

USER'S MANUAL

Mockmill **MOCK**



Important

Be sure to read before using



THE ONLY THING
BETTER THAN
FRESH BAKED BREAD
IS FRESH
BAKED BREAD
FROM FRESHLY MILLED
FLOUR

TABLE OF CONTENTS

PAGE



Product Highlights	4
Welcome	5
Technical Details	6
Precautions – Safety Notices	7
Precautions – Safety Notices continued	8
Components	9
Assembly/Set up	10
Getting Started	11
Setting the Milling Grade & Cleaning	12
Disassembly	13
Troubleshooting, Warranty & Repair	14

PRODUCT HIGHLIGHTS

Mill your own flour right when you need it

- Create tastier, fresher, healthier baked goods
- Keep Mockmill mounted to save space or quickly detach
- Flour chute eliminates need for a second bowl
- Amazingly easy to use and just as easy to clean
- Flour grade easily adjusts from very fine to coarse
- Features a genuine corundum stone mill
- Two-year warranty for greater peace of mind



THANK YOU FOR BUYING A MOCKMILL

Dear Customer,

Congratulations on your decision to purchase a Mockmill stand mixer attachment and grind your own flour. It's easy to set up and just as easy to use.

For more than 35 years, my passion has been developing stone grain mills. Customers worldwide have enthusiastically embraced my grain mill products. Many customers have been using their grain mills for 35 years and are highly satisfied.

All of my experience has been poured into making the Mockmill. The result: It grinds more gently than any of my previous mills. And working at speed of only 220 revolutions per minute, it ensures that the grain and flour do not get hot during the milling process, preserving optimal flavor and nutritional benefits.

The unique design of the Mockmill enables it to fit easily on your stand mixer. The freshly ground flour falls directly into the mixing bowl. No cumbersome bowl changing needed. And it is quieter than most - if not all - other grain mills currently available for home use.

Try it today with our recipes and we are sure you will fall in love with it. Check out the additional recipes on our website and you'll probably use your Mockmill every day!

Bon appétit!



TECHNICAL DETAILS

Appropriate stand mixers:

AEG, Electrolux, KitchenAid and Kenmore

Contents:

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

Milling grades:

Variable from very fine to coarse

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

2 oz per minute

Hopper capacity:

10 oz.

Grinding stones:

Corundum ceramic, self-cleaning

Construction:

Solid metal

Dimensions:

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

Weight:

2 lbs. 8 oz.; 1.2 kg

Warranty:

2-year, comprehensive

Color:

White



Be sure to read these before operating the Mockmill

Millable substances:

The Mockmill stone burr is only designed for use with the following substances, which must be under 15% (by weight) water content: Common dry grains including wheat (either hard or soft types), oat groats (dehulled oats), rice, triticale, khorosan (Kamut), spelt, buckwheat, barley, rye, millet, teff, quinoa, amaranth, sorghum, field corn (but not popcorn), dry lentils, dry beans (such as pinto, red, navy and kidney) and dry spices. Milling of any substance not listed here may void your warranty. There are exceptions, so please contact us if you have any doubts or questions as to what may be milled.

Grain selection:

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

Grain dryness:

Use only dry grains when milling. The use of humid grains will lead to the buildup of a film on the stones that must be cleaned off by milling appropriately dry grain on a coarse setting. Dry grain is recognized as such when a kernel breaks with a loud noise under pressure exerted on it by a spoon against a hard surface. Humid grain can be squashed and then looks like a rolled oat flake. Rye should be stored for at least six months following harvest before milling.

Commercial 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! Never mill more than 5 pounds of grain at once; this could lead to overheating of the stand mixer. If more than 5 pounds of flour is required, give the stand mixer a 45 minute rest between batches of 5 pounds.

