

Mockmill

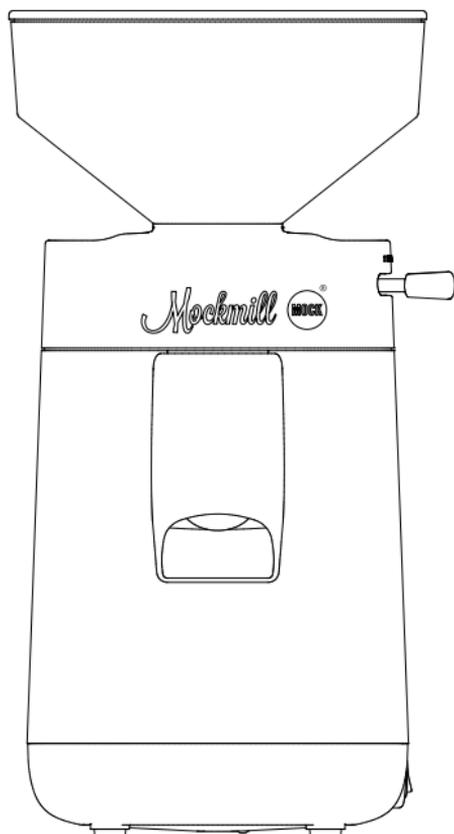


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OPERATING INSTRUCTIONS

Mockmill 100 Mockmill 200

Stone mill for milling grains,
pulses and spices



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 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.

ATTENTION: Only for Mockmill 200.

Before starting your Mockmill 200 for the first time, you'll need to remove the transport lock. To find out how, check page 13.

Getting started – Please follow in order

1. Connect the plug to the power socket
2. Place a bowl beneath the chute
- 3. Switch on the mill**
4. Select milling grade
5. Empty a handful of grains into the hopper
6. Let the mill complete the milling
7. Switch the unit off
8. Discard the resulting flour, as this first milling removes any mineral particles left over from the manufacturing process.

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PRECAUTIONS AND SAFETY NOTICES

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

Initial start-up:

ATTENTION: Only for Mockmill 200. Before starting your Mockmill 200 for the first time, you'll need to remove the transport lock. To find out how, check page 13.

Lifting the Mockmill

Using both hands, grasp the unit at its base to lift it; alternatively you may lift it while cradling the hopper in your hands.

Never use the Mockmill's spout cover (its "nose") as a handle, as it is not made to resist the unit's weight and may well break off!

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. 7).

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

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 milled.

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. 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. Immediately afterwards, clean the Mockmill as described on page 9.

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. 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. Use this cleaning process right away when you have included oilseeds in your milling. 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 while the unit is switched on. 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

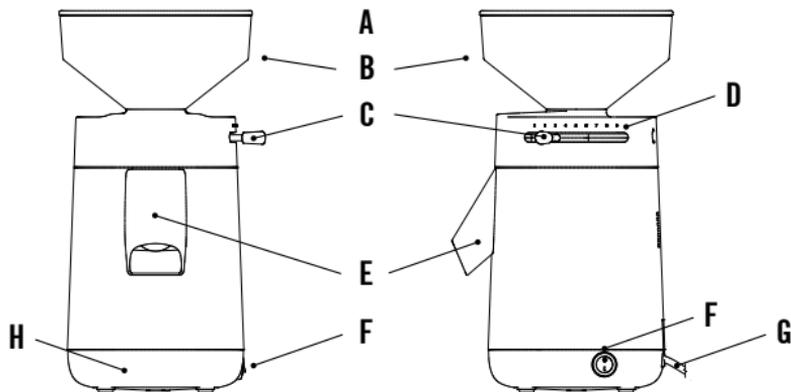
D: Scale

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 left on the milling stones from the manufacturing process.

Getting started

1. Connect the plug to the power socket.
2. Place a bowl beneath the chute
3. **Switch on the mill**
4. Select milling grade
5. Empty a handful of grains into the hopper
6. Let the mill complete the milling
7. Switch the unit off

Don't switch the Mockmill off while it is milling.

ALWAYS switch the Mockmill on prior to loading the hopper!

