

Mockmill **MOCK**[®]

OPERATING INSTRUCTIONS

Mockmill Stone Milling Attachment



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

PUT FRESH FLOUR IN YOUR LIFE
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 we welcome you to the world of whole grains:

Taste: Freshly milled flour tastes better

Feel: Homemade is good for you and easy to digest

Explore: Everyone can bake good bread – just give it a try!

Put your Mockmill to work right away and enjoy the variety, the great taste and aroma of the freshly ground whole grains. We hope you will enjoy discovering and enjoying your own new creations. We hope you'll have feedback for us!

Best regards

Paul Lebeau and Martina Mock

Welcome to the world of Mockmill!

QUICK GUIDE

Before the first use

Please mill a handful of grain on medium scale and then discard the flour. This will remove any mineral material left over from the manufacturing process.

Getting started – Please follow in order

1. Push the flour chute down so that it is pointed into the mixer bowl
2. Select your desired milling grade. (You can adjust the dial again once the milling begins if the initial grade is not what you desire)
3. **Turn on the stand mixer**
4. Load the grain you wish to mill into the hopper

Once the milling is completed, switch the stand mixer off.

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PRECAUTIONS AND SAFETY NOTICES

Please read the following 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 12–14 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. 12).

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 moist for milling can be squashed flat; they then look like a rolled flake. 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 on:

www.mockmill.com →
Service/Help → Help/Support
→ Downloads.

For home use:

Mockmill is intended for household use, and thus for quantities generally required by households. It is not intended to mill large quantities often required in commercial settings. **Note:** To avoid overheating your standmixer, limit milling to one hopperful at a time . If you need

more flour than that, let the standmixer cool approx. 45 minutes before milling again. If it seems that's more time than your standmixer needs to cool down, please check the standmixer's operating instructions for advice.

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) 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. They contain a great deal of oil, which leaves a film on the milling stones, rendering them incapable of processing the grain properly.

However, you have the option to mill oily products or fresh herbs by milling them together with dry grains (mixing ratio: 5 % oily product to 95 % dry).

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.

Supervision

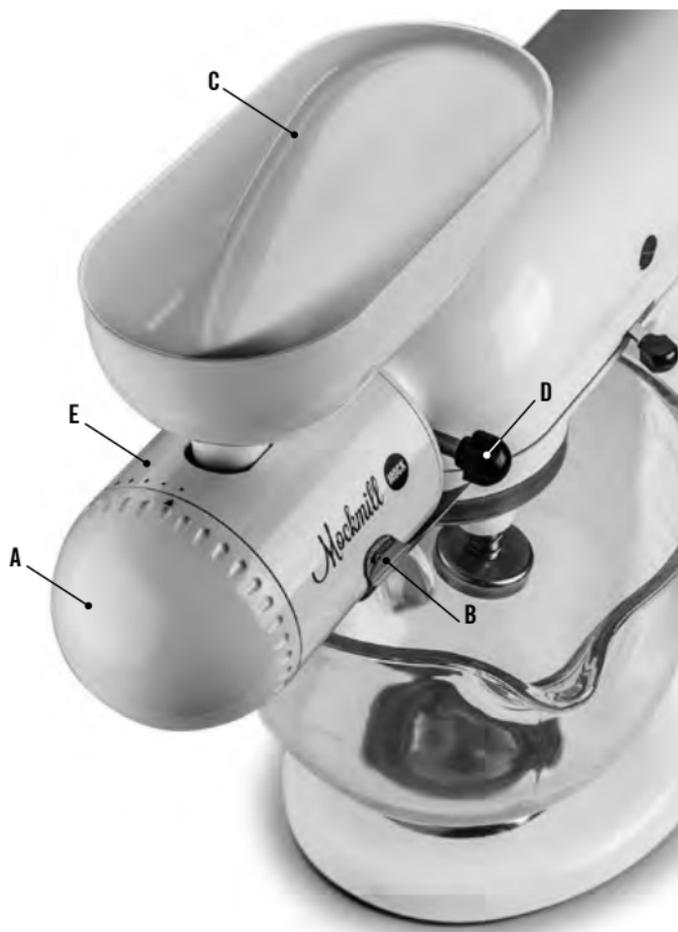
The Mockmill is a piece of power-driven equipment and should only be used under proper supervision (and not by children).

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.

COMPONENTS

- A:** Adjustment dial
- B:** Flour chute
- C:** Hopper
- D:** Extra-long knob screw
- E:** Mill body with milling settings



ASSEMBLY / SET- UP

- A:** Move the Mockmill adjustment dial towards fine so that you can no longer turn the drive with your hand.
- B:** Loosen the knob on the stand mixer and remove the attachment hub cover.
- C:** Insert the Mockmill for Stand Mixers into the attachment hub, aligning the drive shaft with the square hub socket.
- D:** Rotate the attachment back and forth to find the fit if necessary.
- E:** When the Mockmill is in its proper position, the pin on the attachment housing will fit into the notch on the hub rim.
- F:** Using the extra-long knob screw delivered with the Mockmill, tighten it as firmly as you can. Make certain that the unit is completely secured to the stand mixer.

Exception KitchenAid Mini:

Please use the original KitchenAid screw.



