

Komo





Our head office, located in the beautiful hills behind Darmstadt, Germany, utilizes biomass and solar heating, and solar-generated electricity to run its operations. In this idyllic setting, Wolfgang Mock, a passionate amateur chef with a profound interest in whole, healthy foods, has focussed his energies over three decades on the idea of household grain milling. Together with his Austrian partner, Peter Koidl, Wolfgang develops new mill designs as well as refinements to current technology. From here, KoMo grain mills begin their journey to destinations in Germany, Central Europe, and export markets throughout the world. Thank you for your interest in our work!

For 25 years

WITH LOVE FOR GOOD CRAFTSMANSHIP AND GOOD COOKING

The company KoMo represents Europe in miniature: a union of different cultures and experiences into a larger, well-balanced whole. Each KoMo founder did his initial pioneer work on his own: Wolfgang Mock began in 1978 with a virtual reinvention of the idea of the household mill, and Peter Koidl has been an innovative force in the grain mill market for over 20 years.

Certainly plenty of common ground existed to foster a healthy competition between the two. But cooperation was much more to their liking, so a partnership emerged in the early 1990's. With the formation of KoMo – Ko as in Koidl, and Mo as in Mock – product development, sales, and administration all came under one umbrella, but at two locations. Each of the founders works in his own country, but both enjoys cooperating and both are good at it. A common market is just another term for this. The EU is larger, but the principle is the same.





FIDIBUS 21

Small but powerful. A mere 12-1/2 inches (32 cm) high, the Fidibus 21 performs comparably as the larger mills. Inside its attractive housing of furniture grade beech plywood resides a 250 watt motor capable of grinding 3.5 oz (100 g) fine flour per minute. Whether wheat, rye, spelt, or barley, the hopper holds 1 lb, 14 oz (850 g) of grain – enough for over 2 pounds of whole grain bread. Its compact footprint makes the Fidibus 21 ideal for every small kitchen, and a valuable tool for anyone exploring the joys of cooking with natural foods.

Technical data FIDIBUS 21			
Milling rate for finely ground wheat	3.5 oz/min	Noise level with spelt, finely ground	about 70 dB
Capacity of hopper with wheat (lb)	about 1.87	Weight (lb)	13.6
Millstone diameter (corundum/ceramic)	2.95 in	Max. height of bowl at spout	4.7 in
Electric motor size	250 watt	Dimensions: H x D x W (inch)	12.6 x 6.3 x 6.1
Housing beech plywood, hopper and lid solid beech	Surface treated with org. veg. oil	Warranty	Limited, 12 years



FIDIBUS CLASSIC

Full speed ahead with the most popular unit of the KoMo line of mills, the Fidibus Classic! Its revolutionary milling unit design grinds with maximum efficiency and minimal noise. The attractive housing of solid native beech features classic box joinery. On the inside, the Classic features self-sharpening millstones of corundum/ceramic, and a powerful 360 watt motor. The hopper holds over two pounds of wheat, rye, barley, spelt or corn, and grinds 3-1/2 oz (100 g) of fine flour every minute without any problem.

Technical data FIDIBUS CLASSIC			
Milling rate for finely ground wheat	3.5 oz/min	Noise level with spelt, finely ground	about 70 dB
Capacity of hopper with wheat (lb)	about 2.2	Weight (lb)	17.6
Millstone diameter (corundum/ceramic)	3.35 in	Max. height of bowl at spout	5.1 in
Electric motor size	360 watt	Dimensions: H x D x W (inch)	13 x 6 x 6
Housing, hopper and lid solid beech	Surface treated with org. veg. oil	Warranty	Limited, 12 years



FIDIBUS MEDIUM

From two, make one....This KoMo mill incorporates a perfect blend of the successful Fidibus 21 and our flagship model, the Fidibus Classic. For the Medium, we couple a slightly elongated version of the Fidibus 21 housing with the stronger 360 W motor and larger millstones of the Classic. This high performance in a small package offer is easy on your budget.