Milling spices:

Mockmill easily handles dried spices, including pepper, coriander, cardamom, cinnamon, and more. Note that some spices, like cinnamon, may need to be cut or crushed into pieces small enough to feed into the Mockmill. To prevent the carryover of spice aroma into other dishes, simply mill a small amount of grain (such as wheat or rice) following the spices. Note that this "cleanup flour" may be a nice addition to your baking or sauces!

Oily/Fatty foods:

Never mill nuts or oily seeds such as sesame, flax, or poppy. Coffee beans may also contain enough oil to leave a film on the stones, which leaves them unable to take on and process grains. If this happens, take the Mockmill off the stand mixer, empty the hopper contents into a bowl, and remount the Mockmill onto the mixer. Then move the adjustment dial to a coarse setting. Grind a half-cup of an appropriately dry grain, such as wheat or rice, moving back and forth between coarse and fine. The milling action, particularly on the coarse setting, will quickly remove the problem-causing film.

Supervision:

As an electrical attachment, the Mockmill should only be used under proper supervision; it should not be used by children without adult supervision.

Safety first:

Mockmill should only be used with its standard hopper. And you should always observe your stand mixer's safety instructions.

Warning:

Keep hands and foreign objects away from the moving millstones at all times. Failure to do so could cause bodily injury or damage to the stones.

Cleaning:

Never submerge the Mockmill in water or any other liquid. While assembled, the unit may be cleaned by simply wiping it with a damp cloth. It is important that no water enter the Mockmill; the millstones should never be damp or wet-cleaned! (Please see the section "Cleaning the Mockmill")

