

aromateknik a/s



Electronic coffee grinder

WARNINGS

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

Make sure the power plug is offline when cleaning, also, Care is needed while handling cutting blades during cleaning.

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

Correct Disposal of this product

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

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1) FOREWORD

The grinder is a commercial appliance to be used in coffee shops, espresso bars, hotels, restaurants, etc. The grinder will grind whole beans into variable, user-selectable (from super fine to coarse) coffee powder on your demand.

Please read this manual from cover to cover before using the appliance as it contains important instructions for the safety, operation and maintenance of the appliance.

2) Technical Specifications:

Height: 565mm

Width: 210mm

Length: 300mm

Weight: 13Kg

Burrs diameter: 64mm

Hopper capacity: 1000gr

Electrical Specifications: 230V/50Hz or 110V/60Hz Power: 350W

Grinding capacities: 6-9Kg/hour

3) General Description



4) INSTALLATION

4.1) PACKAGING

While opening the packaging, check carefully to make sure the appliance is intact and there are no signs of damage. If in any doubt, do not use the unit and contact personnel with the appropriate professional skills.

The packaging materials must be kept away from children, as they represent a potential source of danger.

4.2) INSTALLATION

The appliance must be installed by skilled technical personnel in conformity with the safety rules in force. Incorrect installation may result in injury of persons or animals, or damage to property, for which the manufacturer cannot be held responsible.

- The appliance must be placed on a stable, flat surface.
- Before plugging in the appliance, make sure the voltage and frequency values of the supply mains correspond to the ratings indicated on the label featuring the appliance's technical data.
- The wall socket must be fitted with an efficient earth contact. Consequently, it is essential to make sure the earth system is efficient and in conformity with current safety rules. If any doubt, ask appropriate professional skills personnel to check the system thoroughly. The manufacturer cannot be held responsible in the event this regulation is not complied with.
- It is essential to make sure the ratings of the system are suitable for the power absorbed by the appliance - as indicated on the label featuring the technical data and that the wall socket is protected against over currents.
- Do not use extension cables, plug adapters for multiple sockets or makeshift connections.
- The bean hopper must be placed on the appliance and properly fixed with the appropriate screw or with the appropriate linchpin, according to grinder model.

5) OPERATION OF THE APPLIANCE

5.1) PRELIMINARIES

Verify that the hopper is correctly placed on the appliance. Close the locking slide and fill the hopper with coffee beans. Open the locking slide so that the beans are allowed to drop into the grinding system.

5.2) SWITCHING THE APPLIANCE ON AND OFF

In order to power up the appliance, set the switch to "I" position. The display located on the control panel will show the status of the grinder (such as: acculated doses, it includes blade temperature, enviroment humidity, accumulative working time for the blade, dosees statistics for today, week and month, also with the current time.

-Pushing the button on the bottom line (indicting as ☹ and ☹) to select which dose will be selected. After placing the filter the meter onto the filter holder fork, push the microswitch above the holder fork by the filter to grind and dispense selected dose.

In order to switch off the appliance, please set the switch to "O" position.

5.3) ADJUSTING GRINDING

In order to achieve finer or coarse grinding, the adjustment disk located under the hopper must be adjusted.



The disk remains in the chosen position without having to be locked in place. The adjustment is stepless.

Before rotation the disk, a locker must be pressed and holder firstly, there are 104 steps for the disk, turn it to right position as you need, then release the locker.

All adjustments must be performed with the motor on, and preferably without any coffee between the grinding blades. Grind small amounts of coffee in order to determine the optimal degree of fineness.

Before checking the fineness of the ground coffee, grind some doses of coffee to fill the duct between the grinding area and the outlet. This operation must be done whenever the grinding setting has been changed in order to empty the duct of the previous ground coffee.

