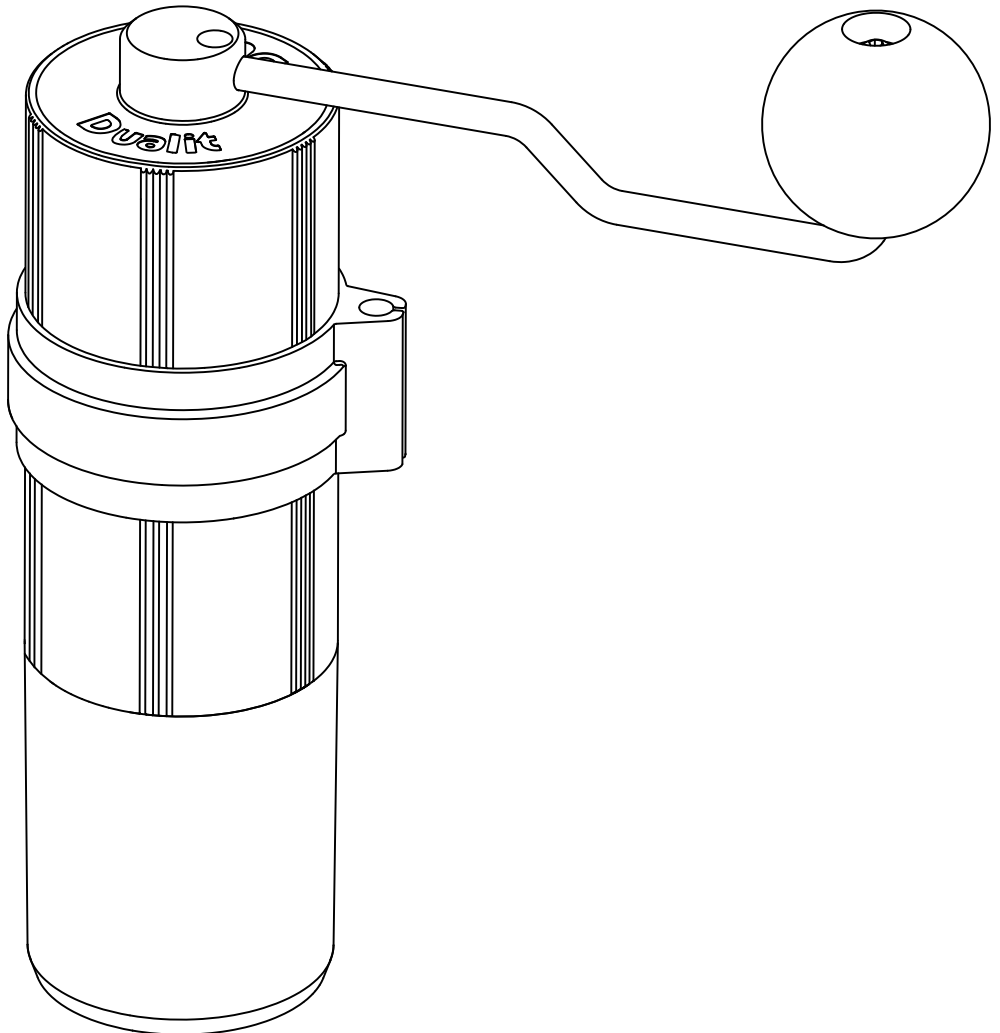


Manual Grinder

Instruction Manual



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IMPORTANT SAFETY PRECAUTIONS



READ ALL INSTRUCTIONS

BEFORE USING THE MANUAL GRINDER, KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.

WARNINGS

- This appliance is not designed for commercial or industrial use; it is for domestic use.
- This product can be used by children aged from 8 years and above if they are given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Caution when using and cleaning product as edges may be sharp.
- Do not store product when wet.
- Do not use if dropped, cracked or damaged.
- Only for use with Whole Coffee Beans and hard, dried ingredients.

