

Mockmill 

INSTRUCTION MANUAL

Mockmill Flakes

for various
kitchen mixers



**Please read the operating instructions before using your Mockmill.
This will protect you and prevent damage to your tool.**

TASTE - FEEL - EXPLORE
get the most out of grains

taste

FRESHLY
FLAKED
GRAINS

TASTES BETTER

feel

HOME-MADE
FOOD IS GOOD
FOR YOU

AND WHOLESOME

explore

FRESH
FLAKED
AROMA

JUST TRY IT



**JOIN THE
FOOD
REVOLUTION**

Dear Customer,

we are very pleased that you have purchased one of our Mockmills and welcome you to the world of cereals:

Taste: Freshly flaked tastes better.

Feel: Homemade is good for you and easy to digest.

Explore: Quality you make yourself, quite simply!

Try out your Mockmill right away and enjoy the variety, the great taste and the full aroma of freshly flaked whole grains.

We hope you will enjoy discovering and enjoying of new individual creations.

We also look forward to your feedback.

Kind regards

Paul Lebeau und Martina Mock

Good to have you with us!



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PRECAUTIONS AND SAFETY INSTRUCTIONS

Before using your Mockmill for the first time, please read this section carefully.

Selection of grains

Use only cleaned grains. Unclean grains may contain small stones that can damage the rollers.

Flaking grains other than listed on page 18 may damage the machine and invalidate the warranty. The range of possibilities is enormous, so for advice on using other grains, please contact us via email: info@mockmill.com

For home use

To avoid overheating your mixer, let it rest after flaking one full hopper of grains. As a general rule, one should let the mixer cool down for about 45 minutes before continuing. Check your mixer's manual for more specific instructions.

Supervision

The Mockmill may only be operated under proper supervision (and not by children).

Warning

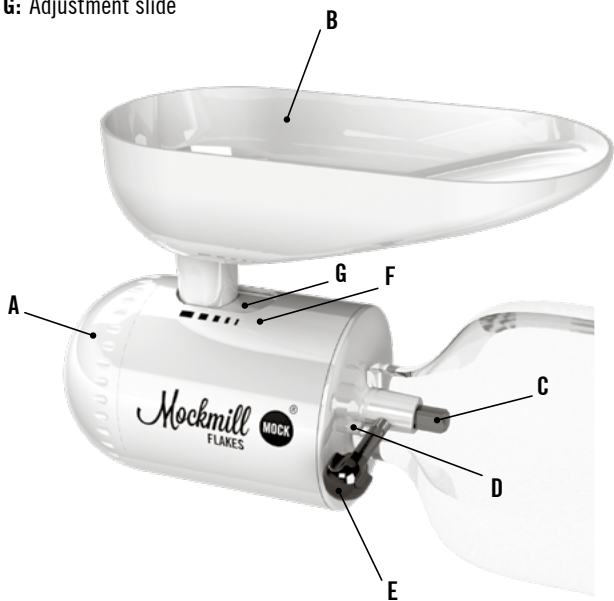
Never reach into the milling rollers or insert any objects (e.g. spoons, screwdrivers) when the appliance is switched on. Failure to observe this warning may result in injury (such as injury to fingers), and damage to the rollers could occur.

Cleaning

Dismount the flaker from the mixer before cleaning. The unit must never be allowed to get wet. Above all, never immerse it in water or other liquids. Simply wipe the outside of the housing very lightly with a damp cloth.

COMPONENTS

- A:** Housing closure
- B:** Funnel
- C:** Drive shaft
- D:** Alignment pin
- E:** Fastening screw
- F:** Housing with scale
- G:** Adjustment slide

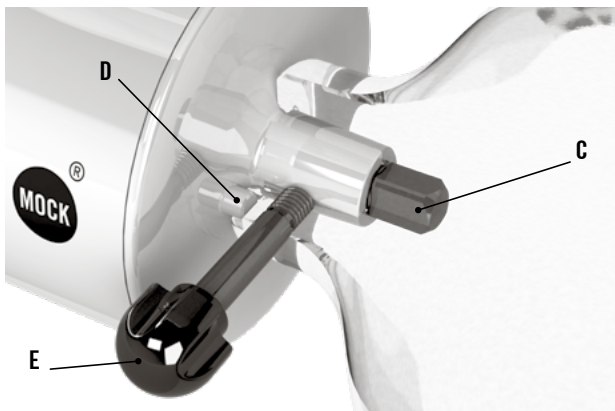


ASSEMBLY / PREPARATION

1. Loosen the fastening screw and remove the mixer's attachment hub cover.
2. Insert the Mockmill into the attachment hub, aligning the drive shaft with the square hub socket.
3. Rotate the attachment back and forth to find the fit if necessary.
4. When the Mockmill is properly seated, the alignment pin on the Mockmill will fit into the notch on the hub rim.
5. Tighten the extra-long fixing screw provided until the Mockmill is securely attached to the mixer.