Technical data FIDIBUS MEDIUM			
Milling rate for finely ground wheat	3.5 oz/min	Noise level with spelt, finely ground	about 70 dB
Capacity of hopper with wheat (lb)	about 1.87	Weight (lb)	15.4
Millstone diameter (corundum/ceramic)	3.35 in	Max. height of bowl at spout	4.7 in
Electric motor size	360 watt	Dimensions: H x D x W (inch)	13 x 6.3 x 6.1
Housing beech plywood, hopper and lid solid beech	Surface treated with org. veg. oil	Warranty	Limited, 12 years



FIDIBUS XL

When you simply must have more. With a powerful 600 watt motor and a hopper holding over 2-1/2 pounds of grain, the Fidibus XL produces fine flour at a rate twice as fast as smaller Fidibus models. Grinding merely 7 minutes with the XL produces enough fine flour for two large loaves of bread. A reliable partner when lasting performance and extended heavy use are needed. Excellent for large-scale kitchens and whole grain enthusiasts of every type.

Technical data FIDIBUS XL			
Milling rate for finely ground wheat	7.0 oz/min	Noise level with spelt, finely ground	about 72 dB
Capacity of hopper with wheat (lb)	about 2.64	Weight (lb)	19.8
Millstone diameter (corundum/ceramic)	3.35 in	Max. height of bowl at spout	6.3 in
Electric motor size	600 watt	Dimensions: H x D x W (inch)	14.4 x 6.5 x 6.5
Housing, hopper and lid solid beech	Surface treated with org. veg. oil	Warranty	Limited, 12 years





MAGIC

Uncompromisingly modern and gleamingly beautiful. This is not magic but simply natural wood and steel, precisely engineered in perfect combination. The stainless steel adds modern elegance to the classic mill housing of solid beechwood. Like all KoMo grain mills, this small marvel is equipped with an industrial-strength motor and precisely dressed millstones. The KoMo Magic mill combines a noble appearance with the tough and reliable inner workings of the Fidibus 21. Absolutely practical for the kitchen, and for everyone who prefers a steely aesthetic.

Technical data MAGIC			
Milling rate for finely ground wheat	3.5 oz/min	Noise level with spelt, finely ground	about 70 dB
Capacity of hopper with wheat (lb)	about 1.87	Weight (lb)	14.5
Millstone diameter (corundum/ceramic)	2.95 in	Max. height of bowl at spout	5.7 in
Electric motor size	250 watt	Dimensions: H x D x W (inch)	13.6 x 6.7 x 6.5
Housing solid beech and brushed stainless steel, stainless steel hopper, solid beech lid	Surface treated with org. veg. oil	Warranty	Limited, 12 years

PK 1

This hexagonal beauty from KoMo will turn a lot of heads, but its external good looks are equally matched by its internal efficiency and reliability. Popular since its introduction in 1992, the PK 1 grinds flours and meals with a strong, 360 watt motor and hard corundum/ceramic stones – technically identical to the KoMo Classic. To adjust the fineness setting of the flour or meal, simply turn the hopper. Gain access to the milling chamber without tools – as with every KoMo mill. And the 12 year limited warranty should give you the peace of mind to use this beauty in your kitchen every day. Simply ingenious!



Technical data PK 1			
Milling rate for finely ground wheat	3.5 oz/min	Noise level with spelt, finely ground	about 70 dB
Capacity of hopper with wheat (lb)	about 2.2	Weight (lb)	17.6
Millstone diameter (corundum/ceramic)	3.35 in	Max. height of bowl at spout	5.1 in
Electric motor size	360 watt	Dimensions: H x D x W (inch)	15.7 x 8.3 x 9.4
Housing, hopper and lid solid beech	Surface treated with org. veg. oil	Warranty	Limited, 12 years

KoMo EXCHANGABLE GRINDER



CONVERTER

Gluten or no gluten inside, that is the question. Households processing grains both with or without gluten could not do it till now without a second mill. With the mill converter it is now for the first time possible to process both kinds of grain in one mill*. This is economically and ecologically sensible and also saves space and money. The converter is a replaceable grinding chamber insert that comes with a second set of millstones. With a few steps it can be inserted into the mill and is easy to clean after use.

* KoMo mills, which will be delivered from summer 2011 on, can be equipped with the converter. Older models will be modified by our workshop on request.



KoMo HAND-MILL AND DRIVE

KoMo HAND-MILL

With this neat and sturdy hand-mill you can watch as your good grain is ground into fine flour. Of course it is equipped with the tried and tested corundum/ceramic millstones that steplessly grinds anything from coarse meal to fine flour: all kinds of grain, corn and even chickpeas. The extra large handle and specially designed millstones provide smooth cranking. The mill is fastened with two clamps on the countertop, therefore you can rely on its stability.