IMPORTANT: FIRST USE

- Wash Jar and dry thoroughly.
- To remove the Jar, pull and twist in a downwards motion. If the Jar becomes difficult to remove, apply a small amount of vegetable cooking oil to the outside of the rim.
- Read this instruction manual before you start using the Manual Grinder. It gives you important safety information and will ensure you get the most out of your Dualit product.
- Keep this manual and your proof of purchase in a safe place.
- Don't forget to register your product at www.dualit.com/register

COFFEE AND OTHER INGREDIENTS

Although the grinder is intended for use with coffee, it can also be used to grind other hard, dried ingredients, such as:

- Salt
- Pepper
- Spices
- Sugar

Please note that when switching between coffee and other ingredients the grinder should be cleaned thoroughly to avoid contamination.

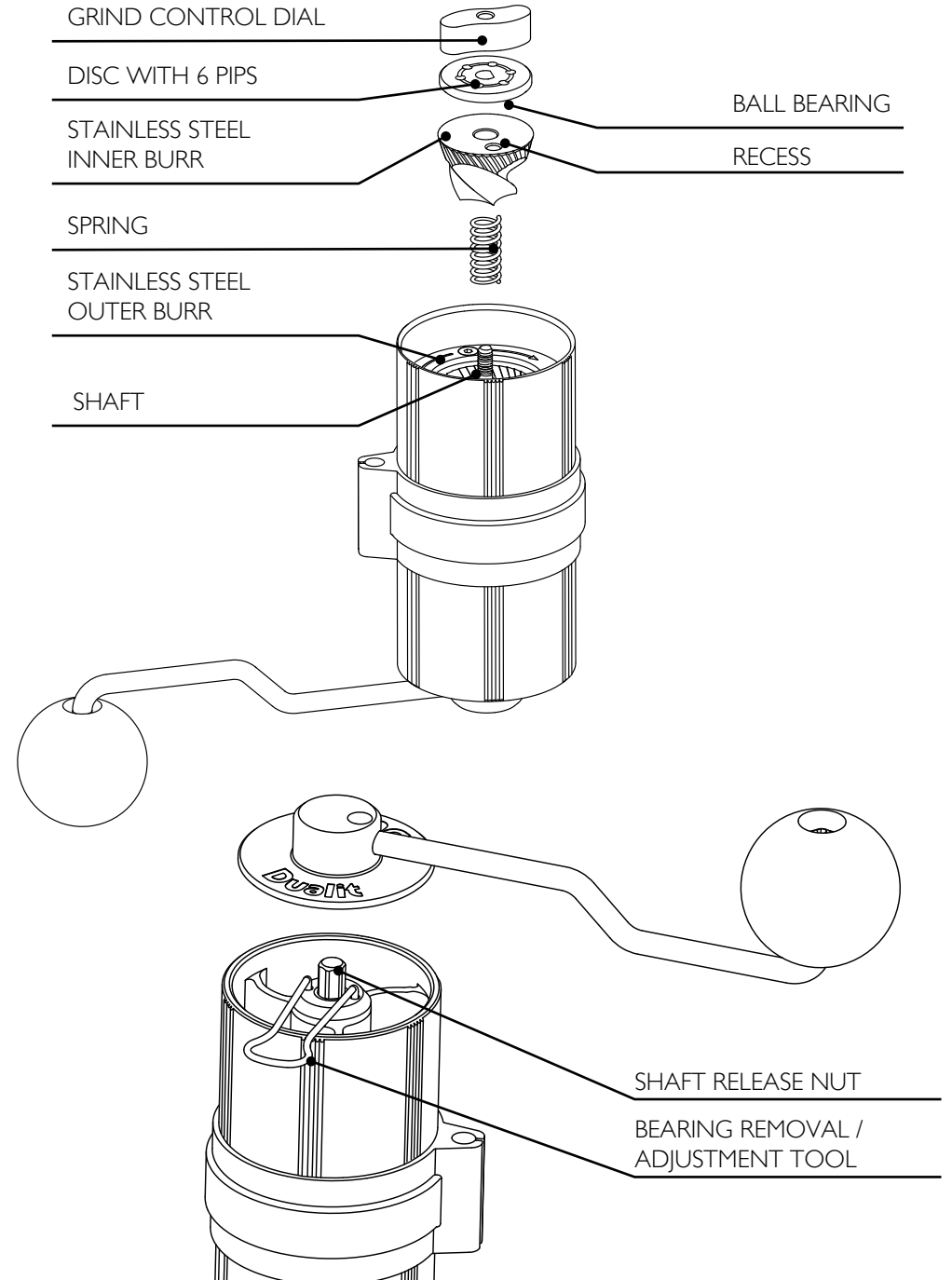
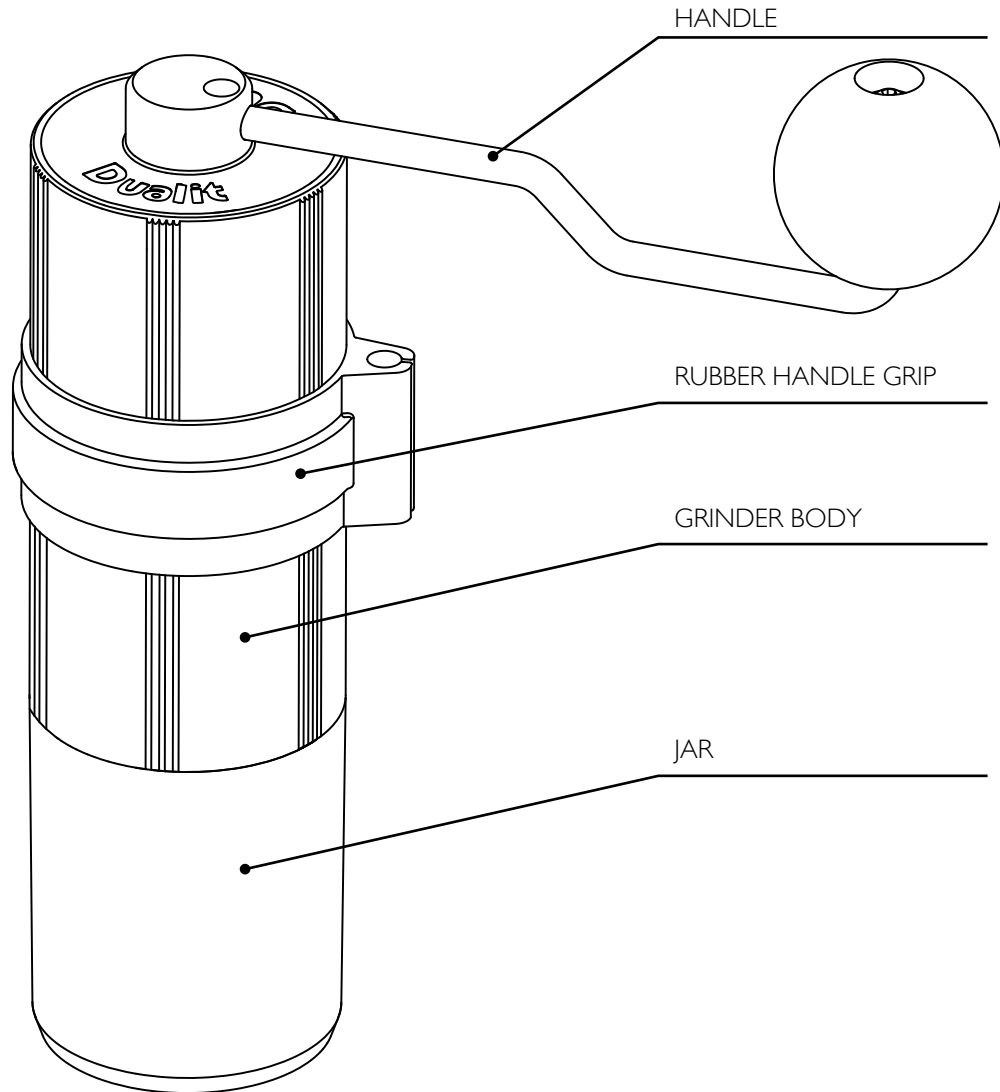
See page 10 for Cleaning.

SAVE THESE INSTRUCTIONS

In the interest of improving products, Dualit Ltd. reserves the right to change the product specification without prior notice.

All illustrations are for representation only, your model may vary from illustrations shown.