Exception: KitchenAid Mini

Please use the original KitchenAid screw.



GETTING STARTED

Before first use

Flake a handful of oats and then throw the flakes away. By doing this, you remove from the rollers any possible manufacturing residues.

Getting started - please follow in order

Verify that the Mockmill is firmly seated on the mixer.

Then you are ready to start!

1. Setting the thickness: Simply slide the funnel to the desired position, the scale indicates the position for thicker or thinner flakes.
2. Load your cereal/seeds into the hopper.
3. Set the mixer to “3” for flaking.
4. Switch off after the desired amount of flakes has been produced.

Cleaning / sticky rollers

If the machine is to be left standing for a long time, e.g. before a holiday, we recommend that you clean the rollers. This is very easy (see next page). See also the demo video on our website at:

www.mockmill.com

→ Service/Help → Help/Support.

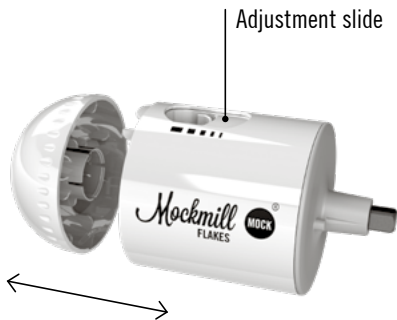
OPENING AND CLEANING

If your flaker unit is stubbornly dirty, it may be useful to open it up. Then you can clean the flaking unit and remove grain residues from the housing with a soft brush or a wooden spatula. Proceed as follows:

- 1 If necessary, remove the Mockmill from the mixer (page 9) and pull the funnel out of the adjustment slide.



- 2 Carefully remove the dome shaped casing closure. To release it, move the adjustment slide using one finger. You will feel some resistance; carefully increase the force until the closure is released.



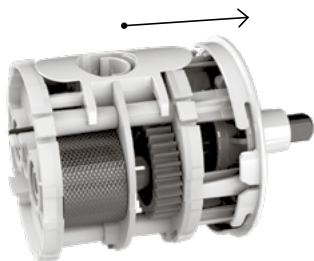
- 3a** Stand the Mockmill upright, grasp the outer casing with both hands and push it down onto the table.



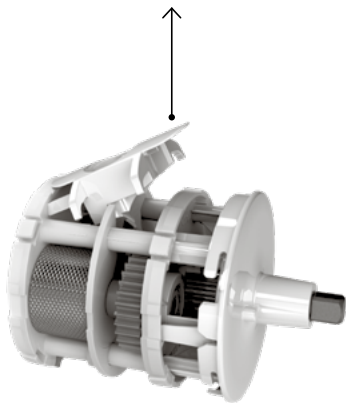
- 3b** Now hold the drive flange with one hand and pull the cylindrical housing away with the other hand.



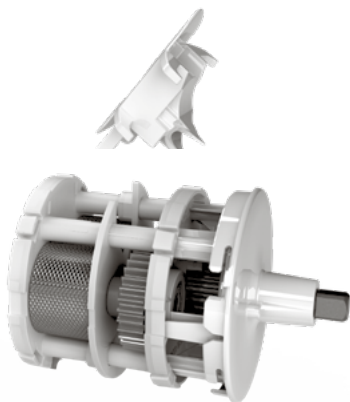
- 4a** Now push the adjustment slide towards the flange side (4a), then lift it up and out (4b, 4c).