DRIVE

We have developed a small, quiet electric drive with which the hand-mills can be upgraded – just in case!

Technical data	HAND-MILL	DRIVE		HAND-MILL	DRIVE
Milling rate for finely ground wheat	about 0.1 lb	about 0.1 lb	Noise level w/ spelt, finely ground	about 60 db	about 62 db
Capacity of hopper with wheat	about 1.3 lb	–	Dimensions: H x D x W (inch)	12 x 5 x 6.3	9.4 x 5.5 x 8.4
Electronic motorsize	–	140 W	Weight (lb)	5.51	9.92
Housing, hopper, lid and collecting tray	Maple, solid/stainless steel	Maple, solid/stainless steel	Millstone diameter (corundum/ceramic)	3.15 in	–
Finish	Organic varnish	Organic varnish (maple)	Warranty	Limited, 3 years	Limited, 3 years



FlicFloc

If you like the idea of freshly-rolled oats for your oatmeal, then the latest hand flaker from KoMo, the FlicFloc, will definitely catch your interest. It represents an entirely different approach in design and engineering to grain flaking. Rather than using standard cylindrical rollers, the FlicFloc utilizes tapered rollers rotating on ball bearings. Turning the crank literally becomes child's play. Simply secure the flaker to a table with the supplied clamps, fill the hopper, and start turning! We supply the glass receptacle for the output.

Technical data FlicFloc		
Finely rolled oats @ 55-65 rpm	2.8-3.5 oz/min	Housing of furniture grade beech plywood
Capacity of hopper with oats (lb)	about 0.22	Rollers and axles of stainless steel
Weight (lb)	3.75	Includes table clamp and spout glass
Dimensions: H x D x W (inch)	7.3 x 5.1 x 4.7	Crushes all grains (not corn!) oilseeds, herbs
Max. height of bowl at spout	3.1 in	Limited warranty 3 years

Flocino

Fresh flakes in no time at all! For cooking and baking, for muesli and everything else that would benefit from a little whole grain enrichment. Like the FlicFloc, the Flocino uses tapered, steel rollers to produce cereal flakes, similar to rolled oats, almost effortlessly. Its ease of operation may account for its popularity with the preschool set. The table-mounted version is equipped with a hopper of white plastic and a hopper lid of solid beechwood. Thanks to the clever roller system, the Flocino requires only a short cranking radius of 6-3/4 inches (17 cm), making it suitable for even the smallest kitchen.



Technical data Flocino		
Finely rolled oats @ 55-65 rpm	2.8-3.5 oz/min	Housing and hopper of plastic; base and hopper lid of solid beech
Capacity of hopper with oats (lb)	about 0.44	Rollers and axles of stainless steel
Weight (lb)	3.75	Includes 2 table clamps and hopper lid
Dimensions: H x D x W (inch)	9.6 x 3.7 x 4.7	Crushes all grains (not corn!) oilseeds, herbs
Max. height of bowl at spout (inch)	3.1 in	Limited warranty 3 years



FLOCMAN

All the qualities you might seek in a long term relationship: peacefully quiet, easy to maintain, and always in top shape. The FlocMan delivers 3-1/2 oz (100 g) of fresh, aromatic grain flakes a minute, without hardly making a peep. Suitable to flake all types of grain (except corn), and to crush oil seeds (such as poppy), and spices. Flaking really could not be easier. The crushing unit, with its tapered stainless steel rollers, is mounted in a housing of solid beechwood. For cleaning, simply remove the mill with one turn of the hand without any additional tools required. The FlocMan comes with a specially designed, handmade ceramic bowl.

Technical data FLOCMAN			
Finely rolled oats @ 55-65 rpm	2.8-3.5 oz/min	Noise level with spelt, finely ground	about 40 dB
Capacity of hopper with oats (lb)	about 1.32	Weight (lb)	13.6
Tapered flaking rollers	Stainless steel	Max. height of bowl at spout	4.7 in
Electric motor size	140 watt	Limited warranty	12 years
Housing of solid beech and stainless steel/ Hopper and hopper lid of solid beech	Surface treated with org. veg. oil	Dimensions: H x D x W (inch)	12.6 x 11.4 x 5.9



FIDIFLOC

Everything under one umbrella. The smart multiple device consisting of grain mill and hand flaker resists any excess grain load while its slim dimensions provide plenty of space on the countertop. With this clever device combination the hand flaker does not require additional attachment to the edge of the table. And if the hand flaker is going on a travel, it can be removed from the housing without any additional equipment. As promised: compact, flexible and yet affordable!