KNOW YOUR MANUAL GRINDER

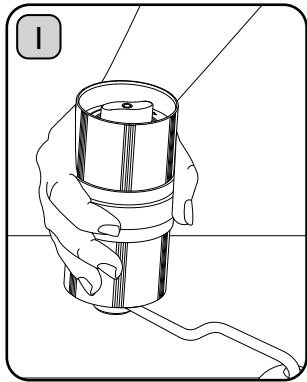


FIRST USE

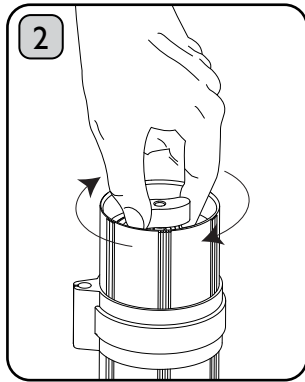
IT IS IMPORTANT TO SELECT THE CORRECT GRIND SIZE FOR YOUR COFFEE BREWING APPLICATION. For first use it is important to calibrate your grinder. This ensures an accurate and repeatable grind size that helps make great coffee.

FIRST USE CALIBRATION PROCESS

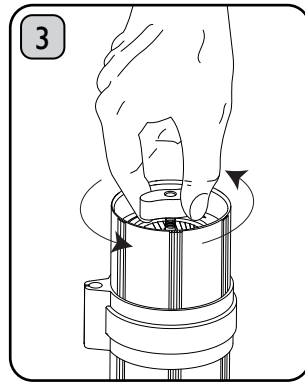
Note: Empty your grinder of any coffee before calibration.



Ensure that the Handle is in place and held to stop the Shaft from turning. You can turn the Grinder upside down and rest the central part of the Handle on the work surface, allowing you to hold the Grinder Body.

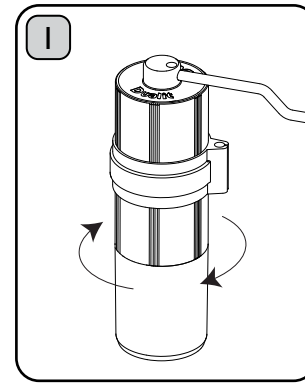


Gently turn the Grind Control Dial clockwise until you feel resistance to turning. The burrs are now touching and you will not be able to turn the Grind Control Dial any further. Important: Do NOT turn the handle at this point. You risk damaging the burrs.

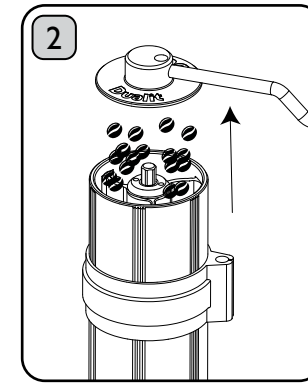


Turn the Grind Control Dial anti-clockwise, until it clicks into place; this separates the Burrs to allow them to rotate freely. The Grinder is now calibrated to '0 Clicks'. Now turn the Grind control dial anti-clockwise 4 clicks. **Note: Dualit does not recommend grinding finer than click 4 or coarser than click 40.**

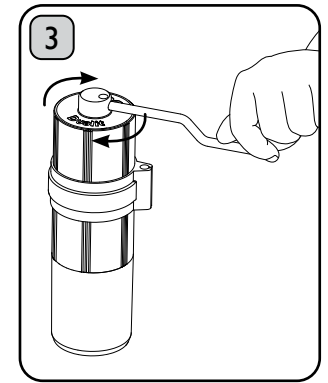
USING YOUR MANUAL GRINDER



Ensure the Jar is located onto the Grinder Body. Use a rotational motion to help it locate.



Remove the Handle and pour fresh, whole roasted coffee beans into the Grinder Body.



Replace the Handle and turn it Clockwise to grind coffee into the Jar.

TIP: Remove the handle, place your Grinder on a set of scales and zero. You can then weigh out and grind the exact amount of beans, with no wastage. To keep your coffee fresh avoid keeping coffee beans in your grinder; remove and store in an airtight container.

Use the Quick Start Grind Settings in the Table on the following page as a guide for first use. Please note these settings are only a guide and further adjustment may be required depending on specific coffee / machine being used.