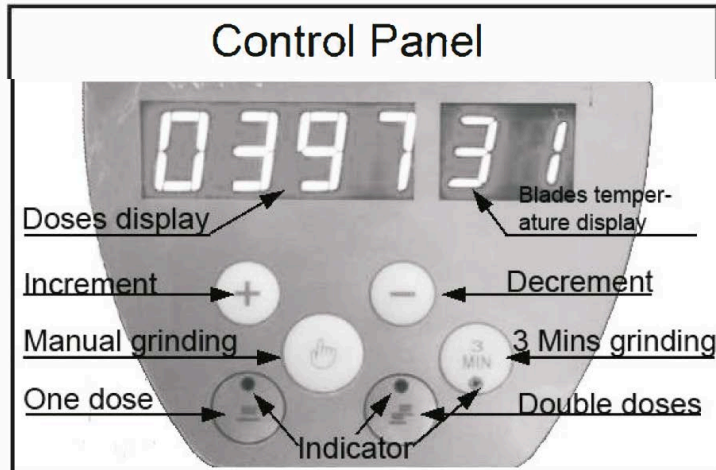
The change of the grinding setting might vary the weight of the doses.

Therefore adjust the doses only after the grinding setting.

In the grinder-doser version, if the coffee comes out of the espresso coffee machine very quickly, it means the coffee is ground too coarse. On the other hand, if it comes out too slowly, it means the coffee is ground too fine. In additional, bear in mind that there are many conditions liable to influence the correct supply, such as the weight of the portions, the compacting, the espresso machine settings, and the cleaning of the filters.

5.4) COFFEE DOSE ADJUSTMENT

In order to adjust the weight of the portion dispensed, use the increment/decrement button controls (“+” and “-”) located on the top line near the display. After having set the optimal degree of fineness, check the weight of the dose with a digital precision scale. In order to adjust the dose, just select the dose you wish to adjust and hold pressing the push button for 2.5 seconds; the display will blink and show the current setting for the selected dose. By pressing the increment/decrement buttons “+” and “-”, the grinding time can be increased or decreased and consequently the selected dose can be increased or decreased. Approximately, a change of 0.1 seconds is equivalent to a change of dose of 0.6 grams (0.02 ounces). After setting the desired amount of grinding time, press the pre-selected push button again to confirm and save the data set and exit from the adjusting program. Use a digital precision scale to check again the weight of the dose and, if necessary, repeat above mentioned operation.



WHEN YOU ARE INSIDE THE AJUSTING PROGRAM, IT IS NOT POSSIBLE TO OPERATE THE APPLIANCE.

IF THE APPLIANCE GETS SWITCHED OFF (SWITCH OFF OR POWER OFF) BEFORE EXITING FROM THE AJUSTING PROGRAM, THE CHANGES ARE NOT SAVED.

3 MINUTES MODE and MANUAL GRINDING MODE CANNOT BE PROGRAMMED AND THE DOSES DISPLAY WILL NOT BE ADDED DURING THESE TWO MODES.

6) PROTECTIONS

6.1) THERMAL OVERLOAD PROTECTION

The appliance's motor is protected against overheating resulting from overcurrents by a thermal overload protection which, when tripped, cuts off the power supply to the motor. Should the protection trip as a result of anomalous operation, such as the grinding blades jamming, the appliance must be turned off using the on-off switch, UNPLUGGED FROM THE MAINS, AND SKILLED TECHNICAL PERSONNEL CONTACTED. NEVER PERFORM ANY WORK ON THE APPLIANCE WHILE IT IS ATTACHED TO THE MAINS, TO AVOID THE RISK THAT MOTOR TURNS ON SUDDENLY. If the appliance overheats as a result of the motor stopping, allow the appliance to cool down before performing any repair work.

6.2) OVERHEAT OF THE BLADES PROTECTION

In order to reduce coffee ground agglomeration caused by the blades temperature and maximum keep the aroma of the coffee. The appliance's blades temperature is monitored and showed in the display. The power supply to the motor will be cut off once the temperature reaches 75centidegree and will be connected again when the temperature goes down to 40degree.

7) WARNINGS REGARDING SAFETY

This electrical appliance must be used in conformity with the rules in force governing safe operation.