Technical data FIDIFLOC	
Housing of beech plywood and of solid beech	Surface treated with org. veg. oil
Weight (lb), 250 W (Fidibus 21)	19.2
Weight (lb), 360 W (Fidibus Medium)	21.4
Dimensions: H x D x W (inch)	13.5 x 6.06 x 10.87
Capacity	See individual devices Fidibus 21 (250 W) or Fidibus Medium (360 W) and FlicFloc
Warranty	See individual devices

Technical data of the integrated Fidibus 21 or Fidibus Medium please find on page 4 and 6.



DUETT

The perfect all-rounder, the KoMo Duett, provides both freshly ground flour and flaked grains. Its beautiful housing, constructed both of furnituregrade beech plywood and solid beech, contains two, separate motors designed optimally to operate both simultaneously and independently. So your day might begin with fresh flakes in the morning, fine flour at midday for an afternoon cake, while crushing poppy seeds at the same time. The Duett 100 combines the robust Fidibus Classic with the super quiet FlocMan in one device. Similarly, the Duett 200 combines the FlocMan with the heavy duty, 600 watt Fidibus XL grain mill. Also included is a specially designed, handmade ceramic bowl for the flaker unit. Both Duett models offer significant savings over the sum of their parts.

Technical data DUETT	100	200		100	200
Milling rate for finely ground wheat	about 3.5 oz/min	about 7 oz/min	Noise level with spelt, finely ground	about 70 dB	about 72 dB
Capacity of hopper with wheat (lb)	2.65	2.65	Weight (lb)	34.1	38.5
Millstone diameter (corundum/ceramic)	3.35 in	3.35 in	Max. height of bowl aspout	7.1 in	7.1 in
Electric motor size	360 W	600 W	Limited warranty	12 years	12 years
Housing of beech plywood, hopper and lid of solid beech	S. treated with org. veg. oil	S. treated with org. veg. oil	Dimensions: H x D x W (inch)	15.9 x 8.7 x 3.1	15.9 x 8.7 x 13.1

For the technical data on the integrated grain flaker please see the FlocMan table on the left.



JUMBO

The work horse of the mills, which processes all kinds of grain and even corn into fine flour. Extra large grinding stones made of corundum/ceramics as well as a powerful industrial engine make the Jumbo a forceful tool for use in shops, restaurants and canteen kitchens. The case is solid and equipped with a large lever for continuous adjustment of the degree of grinding. A look at the graphic manual on the front side is enough to comprehend the incredibly easy operation of the device. A bag holder makes sure that the flour will end up just in the bag. This is fun!

Technical data JUMBO			
Milling rate for finely ground wheat	about 0.7 lb	Housing of beech plywood	S. treated with org. veg. oil
Capacity of hopper with wheat (lb)	about 6.6	Noise level with spelt, finely ground	about 72 db
Millstone diameter (corundum/ceramic)	5.12 in	Weight (lb)	70.0
Electric motor size	750 W	Warranty	2 years
Dimensions: H x D x W (inch)	22.05 x 17.91 x 11.02	Scope of delivery	bag holder



All our grain mills are run in (i.e. ground in) before being delivered. On request this can be done with a gluten-free product. We will supply your mill for a 100 Volt or 110 Volt power supply as you request.