THE BURRS OF YOUR NEW GRINDER ARE MADE FROM HIGH QUALITY STAINLESS STEEL, BUT OVER TIME THEY MAY WEAR. IF YOU NOTICE A CHANGE IN GRINDING ACCURACY, WE RECOMMEND YOU REPEAT THE STEPS IN FIRST USE – CALIBRATION PROCESS.

TIP: You may sometimes find that coffee grinds will clump together or even shoot out of the jar. This is caused by a build-up of static electricity when grinding. To remove the static, simply tap the jar and grinder assembly against a work surface 3 or 4 times, until the static dissipates. If the static still remains, clean the Jar with warm soapy water and dry thoroughly.

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OR BY POST



Register ✓
my appliance

QUICK START GRIND SETTINGS

VERY FINE			
BREWING STYLE/ MACHINE	NUMBER OF CLICKS	IDEAL COFFEE RESULT	GRIND ADJUSTMENT ADVICE
Turkish Coffee <i>My setting: _____</i>	4-6. Texture of flour.	Froth formed on coffee surface, coffee grounds remain in drink.	Grounds do not sink to bottom of cup – use finer grind.
Espresso Coffee Machines Single wall filter (recommended 4 clicks) <i>My setting: _____</i>		Steady flow, 35ml shot extracted in 20-30 seconds with thick, lasting crema.	Flow is too quick producing weak crema – use finer grind or more coffee.
Espresso Coffee Machines Double Wall Filter (recommended 5 clicks) <i>My setting: _____</i>			Flow is too slow; use coarser grind or less coffee.

FINE			
BREWING STYLE/ MACHINE	NUMBER OF CLICKS	IDEAL COFFEE RESULT	GRIND ADJUSTMENT ADVICE
Moka Pots <i>My setting: _____</i>	7-10. Texture of table salt or fine sugar.	Strong coffee flavour, like that of an espresso.	Weak/acidic coffee – use finer grind. Bitter coffee; use coarser grind.
Aeropress <i>My setting: _____</i>		Varies with your favourite Aeropress recipe, 1-4 minutes brewing time for a strong coffee flavour.	Weak/acidic coffee – use finer grind or brew for longer. Unable to push down plunger – use coarser grind.
Pour Over Coffee <i>My setting: _____</i>		Water continues to drip through coffee for 20-60 seconds after you have finished pouring water.	Flow is too quick producing weak/acidic coffee – use finer grind.
Cold Brew Drip Style <i>My setting: _____</i>		One drip every 1-2 seconds.	Flow is too slow producing bitter coffee – use coarser grind.

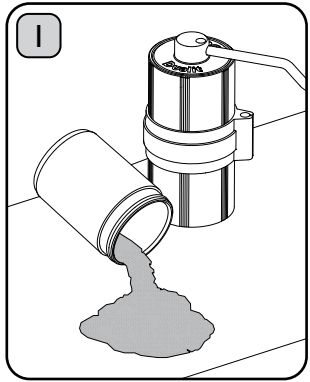
COARSE			
BREWING STYLE/ MACHINE	NUMBER OF CLICKS	IDEAL COFFEE RESULT	GRIND ADJUSTMENT ADVICE
Vacuum Pots <i>My setting: _____</i>	11-15. Texture of sand.	Coffee saturated for 90 seconds and drawn through filter for another 90 seconds.	Weak/acidic coffee – use finer grind. Bitter coffee – use coarser grind.
Drip Coffee Makers <i>My setting: _____</i>		Water takes about 5 minutes to fully drip through coffee.	Flow is too fast producing weak/acidic coffee – use finer grind. Flow is too slow producing bitter coffee – use coarser grind.

