

KoMo Fidibus Medium, Stone Mill



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Rating: Not Rated Yet

Price

Normal price: R 12200

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Description

The KoMo Medium grinder offers beautifully clean lines and excellent grain milling performance. Inside its beechwood veneer cabinet is an exceptionally advanced, yet beautifully simple, milling mechanism. Precisely fitted corundum-ceramic burrs grind to any texture you choose, from exceedingly fine flour to coarse meal or cracked grain. All by simply rotating the hopper to align with your choice on the front texture-setting scale.

KoMo mills are equipped with specially developed electric motors that provide reliable, yet extremely quiet power. The KoMo Medium electric grain mill has a 360 watt motor. It produces 100g of flour per minute for bread flour texture.

All dry grains can be ground with the KoMo Medium mill, including soft or hard wheat, oat groats (dehulled oats), rice, triticale, kamut, spelt, buckwheat, barley, rye, millet, teff, quinoa, amaranth, sorghum, soybeans and dent (field) corn. It will also grind lentils, dry beans (pinto, red, garbanzo, kidney & more), and dried, non-oily spices. It isn't suitable for herbs, oilseeds like flax or sesame, popcorn, or fibrous materials.

Dent (field) corn and soybeans can be ground to any texture from cracked to meal to very fine flour. For these very large-kerneled grains, grind first with the stones opened widely to produce cracked grain, then a second time if you want flour. The KoMo Medium will grind oats to a wonderfully soft, fine textured flour, but open the stones about five clicks (or so) wider than you would for a hard grain like wheat, otherwise the soft oat flour will fill the stones' furrows and in-feeding will stop. Opening the stones further will give you a cereal grind for porridge, or coarser yet for cracked oats, similar to steel-cut.

The grind of the KoMo Medium grain mill is continuously adjustable from fine flour to coarse meal and cracked grain, simply by turning the hopper bowl to align its index mark with the graphic scale on the front of the mill. As with all KoMo grinders, cleanup is minimal and easy, and access to the milling chamber takes just a moment and requires no tools.

If you prepare food for someone with a food allergy, see KoMo's optional interchangeable insert system. This ingenious solution lets you grind different types of grain in the same mill while keeping food types completely separate.

KoMo grain mills are the product of collaboration between Wolfgang Mock of Germany and Peter Koidl of Austria, whose innovations have led to many advancements in modern grain mill design. As the exclusive U.S. importer of KoMo mills, Pleasant Hill Grain is proud to represent their fine European craftsmanship to our customers. We appreciate the performance and durability of KoMo's mills, and the sustainable harvest practices followed in the production of their beautiful beechwood cabinetry.

Specifications:

- Grinding capacity at finest level: \pm 100grams/min
- Funnel capacity (Wheat): Approximately 700 gram
- Grinding Mechanism: Ceramic / Corundum
- Motor: 360W, Industrial motor
- Weight: 7 kg
- Housing: 7 PlyBeech Wood treated with natural vegetable oils.
- Millstone Diameter: 100mm
- Outer dimensions:15x15x31cm
- Guarantee: 6 year. Guarantee for household use only

Reviews

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