*Technical data	FIDIBUS 21	FIDIBUS CLASSIC	FIDIBUS MEDIUM	FIDIBUS XL	MAGIC	PK1	FlocMAN	DUETT 100	DUETT 200	JUMBO
Milling rate for finely ground wheat Flaking rate for finely wheat @ 55-65 rpm	about 3.5 oz/min	about 3.5 oz/min	about 3.5 oz/min	about 7 oz/min	about 3.5 oz/min	about 3.5 oz/min	about 2.8-3.5 oz/min	about 3.5 oz/min	about 7 oz/min	about 0.7 lb
Capacity of hopper with wheat (lb)	about 1.87	about 2.2	about 1.87	about 2.64	about 1.87	about 2.2	about 1.32	about 2.64	about 2.64	about 6.6
Millstone diameter (inch)	2,95	3,35	3,35	3,35	2,95	3,35	–	3,35	3,35	5.12
Flaking mechanism	–	–	–	–	–	–	Stainless steel tapered rollers & axles	Stainless steel tapered rollers & axles	Stainless steel tapered rollers & axles	–
Electric motor size (W)	250	360	360	600	250	360	140	360	600 W	750 W
Noise level with spelt, finely ground	about 70 dB	about 70 dB	about 70 dB	about 72 dB	about 70 dB	about 70 dB	about 40 dB	about 70 dB	about 72 dB	about 72 db
Weight (lb)	13.6	17.6	15.4	19.8	14.5	17.6	13.6	34.1	38.5	70.0
Max. height of bowl at spout (inch)	4,7	5,1	4,7	6,3	5,7	5,1	4,7 in	7,1	7,1	–
Dimensions: H x D x W (inch)	12.6 x 6.3 x 6.1	13 x 6 x 6	13 x 6.3 x 6.1	14.4 x 6.5 x 6.5	13.6 x 6.7 x 6.5	15.7 x 8.3 x 9.4	12.6 x 11.4 x 5.9	15.9 x 8.7 x 13.1	15.9 x 8.7 x 13.1	22.05 x 17.91 x 11.02
Housing material Wooden surfaces treated with organic vegetable oil Hopper lids of solid beech	Beech plywood, hopper solid beech	Solid beech	Beech plywood, hopper solid beech	Solid Beech	Solid beech and brushed stainless steel, stainless steel hopper	Solid beech	Solid beech and stainless steel, hopper solid beech	Beech plywood, hopper solid beech	Beech plywood, hopper solid beech	Beech plywood
Certification										
Delivery includes	Mill and hopper lid	Mill and hopper lid	Mill and hopper lid	Mill and hopper lid	Mill and hopper lid	Mill and hopper lid	Flaker, hopper lid, ceramic bowl	Combi mill/flaker, hopper lid, cer. bowl	Combi mill/flaker, hopper lid, cer. bowl	Bag holder
Limited warranty	12 years	12 years	12 years	12 years	12 years	12 years	12 years	12 years	12 years	2 years

*minor technical alterations reserved



SWISS STONE PINE BOWLS

Characteristic of these wooden bowls is the natural fragrance of the stone pine, a wood known for its naturally high oil content. Perfectly designed and highly versatile. Turned in a small craftsman's workshop in the Tyrol, with a silky-smooth surface, and available in four sizes: ø 6.3 in, 7.9 in, 9.8 in, 11.8 in.



RATTAN RISING BASKETS

Well formed, shapely, and attractively marked with light grooves in the surface – this is how German bakers loaves look – homemade ones too. To obtain this look, flour the basket, put in the dough, cover with a clean cloth, and let the dough rise. Our baskets are of untreated rattan. Available in either round or long shapes, but each is large enough for over 2 pounds (1 kg) of bread dough.



CERAMIC BOWL

A beautiful, simple bowl from the Hemberger ceramic workshop in Michelstadt, near KoMo's headquarters in Germany. The bowls are created by hand in the small workshop. No one is exactly the same the next, each has its own special character. But all collect the freshly ground flour or flakes in a stylish manner. An ideal complement to our grain mills and flakers.



FLOUR SIEVES

Well sifted flour keeps better. Wholegrain flour without the bran holds together better, an important property in the preparation of fine pastry. Simply sift the bran out of the flour and use it as a healthy additive in breakfast cereals. Our sieves are available in two sizes: 7 in (18 cm) and 10 in (25 cm) diameter.



GRANARIES

The ideal household grain storage solution for every natural foods kitchen. User-friendly KoMo granaries are extremely convenient, easy to maintain, and very attractive. They keep your grain properly aerated, and allow you to remove just the amount of grain you need via the stainless steel slide. The convex viewing panes enable you to see how much grain you have at any time. KoMo uses for its granaries furniture grade, beech veneer plywood, which is both sustainably harvested and formaldehyde-free. Mounting brackets are provided.