VERY COARSE			
BREWING STYLE/ MACHINE	NUMBER OF CLICKS	IDEAL COFFEE RESULT	GRIND ADJUSTMENT ADVICE
Coffee Cupping <i>My setting: _____</i>	16-40. Texture of sea salt or ground peppercorns, each separate particle is visible.	SCA (Specialty Coffee Association) cupping guidelines advise 70% to 75% of the particles passing through a U.S. Standard size 20 mesh sieve.	
Percolator <i>My setting: _____</i>		Froth formed on coffee surface, coffee grounds remain in drink.	Grounds do not sink to bottom of cup or need to be filtered – use finer grind.
Cold Brew – Immersion Style <i>My setting: _____</i>		Steady flow, 35ml shot extracted in 20-30 seconds with thick, lasting crema.	Flow is too quick producing weak crema – use finer grind or more coffee.
French Press (recommended 18 clicks) <i>My setting: _____</i>			Flow is too slow; use coarser grind or less coffee.

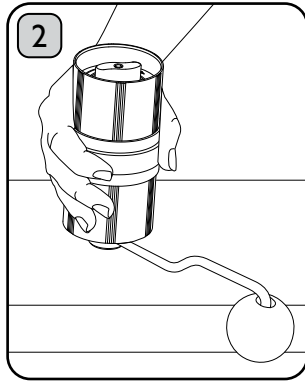
CLEANING

After some use, you may find that the individual click settings become less defined. Grinding will release oils which will build up on the burrs. These oils can affect both the flavour of your ground coffee and your grinding performance. It is recommended to disassemble and clean the parts of your grinder regularly.

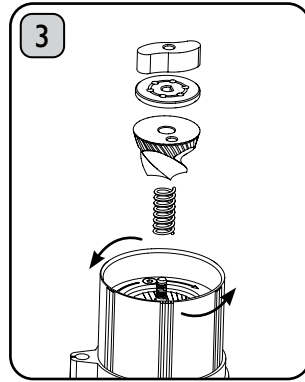
TO DISASSEMBLE YOUR GRINDER FOR CLEANING:



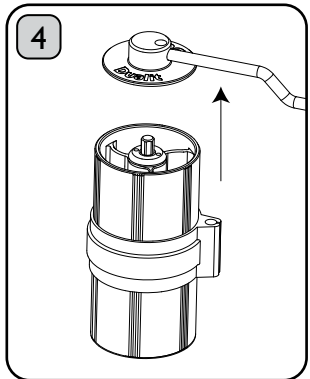
Empty beans from the Grinder.



Ensure that the Handle is in place and held to stop the Shaft from turning. You can turn the Grinder upside down and rest the central part of the Handle on the work surface, allowing you to hold the Grinder Body.



Turn the Grind Control Dial in an anti-clockwise direction until it becomes free from the shaft. This will release the Disc, Inner Burr and Spring.



Remove the Handle.

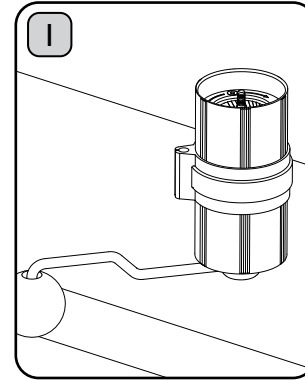
CLEANING CONTINUED

All parts can be cleaned with a small brush (e.g. an old toothbrush – do not use a wire brush) and warm soapy water. Do not submerge the Grinder, including the Grind Control Dial, Handle or Grinder Body in water. **Do not place any parts in a dishwasher.**

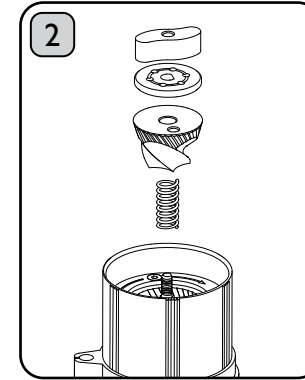
WARNING: Burrs will have sharp edges. Take care when cleaning.

Clean all parts of excess oils and coffee grounds and make sure they are fully dried before reassembly.

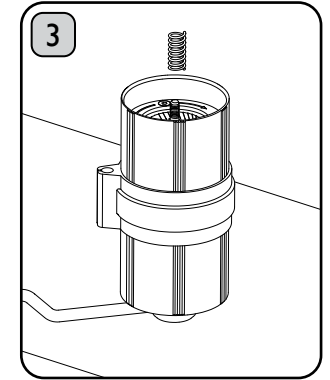
TO REASSEMBLE YOUR GRINDER:



Ensure that the Handle is in place and held to stop the shaft from turning. You can turn the Grinder upside down and rest the central part of the Handle on the work surface, allowing you to hold the Grinder Body.