4b

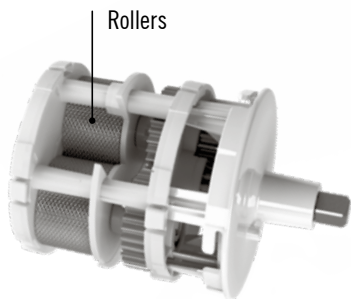


4c

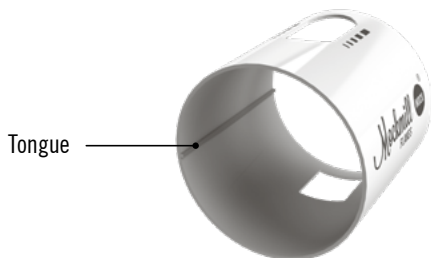


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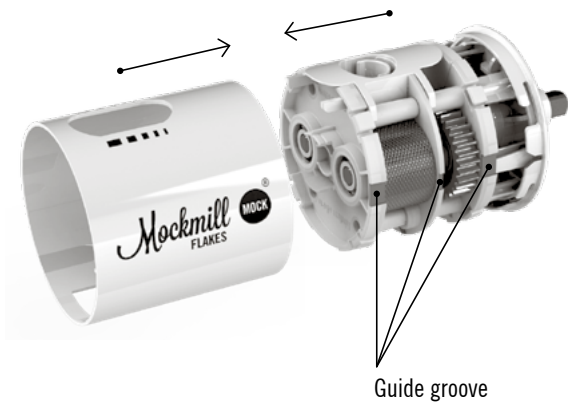
Now you can clean the rollers with a coarse brush and remove any residue you find among the gears.



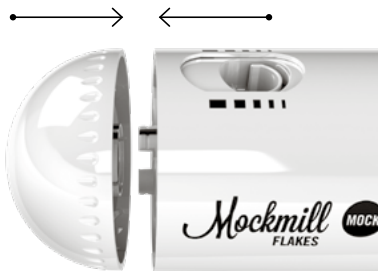
- 6a** To reassemble, simply proceed in reverse.
Take special care that when mounting the round housing cylinder, the guide groove (6b) slides into the tongue (6a).



6b



- 7** When mounting the housing lock, make sure that it is correctly aligned. The guide groove of the housing lock and the tongue of the inner plate are marked accordingly.



Guide groove



Tongue




WHAT CAN I FLAKE WITH THE MOCKMILL?

Grain table for flaker attachment Mockmill Flakes

Readily flaked	Disrupted for bio-availability	Requires preparation*
Oats	Golden millet, quinoa, brown millet, hemp seeds, sesame seeds, linseeds, buckwheat	Einkorn, Naked Barley, Buckwheat

* Briefly soak the grains in a kitchen sieve and then place them on a towel to dry. Once dry, they can be flaked.



**DO YOU HAVE
ANY QUESTIONS?**

Our hotline:
+49 6162 50 99 66 0
info@mockmill.com

FURTHER INSTRUCTIONS FOR USE

On our website at: **www.mockmill.com** →
Service/Help → Help/Support you will find videos
for further application notes.

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 contact us by phone (+49 61 62 50 99 66 0) or email **info@mockmill.com**. Almost all problems can be solved by our technical staff by phone.



**MADE IN
GERMANY**

TECHNICAL DATA AND CONTENTS

Description:

Flaker attachment
Mockmill Flakes

Suitable for kitchen machines of the brands:

Electrolux (some models),
KitchenAid (all models),
Kenmore (some models).

Fineness:

Adjustable for desired flake thickness.

Flaking throughput:

120 g per minute
(thin flakes and with the mixer set at 3).

Hopper capacity:

600 g

Technical changes reserved.**Crushing mechanism:**

Plastic, stainless steel

Housing:

Plastic

Dimensions:

27 x 10.5 x 18 cm

Weight:

1,2 kg

Warranty:

2 years

Colour:

White

Contents of delivery:

Flaker attachment with funnel, extra-long fastening screw, operating instructions.



**HABEN SIE
NOCH FRAGEN?**

Unsere Hotline:
+49 6162 50 99 66 0
info@mockmill.com

WARRANTY AND REPAIR

Wolfgang Mock GmbH guarantees Mockmill Flakes to be free of material or manufacturing defects for a period of two years from the date of purchase. To validate your warranty, please register at: **www.mockmill.com** → **service/help**. The warranty does not cover damage to fragile parts, e.g. the hopper, nor damage caused by misuse. Within the warranty period, a defective unit will be repaired or replaced.

If a repair becomes necessary, please call us or send an email to **info@mockmill.com** before returning the defective mill so that we can locate the nearest authorised service centre for you.

Notes for your recipes



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