Technical data GRANARY	Two-chamber granary	Three-chamber granary
Capacity (lb)	about 19.8	about 29.8
Dimensions: height x depth x width (inch)	19.89 x 5.63 x 10.82	19.89 x 5.63 x 15.9
Housing of beechwood multiplex/Plexiglas insert / stainless steel slider 18/10		



FLOUR SIFTER

It does not need to be wholemeal every day! A finely sifted flour, free of bran, is more adhesive and better suited for some pastries. The insert for sifting freshly ground grain can be attached to all KoMo mills by a few simple steps. The sievings are placed in the plexiglas funnel and fall out of the mill outlet as finely sifted flour. Sieve inserts are available in 3 different grain sizes. All kinds of grain from spelt via rice to corn may be sieved.

Our video clip guide you may find here
[YouTube](#): KoMo Getreidemöhlen - Sieb auswechseln



Technical data FLOUR SIFTER			
Capacity in lb	about 0.9	Grain size flour sifter 1 (fine)	0.0248 inch
Dimensions: height x ø inch	10.63 x ø 5.12	Grain size flour sifter 2 (medium)	0.0315 inch
Lid material	Beech solid, oiled	Grain size flour sifter 3 (coarse)	0.0492 inch
Connecting member material	Beech plywood, oiled	Weight (lb)	1.9
Case material	Acrylic glass	Warrenty	3 years

KoMo INNOVATIVE MILLING TECHNOLOGY

»Dispensing with the superfluous and concentrating on what is really important.«

This basic principle has guided the development of KoMo grain milling technology from the beginning, and continues to drive the ongoing refinement of KoMo mill models. We are always seeking ways to improve our products.

The heart of every mill is the milling chamber, where the millstones spin at high speed, grinding the grain quickly in an efficient and carefully controlled manner. We painstakingly design every individual component, using extremely durable materials, carefully harmonizing each to the whole. This design approach produces a smooth interplay of all the mill's functions. The patented KoMo suspension system stabilizing every mill's electric motor produces a surpris-

ingly quiet operation. The powerful motors are specially manufactured for us, and satisfy the demands of even large households.

All KoMo grain mills contain millstones made of corundum/ceramic. Wolfgang Mock suggested this extremely hard, composite material for a millstone application in 1985, and the stone manufacturer responded almost immediately with the first version of the new millstone. It met with a very favorable response. Users found that it ground very finely and very quickly, without heating the milled grains excessively. The corundum/ceramic stones require less power, retain their extremely rough surface, and do not require subsequent sharpening, or "redressing." The ability to adjust the fineness of the flour grind in a continually variable manner, without stopping the milling process, is another innova-

tion that every KoMo mills possesses. To change the fineness setting, the user simply turns the grain hopper either clockwise or counter-clockwise. It doesn't get much easier than that. The wooden housings, constructed with solid craftsmanship of premium materials, have oiled surfaces, which can be cleaned easily with very fine sandpaper and then re-oiled. We use only native, sustainably-harvested forestry products.

KoMo mills can finely grind all cereal grains, large and small, and even seeds and legumes, providing they contain very little oil and have been dried completely. Oats, oil seeds, and spices, on the other hand can be crushed or flaked very effectively in our flakers.

To ensure meeting our high quality standards, we manufacture our products only in Germany

and Austria. We assemble them there by hand, and test each unit before shipment. On request, we can test using a gluten-free grain.

Maintaining these high quality standards forms the basis of our daily work and has served as a cornerstone of our corporate philosophy for many years. We are certain that this quality and our passion for good food can be detected right through to your kitchen. Enjoy your meal, or as one says in Germany and Austria: »Guten Appetit!« Wolfgang Mock and Peter Koidl



The millstones

Good millstones existed long before our time. Some are still around today, such the corundum-magnesite millstone developed around 1870. These are effective, but very susceptible to damage from unwanted stones often found in grain. And they require too much maintenance for our type of application. We needed a millstone that our household customers could really count on, one much more durable and practically maintenance free.

Enter Wolfgang Mock. Twenty five years ago, he first experimented with corundum and ceramic combinations to create a very robust millstone, ideal for near-zero maintenance applications. His corundum/ceramic millstones have an extremely rough surface, which hardly wears down at all after years of use. They grind coarse grain

quickly into fine flour, and are practically indestructible. Simply put: the corundum/ceramic stones are beyond rock hard and – for the time being anyway – state of the art.

Environmentally friendly motors

Compact and powerful, the industrial-strength electrical motors in KoMo mills provide many years of reliable service. And they perform very quietly. They run and run and run for decades.