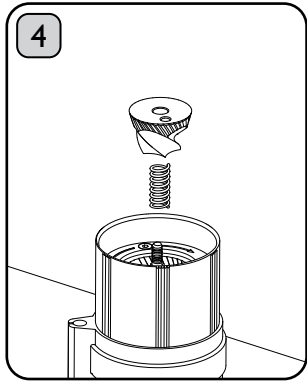


The parts are positioned in the order shown above.

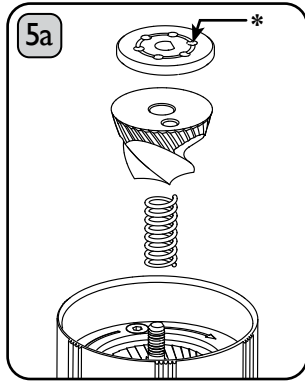


Place Spring onto the Shaft.

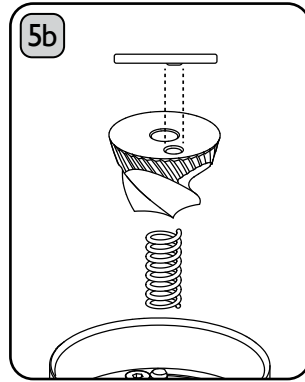
CLEANING CONTINUED



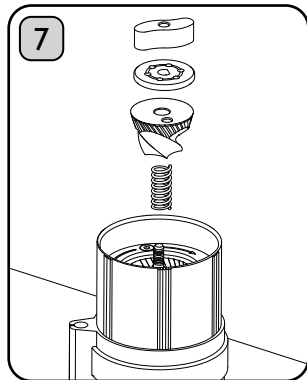
Place the spring and then the Burr onto the Shaft. The pointed end of the Burrs should face into Grinder Body.



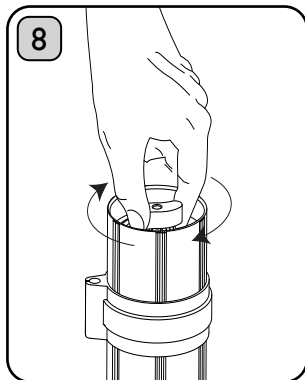
Place the Disc onto the Shaft so that the 6 pips* are facing away from the Grinder Body.



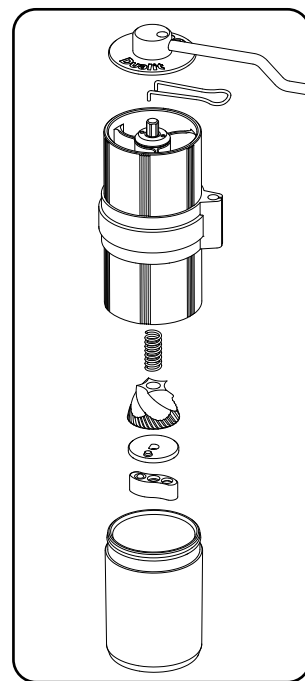
Align the Ball Bearing on the Disc with the Recess in the Burr. Note: You may need to rotate the shaft to aid alignment.



Attach the Grind Control Dial to the Shaft by pressing it down on the Disc to expose the thread and rotating clockwise at the same time.

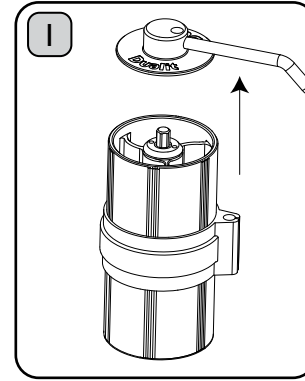


Remember to recalibrate and adjust to your desired setting (See First Use).