MOCKMILL COMPONENTS

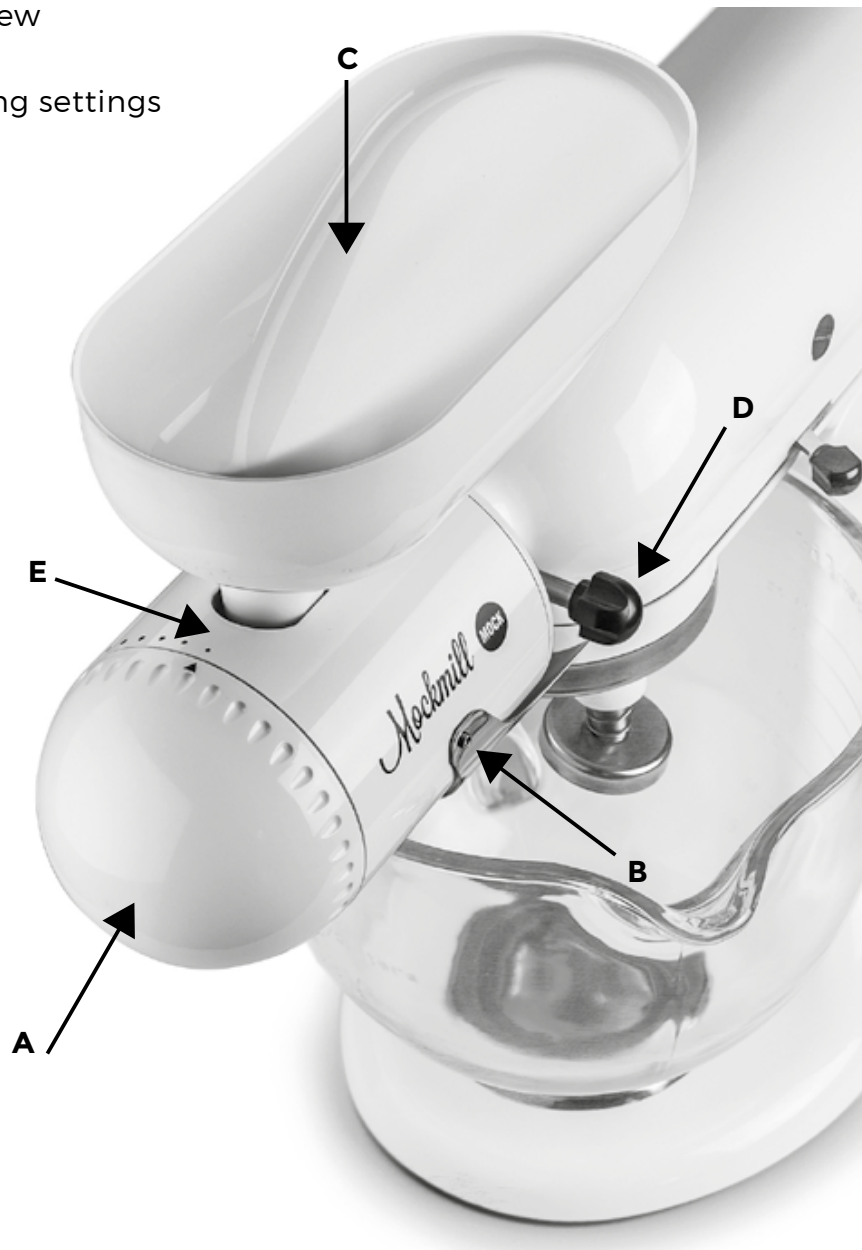
A: Adjustment dial

B: Flour chute

C: Hopper

D: Extra-long knob screw

E: Mill body with milling settings





- A:** Move the Mockmill adjustment dial towards fine so that the mill no longer turns by hand.
- B:** Loosen the knob on the stand mixer and remove the attachment hub cover.
- C:** Insert the Mockmill grain mill attachment into the attachment hub, aligning the power 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.

Important - When using your Mockmill for the first time, mill a cup of grain or rice at varying grades, then discard the resulting flour. This will remove any loose minerals, inherent in the manufacturing process, from the stones.

To start milling, with Mockmill properly attached to the stand mixer simply:

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. Load the amount of grain you wish to mill into the hopper
4. Turn on the stand mixer

Note:

You're free to add your other ingredients to the flour flowing into the mixer bowl during the milling process.

Also, you may interrupt and restart the milling process at any time by simply switching the mixer off and on again.

Careful:

When using a stand mixer with a tilting head, be aware that grain left in the hopper will be spilled when the head is tilted! To empty the hopper of grain no longer intended for milling, simply remove the Mockmill from the stand mixer and empty the hopper contents into an appropriate receptacle.

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 dial further releases the 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.

CLEANING

The stone burrs clean themselves if you grind on a coarse setting from time to time. When the Mockmill has 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 besides that 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.

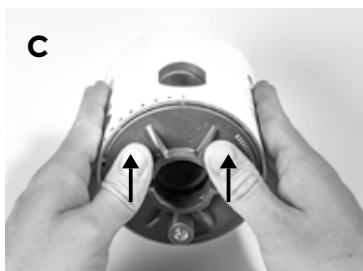
DISASSEMBLY

With the Mockmill free of the stand mixer, remove its hopper and flour chute.



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

Picture B: Lift the dial away from the Mockmill.



Pictures C & D: Stand the Mockmill on the three springs and pull the outer casing down around it. Remove the casing sleeve completely.



Pictures E & F: 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.

To reassemble the Mockmill, simply reverse the process. The Mockmill is designed such that it cannot be assembled incorrectly.

TROUBLESHOOTING

Should you experience a problem with the Mockmill or should you have questions about its functioning, please call us, send us an e-mail, or message us through our Mockmill Facebook page. We'll respond promptly! Most problems can be readily handled and solved over the phone by our technical personnel.

Warranty & 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. 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 locate the nearest authorized service center.



Address:

WOLFGANG MOCK, INC.
300 Delaware Avenue
Wilmington, DE 19801 USA
+1 302 310 3230
info@wolfgangmock.com

WOLFGANG MOCK GMBH
Habitzheimer Strasse 14
DE- 64853 Otzberg, Germany
+49 (0)6162 96 27 546
info@wolfgangmock.com