The mill works

The milling mechanism is more than just millstones and motor. Milling only functions optimally when all the various components work together. One such component in this balanced interplay is another KoMo innovation: the spring action between the millstones. This prevents the loud grinding noise of the stones when the milling is

completed, and the grind setting is „fine“ – conserving both the stones and your nerves. Users who have tested other mills in the marketplace have really come to appreciate this feature, for which KoMo received a patent in 1998.

Solid housing

Hard shell, hard core. For us, the external appearance of KoMo mills is extremely important. We want each mill housing to reflect faithfully the solidity, durability, and integrity of the mill's internal workings. We invest heavily in both engineering and aesthetics for each mill design, working from the assumption that our mills will reside on kitchen countertops for decades; therefore, they must look great.

We use premium quality, native hardwood for our housings because, quite simply, there is no

better material for the application. Wood worked with a craftsman's skill stands up to everything and looks good at the same time. We pretreat the wood with organic vegetable oils, and recommend this treatment be carried out at regular intervals throughout the mill's lifetime.

Effortless operation

We design each KoMo mill to do its job efficiently and completely, without the aid of add-ons and accessories. It needs to be able to grind both very coarsely and very finely – transitioning between the two settings in an obvious and simple manner. If the user hears an odd sound from the inside, she should be able to access the inside easily to have a look. We have invested countless hours developing solutions to these design and engineering issues.

With a KoMo mill, the user simply rotates the



grain hopper along a scale to the desired degree of fineness, continually adjustable from very coarse to very fine. Should the millstones wear down slightly after a decade or so, simply rotate the hopper just a little more in the “fine” direction. No need for troublesome re-adjustments. You can also access the milling chamber in a flash without a tool. Just rotate the hopper about two full turns in the “coarse” direction, and the hopper comes off, giving you access to the milling chamber.

Social responsibility

We have worked hand-in-hand for many years with the sheltered workshop program located in the heart of the Austrian Tyrol, providing employment and financial independence to individuals with and without disabilities. This non-profit organization employs modern management tech-

niques and the latest precision machinery to manufacture our wooden housings. The program, designed and overseen by Peter Koidl, has recently expanded to include the assembly of the bulk of our mills. This allows us to concentrate more on the design, engineering and sales requirements of our business.

The folks who assemble our housings and mills take enormous pride in their work. We are proud to offer our support and energy, and to lend our name, to such a worthwhile and successful social project.

Quality control

We work with people we trust, so that our mills run as they should.

Peter Koidl has been closely associated with the sheltered workshop program in Austria for many

years. He advised them in the initial layout and equipping of their production and assembly facilities. He also utilized this company to assemble his earlier line of Penningberger grain mills. He developed highly detailed production sequences for every aspect of the assembly work. This close relationship has continued and expanded on behalf of KoMo. Peter visits the workshop weekly to oversee the quality control and testing procedures.

Good design and engineering alone do not ensure a high-value, quality product. Our grain mill pioneer, Peter, knows this from long years of practical experience. Also imperative are a sound, carefully conceived assembly program and well-managed production facilities to make a product that will provide consumer utility and joy over many years. Workshop employees have

come to trust and rely on Peter’s advice and involvement in their daily operations.

KoMo advantages at a glance

To highlight and summarize the advantages we have described about KoMo products, we have compiled the following list:

- Simple to use, with a continually adjustable fineness setting
- Easy to clean; mill chamber accessible in a flash
- Compact size fits into every kitchen
- Surprisingly quiet
- Grinds flour as finely as even larger mills
- Patented suspension to protect the millstones and motor
- Sustainable resource utilization
- Socially responsible manufacturing
- 12 years limited warranty on every household grain mill



KoMo GERMANY

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Visit our website for further
information, sources of supply,
and recipes at
www.frischmahlen.com

Very precise instructions for our mills and flakers
please find at [YouTube](https://www.youtube.com) :
KoMo Getreidemühlen - Die Mühlenbauer
KoMo Getreidemühlen - Mahlstein Reinigen
Duett und FlocMan - Flockwerk ausbauen

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The headquarters of our firm in Hopfgarten in Austria, not far from Kitzbühel, in the heart of the Tyrol. Behind these walls Peter Koidl develops and designs KoMo grain mills, often together with Wolfgang Mock. Our mills start their journey from here to destinations in Austria, Southern Europe and Eastern Europe. This unlikely building also houses our center for quality control and assurance – believe it or not!



Komo



dealer's stamp