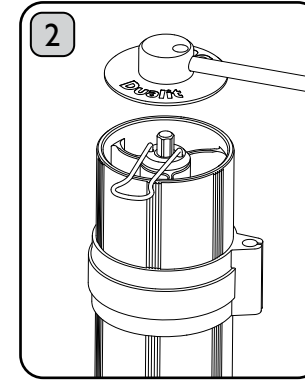


ADJUSTING THE BEARINGS

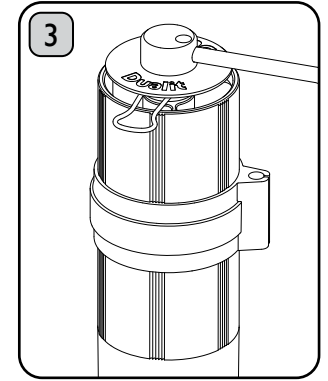
If the Shaft starts to become loose, the bearings can be re-tightened:



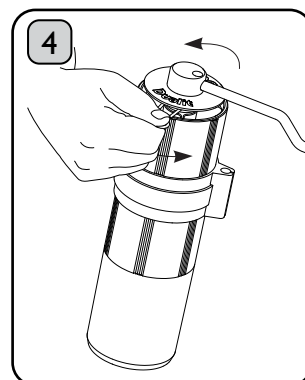
Remove the Handle.



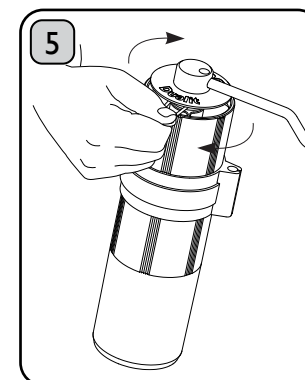
Place the Bearing Removal/ Adjustment tool into the two holes on the top of the Shaft Release Nut.



Carefully Place Handle onto the Shaft, over the top of the Bearing Adjustment Tool.



Hold the Handle in position to prevent it turning and rotate the tool anti-clockwise to gently tighten the bearing.



Should you wish, you can also turn the tool clockwise to unscrew the bearing and shaft, so that they can be removed for repairs or cleaning.

Warning: do not over tighten as this will prevent the shaft from turning.

TROUBLESHOOTING

POSSIBLE CAUSE(S)	SOLUTION(S)
COFFEE NOT GRINDING	
Setting too fine.	Increase grind size by gradually turning Grind Control Dial anti-clockwise until coffee starts to grind.
Coffee too oily. Oily coffee can clump together.	A coarser grind can help prevent oily coffee clumping. Try gradually increasing grind setting until coffee grinds.
Turning the handle in the wrong direction.	Turn the handle in a clockwise direction.
Coffee beans stuck in hopper.	Gently shake the grinder to free the beans.
JAR DIFFICULT TO REMOVE	
Seal has become dry.	Add a small amount of vegetable cooking oil to the seal.
COFFEE JUMPS AROUND IN THE JAR AND IS DIFFICULT TO REMOVE	
Static electricity has built up when grinding.	Tap the jar and grinder body against a work surface after grinding.
	Clean the jar with warm soapy water and dry thoroughly.
SHAFT OR HANDLE FEELS WOBBLY / LOOSE	
Shaft release nut has come loose.	Tighten shaft release nut using Adjustment tool. See page 13.
GRINDER CONTROL DIAL NO LONGER CLICKS	
Grinder needs cleaning.	See page 10.
Disc or dial upside down.	Remove disc and rotate.
COFFEE RESULTS NOT AS PER QUICK START GRIND SETTINGS	
This is only a guide and you may want to consult your coffee machine instructions.	Check coffee machine instructions.
Grinder might be out of calibration.	Calibrate Grinder, see page 6.
Coffee may not be fresh.	Always use fresh coffee. Once a packet of coffee is open it will only stay fresh for around 3 days. Try to avoid storing coffee beans in your grinder for longer than 3 days.

NOTES

DON'T FORGET TO REGISTER YOUR PRODUCT	WWW.DUALIT.COM/REGISTER	Register  my appliance
	OR BY POST 	

Dualit[®] Café

BARISTA ACCESSORIES

Dualit's Barista Kit offers all the tools you need to create café quality coffee at home. The Tamper, Knock Box, Milk Frothing Jug & Thermometer are available to purchase separately or as a complete Barista Kit.

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Dualit Limited County Oak Way Crawley West Sussex RH11 7ST

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