- WHEN OPERATING THE APPLIANCE, BEWARE OF THE MOVING MECHANICAL PARTS IN THE AREA OF THE GRINDING BLADES AND OF THE GROUND COFFEE OUTLET. BEFORE REMOVING THE HOPPER FROM THE GRINDING SYSTEM, DISCONNECT THE POWER SUPPLY. AVOID REMOVING FOREIGN BODIES FROM THE GRINDING SYSTEM OR HOPPER WITHOUT FIRST UNPLUGGING THE APPLIANCE FROM THE MAINS.

Take care, as the grinding blades may continue rotation for a short while even after the appliance is switched off.

THE USER IS NOT AUTHORIZED TO REMOVE SCREWS OR ANY PARTS SCREWED ONTO THE APPLIANCE.

In the event the appliance is not working properly or is faulty, contact skilled technical personnel, and do not attempt to make repairs yourself.

BEFORE PERFORMING ANY WORK ON THE APPLIANCE, INCLUDING CLEANING AND/OR MAINTENANCE, DISCONNECT IT FROM THE POWER SUPPLY BY UNPLUGGING. TURNING OFF THE APPLIANCE USING ITS MASTER SWITCH DOES NOT ASSURE THE SAME CONDITIONS OF SAFETY.

When the appliance is left unattended, the appliance's power supply must be disconnected using its master switch (for example, at night, during work breaks, midweek closing or holidays). Do not let liquids of any kind come into contact with the internal or external parts of the appliance.

Never put ground coffee in the hopper intended only for coffee beans.

Do not tamper with the appliance.

Do not tug on the supply cable to unplug the appliance from the mains.

Do not touch the appliance with damp or wet hands or feet.

Do not use the appliance barefoot.

The manufacturer cannot be held responsible for bodily injury or damage to property if these regulations are not complied with.

8) MAINTENANCE

It is essential to check the state of the supply cable and plug periodically. IN THE EVENT THE SUPPLY CABLE OR PLUG ARE DAMAGED, CALL IN SKILLED TECHNICAL PERSONNEL TO REPLACE THEM, THIS TO PREVENT ANY RISK. IN - CERTIFIED APPLIANCES, A SPECIAL TOOL IS REQUIRED TO OPEN THE BASE PLATE TO GET AT THE CABLE.

It is recommended to use original spare parts only.

In order to assure the lasting efficiency of the appliance, skilled technical personnel must be called in to perform periodical maintenance, including detailed checks of the state of those components subject to wear.

The state of the grinding blades must be checked periodically (approximately every 50kg of grinded coffee). Blades in an excellent state will result in a high quality grinding and prevent the appliances overheating. Replace grinding blades every 400kg of grinded coffee (when using original replacement parts).

Be aware of the appliance's noise level. In case the noise level is higher than normal or irregular noises are coming from within the appliance, get certified personnel to perform an overall check of the appliance.

9) CLEANING THE APPLIANCE

DISCONNECT THE APPLIANCE'S POWER SUPPLY BY UNPLUGGING IT BEFORE CLEANING.

THE APPLIANCE MUST NOT BE CLEANED USING WATER JETS.

Do not install the appliance in rooms where water jets are used for cleaning.

THE APPLIANCE MUST BE CLEANED PERIODICALLY BY SKILLED TECHNICAL PERSONNEL ONLY.

Use perfectly clean, disinfected cloths or brushes for cleaning.

Do not use abrasive products as these are liable to take the sheen off shiny parts.

Hopper

Wash the hopper after having removed it from the appliance, with water and neutral soap, rinse it accurately with warm water and dry perfectly well.

To ensure great coffee taste, clean the bean hopper periodically. the hopper must be correctly fixed to the appliance.

Grinding system

After removing the grinding dial, remove the top blade container and clean the blades, the threads and the entire grinding system with a brush and a dry cloth. After having placed the top blade container back into place, screw the adjustment ring and insert, in models fitted with one, the tamper-proof screw in the hole allowing most adjustment. Place the hopper back into place and then set the grind adjustment.

Funnel

After having removed the lid, clean the funnel and its lid with a dry and disinfected brush.