GETTING STARTED AND CLEANING

Before first use

Please mill a handful of grain on medium scale 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. Push the flour chute down so that it is pointed into the mixer bowl
2. Select your desired milling grade. (You can adjust the dial any time during milling if the initial grade is not what you desire.)
3. **Turn on the stand mixer**
4. Load the grain you wish to mill into the hopper.
After milling, switch the mill off.

Cleaning

The stones clean if you mill on a coarse setting from time to time. When the Mockmill is not to be used for a while, or if you are packing it to take with you on a trip, it is recommended that you clean the inside of the Mockmill. Take the Mockmill apart as shown in the pictures, and use a small brush to remove any residual flour. Then simply reassemble it. See the instructional video on the Products/Mockmill page of our website www.mockmill.com → Service/Help → Help/Support.

OPENING THE MOCKMILL

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

**FURTHER
QUESTIONS?**
info@mockmill.com



Turn the adjustment dial past the coarsest setting until you feel resistance, then turn it some more. Now the dial can be removed.



Lift the adjustment dial away from the Mockmill.



Stand the Mockmill on the three springs and pull the outer casing down around it.



Remove the casing sleeve completely.



Holding the flange as shown in your left hand, turn the inner body to the right until it stops.



Take the flange away from the inner body in your left hand you are holding the rotor (rotating stone), in your right the stator.

FURTHER OPERATING INSTRUCTIONS.

On our homepage: www.mockmill.com → Service/Help → Help/Support you will find videos containing further operating instructions.

Troubleshooting

Should you experience a problem with the Mockmill or should you have questions about its functioning, please call us, or send us an e-mail to info@mockmill.com. Most problems can be readily handled and solved over the phone by our technical personnel.

**MADE IN
GERMANY**

MILLABLE FOODS

Soft Grains, Hard Grains,
Seeds and Legumes

Amaranth	Kidney beans
Buckwheat ¹	Lentils
Chia seeds	Lupin seeds
Spelt	Corn/Maize ²
Einkorn wheat	Milo (Grain Sorghum)
Emmer wheat	Hulled barley
Psyllium	Natural long grain rice ³
Green spelt	Pinto beans
Oats	Quinoa
Dried peas	Rye
Millet	Soya beans
Kamut	White beans
Chickpeas	Wheat

¹ no peeled and roasted Buckwheat

² no popcorn

³ no parboiled rice

⁴ cut into small pieces

Herbs and Spices

	Essential oils
Anis whole	✓
Fenugreek seeds	–
Fennel seeds	✓
Rosemary (dried)	–
Cardamon pods	✓
Coriander seeds	✓
Cumin	✓
Caraway seeds	✓
Cloves	✓
Allspice	–
Star Anise ⁴	✓
Pepper	–
Tonka beans	✓
Cinnamon flowers	✓
Cinnamon sticks	–

Setting the milling grade

Simply turn the adjustment dial. The milling grade is determined by the proximity of the rotor (turning stone) to the stator (stationary stone). The coarsest grade is a fixed point after which turning the adjustment dial further releases the adjustment dial for removal.

The point at which the mill is capable of delivering its finest flour differs from unit to unit, and is generally found beyond the smallest orientation dot on the Mockmill body. It is important to remember that the finer the milling grade, the lower the throughput.

Also, the finer the milling grade, the more apt the process is to create a film on the stones. That will result in a drop in flour production and can even stop it, which is the definitive sign that your setting is “too fine.” To recover, simply turn the dial back toward coarse, and then slowly return to a point that is less fine than was previously set. Flour production should have returned and the flour should still be quite fine.

TECHNICAL DETAILS

Description

Mockmill stone milling attachment

Milling stones:

Corundum-ceramic, self-cleaning

Appropriate stand mixers:

Electrolux, KitchenAid, Kenmore

Construction:

Plastic

Milling grades:

Variable from very fine to coarse

Dimensions:

10.5 x 4 x 7 inches;
27 x 10.5 x 18 cm

Approximate throughput (wheat, fine setting, highest stand mixer speed):

2 oz per minute;
60 g per minute

Weight:

2 lbs. 8 oz.; 1,2 kg

Warranty:

2-year

Hopper capacity:

10 oz, 600 g

Color:

White

We reserve the right to make technical changes without prior notice.

Contents:

Milling attachment, hopper, steel flour chute, extra-long knob screw, owner's manual

**FURTHER
QUESTIONS?**
info@mockmill.com

WARRANTY AND REPAIR

Mockmill is warranted by Wolfgang Mock GmbH against material and manufacturing defects for a period of 2 years from the date of purchase, for non-commercial use. Please register your device online under **www.mockmill.com** → Service/Help. The warranty does not cover damage to fragile parts, such as the hopper or the flour chute, that were caused by negligence or improper use.

Against valid warranty claims, we will repair or replace the defective unit at our cost.

Proof of purchase is required in order for us to honor the Mockmill's guarantee.

The warranty will be rendered null and void if you misuse of the Mockmill, treat it improperly or abuse it in any way, or attempt to repair it or have attempts at repair made by someone other than our authorized service center.

If a repair is needed, call or email us to info@mockmill.com (USA: support@mockmill.com) to locate the nearest authorized service center.

Mockmill ®

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