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. Then you can remove grain residue from the milling chamber and clean the two stones using a soft brush or a wooden spatula. Be careful not to lose the two small springs that support the upper stones! Please follow the instructions below.

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



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.



Lift the stator off

Now you can lift off the top stone (stator). The bottom stone (rotor) is then visible; it is attached to the motor shaft. If a hard film has built up on the milling stones please see p. 19/20. where we explain how such a film can be removed.

The top stone (stator) can now be put back into place.



Closing the milling chamber and readjusting

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 the slight ticking noise that indicates first stone contact, then switch off the unit.



Slide the moveable inner segment (which the lever was screwed into) around to the middle of the right side of the mill.



Adjust the lever

Screw in the adjusting lever just a few turns into the moveable segment (do not tighten!). Now push the adjusting lever to scale position 1 and turn it until it is tight. Set at position 1 and switch on, the Mockmill should always produce a slight ticking noise. This stone contact causes no wear and will stop when milling starts.

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. 12) to close the mill.

FURTHER OPERATING INSTRUCTIONS.

On our homepage mockmill.com you will find videos containing further operating instructions under:

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

FURTHER
QUESTIONS?

info@mockmill.com

WHAT FOODS CAN I MILL WITH THE MOCKMILL?

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	–	Only hulled and not pre-toasted
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 want 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, at higher settings you get coarser results.

If you hear no ticking noise at the lever position 1, or a very loud milling noise already at 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, switch the Mockmill on, and move the lever very slowly towards setting 1.

The moment stone contact becomes noticeable with 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 are already hearing stone contact at a setting of 2, then move the lever back towards 10 until you find the spot that only a very light ticking is audible. Then turn the unit off, unscrew

the lever, and move it to a setting of 1. Then tighten the lever.

If you require a coarser result than achieved on the first scale (1 - 10), 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 **mockmill.com** → Service/Help → Help/Support → Downloads

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 to 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. Now you can, as the mill does its work, adjust it to the desired setting.

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

The Mockmill is still just humming!

Unplug the Mockmill. To remove the grains from the hopper, carefully lift and invert the Mockmill, pouring the grains into a bowl. The Mockmill can then be opened as described starting on page 10. Remove any residual grains. The Mockmill can then be put back together as described on p. 11. The problem should now be resolved. If the stones are not completely clean, however, follow the instructions on p. 7.

Mockmill does not mill fine

Adjust the Mockmill as described on p. 12, 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.

Buildup on the milling stones

In the case that a hard film has formed on the stones, one that doesn't disappear simply by milling hard grains on a coarse setting, please open the Mockmill as described on page 10. Using a sharp tool, such as a paring knife, make a few slits across the film's surface. Put the Mockmill back together, as shown starting on page 11, step 4, and mill on a very coarse setting 1 - 2 cups of hard grains. The slits you made provide a point of attach for the coarse grains, and they will now be able to remove the film.

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 **mockmill.com** → Service/Help 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 to support@mockmill.com)** before returning the defective mill so that we can locate the nearest authorized service center for you.

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

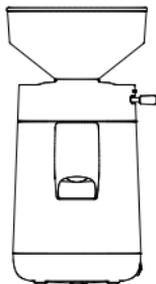
Mockmill with hopper cover
User manual

Mockmill



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Mockmill MM 100 Mockmill MM 200



MODE D'EMPLOI

Moulin à pierre pour la mouture des grains, légumineuses et épices.

Vous trouverez la version actuelle du manuel d'utilisation sur notre site mockmill.com à l'onglet:

mockmill.com → [service/help](http://mockmill.com/service/help) → [help/support](http://mockmill.com/help/support) → Downloads

Veillez lire le mode d'emploi avant d'utiliser votre moulin pour la première fois pour vous protéger des blessures et éviter d'endommager l'appareil.

INSTRUCCIONES DE USO

Molino de piedra para moler granos, legumbres y especias.

Para obtener el manual en español en su versión actual consulte nuestra página web mockmill.com en:

Por favor, lea las instrucciones de uso antes de usar su Mockmill por primera vez para protegerse de lesiones y evitar dañar el aparato.



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