

WHAT IF I HAVE A GLUTEN INTOLERANCE? HAS MY MILL BE TESTED WITH GLUTEN-CONTAINING GRAIN?

No worries. If you tell us when you place your order that you would like to have the grain mill of your choice gluten-free ground, we will of course be happy to do this free of charge. KoMo mills sold in the USA are not tested with gluten-containing grain.

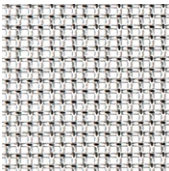
ACCESSORIES

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.



TIP! Sprinkle the sieved bran over the pastry before baking and you have the full grain again.



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 in g (oz)	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Weight in kg (lb)	Material	Delivery includes	Warranty
	FLOUR SIFTER	400 (14.12)	260 (10.24)	136 (5.36)	136 (5.36)	0,7 (1.54)	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 in g (lb)	Material interchangeable milling	Material millstones	Delivery includes	Warranty
	WECHSEL-MAHLWERK	750 - 820 (1.65 - 1.80)	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 in kg (oz)	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Weight in kg (lb)	Material	Warranty
	EINKAMMER-GETREIDESPEICHER	2,5 (88.18)	642 (25.27)	137 (5.39)	142 (5.59)	1,9 (4.18)	Beech plywood, acrylic glass, stainless steel slide	3 years
	DREIKAMMER-GETREIDESPEICHER	13,5 (476.19)	522 (20.55)	404 (15.91)	142 (5.59)	5,6 (12.34)	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.



We are constantly expanding our accessories, so please check from time to time at www.komo.bio.

	TECHNICAL SPECIFICATIONS*	Power Electric Motor (Watt)	Milling rate for finely ground wheat in g (oz) per min.	Flaking rate for finely rolled oats in g (oz) per min.	Capacity of hopper in g (oz)	Ø Millstone diameter in mm (in)	Noise level in db	Weight in kg (lb)	Maximum height of bowl at spout in mm (in)	Height in mm (in)	Width in mm (in)	Depth in mm (in)	Housing (wooden surfaces treated with organic vegetable oil)	Delivery includes	Warranty
	FLOCINO			80 – 130 (2.82 – 4.59)	200 (7.05)			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 (2.82 – 4.59)	100 (3.53)			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 (1.76)		600 (21.2)	80 (3.15)		2,5 (5.51)	103 (4.06)	215 (8.46)	140 (5.51)	155 (6.1)	Solid maple/stainless steel	Mill with lid and bowl	3 years
	ELECTRIC-DRIVE	140	50 (1.76)				62	4,5 (9.92)		230 (9.06)	139 (5.47)	230 (9.06)	Lacquered maple/stainless steel	Electric Motor	3 years
	FLOCMAN	140		90 (3.2)	600 (21.2)		40	6,2 (13.7)	10,5 (0.4)	310 (12.2)	140 (5.51)	280 (11)	Solid maple/stainless steel	Flaker with lid and bowl	3 years
	FIDIBUS 21	250	100 (3.53)		850 (29.98)	75 (2.95)	70	6,2 (13.67)	116 (4.57)	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	100 (3.53)		850 (29.98)	75 (2.95)	70	6,6 (14.55)	138 (5.43)	250 (9.84)	163 (6.42)	203 (7.99)	Solid Beech/stainless steel	Mill with lid	12 years
	FIDIFLOC 21	250	100 (5.53)	130 (4.58)	850 190 (29.98) (6.7)	75 (2.95)	70	8,7 (19.8)	130 (5.12)	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	100 (5.53)		1000 (35.3)	85 (3.35)	70	8,0 (17.64)	123 (4.84)	330 (12.99)	160 (6.3)	213 (8.39)	Solid beech	Mill with lid	12 years
	FIDIBUS MEDIUM	360	100 (5.53)		850 (29.98)	85 (3.35)	70	7,0 (15.43)	116 (4.57)	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	100 (5.53)		1000 (35.3)	85 (3.35)	70	8,0 (17.64)	103 (4.0)	375 (14.8)	210 (8.3)	232 (9.14)	Solid beech	Mill with lid	12 years
	FIDIFLOC MEDIUM	360	100 (5.53)	130 (4.58)	850 190 (29.98) (6.7)	85 (3.35)	70	9,7 (21.38)	130 (5.12)	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	100 (5.53)	90 (3.17)	1200 200 (42.32) (7.05)	85 (3.35)	70	15,5 (34.17)	168 (6.61)	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/ 3 years (flaker)
	KoMoMio	400	100 (5.53)		1200 (42.32)	85 (3.35)	70	7,0 (15.43)	130 (5.2)	375 (14.8)	165 (6.49)	160 (6.3)	Housing made of wood and arbob-lend, funnel made of beech wood	Mill with lid	12 years
	DUETT 200	600	200 (7.05)	90 (3.17)	1200 200 (42.32 7.05)	85 (3.35)	72	17,5 (38.58)	168 (6.61)	395 (11.56)	335 (13.19)	232 (9.13)	Solid beech/beech plywood/ Funnel made from solid beech	Mill with lid, porcelain bowl	12 years/ 3 years (flaker)
	FIDIBUS XL	600	200 (7.05)		1200 (42.32)	85 (3.35)	72	9,0 (19.84)	142 (5.59)	367 (14.44)	173 (6.81)	232 (9.13)	Solid beech	Mill with lid	12 years
	FIDIBUS XL PLUS	600	200 (7.05)		1200 (42.32)	85 (3.35)	72	11,0 (24.25)	168 (6.61)	397 (15.63)	179 (7.05)	230 (9.06)	Solid beech	Mill with lid	2 years
	JUMBO	750	350 (12.34)		3000 (105.82)	130 (5.12)	72	32,0 (70.55)	138 (5.43)	561 (22.09)	291 (11.46)	511 (20.12)	Beech plywood	Mill with bag attachment	2 years
	KoMoMix+	1400			1,7 (0.45 gallons)			4,5 (9.92)		465 (18.31)	225 (8.86)	230 (9.06)	Solid beech	Blender, stirrer	3 years

* technical changes reserved!

Komo

WE ARE THERE FOR YOU!


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You can find further information on our products, sources of supply and recipes for the full-fledged kitchen at **www.komo.bio**

All our videos such as instructions for mills and flakers can be found on  Youtube at [komobio](https://www.youtube.com/komobio).

You can also find us on  Instagram and  Facebook at: [komo.bio](https://www.facebook.com/komo.bio)

If this is not your language, please have a look at our homepage (www.komo.bio/downloads).



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