Mockmill PROFESSIONAL



Stone mill for grains, pulses and spices

PUT FRESH FLOUR IN YOUR LIFE get the most out of grains

mockmill.com









Quality made in Germany

Mockmill PROFESSIONAL

Stone mill for grains, pulses and spices

Cooking and baking with fresh and regional ingredients is pure joy.

This also includes freshly milled grains. They contain all the valuable grain components. Mill the grain yourself. Discover the variety, energy and flavor in freshly milled grains.

TECHNICAL DETAILS

- + Grain mill type: Mockmill Professional 200
- + Power: 600 W
- Protection class: 1
- + Voltage & Milling Speed: 230 V (50 Hz) Approx. 1 300 rpm; 110 V (60 Hz) Approx. 1500 rpm
- + Dimensions: 380 x 242 x 208 mm: 15" x 9.5" x 8"
- + Grinding mechanism: Corundum ceramic grinding stones (Ø 90 mm; 3.5")
- + Optimized milling surface for particularly fine flour
- + Milling grades: Variable from very fine to coarse
- + Grinding efficiency (wheat): Approx. 200 g/min; Approx. 7 oz/min
- Casing: Wood, HI-MACS® Natural Acrylic Stone™
- + Hopper capacity (wheat): 1300 g; 2.8 lbs
- + Weight: 9,4 kg; 20.7 lbs
- + Cable length: Approx. 150 cm; Approx. 6 ft

WOLFGANG MOCK GMBH

Habitzheimer Straße 14, 64853 Otzberg, Germany · Tel. +49 6162-50 99 6-60

mockmill.com (1) (a) (b) (c) (c)









