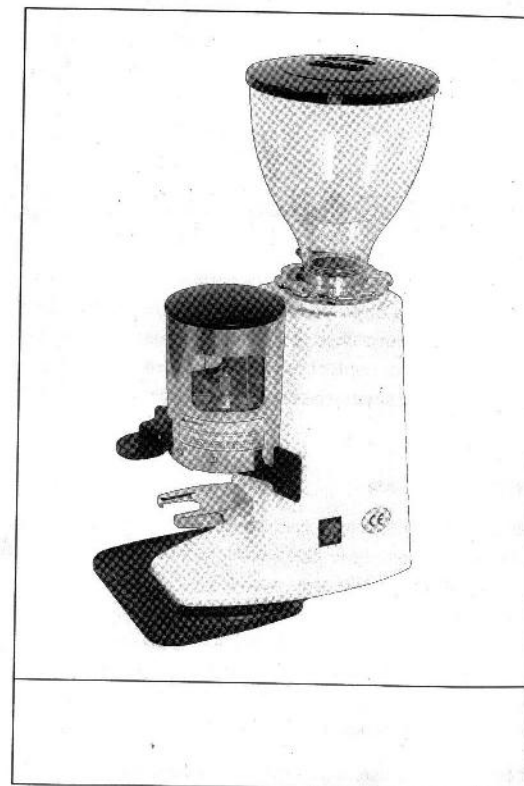


DISPENSER COFFEE GRINDER (MODEL: T1)



Version 1.1

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.

Warranty Information

The manufacturer provides warranty in accordance with the legislation of the customer's own country of residence, with a minimum of 1 year, starting from the date on which the appliance is sold to the end user.

The warranty only covers defects in material or workmanship.

The repairs under warranty may only be carried out by an authorized service centre.

When making a claim under the warranty, the original bill of purchase (with purchase date) must be submitted.

The warranty will not apply in cases of:

Normal wear and tear incorrect use, e.g. overloading of the appliance; use of non

approved accessories; Use of force; damage caused by external influences; damage

caused by nonobservance of the user manual, e.g. connection to a non- suitable mains

supply or non compliance with the installation instructions. Partially or completely

dismantled appliances

This appliance has been designed solely for grinding coffee beans. Any other use is understood to be improper, and consequently hazardous. The manufacturer cannot be held responsible for any damage as a result of improper or incorrect use. Do not use the appliance for grinding other types of food, or anything else. THE COFFEE GRINDERS AND COFFEE GRINDER-DOSERS MANUFACTURED BY OUR COMPANY ARE INTENDED FOR SKILLED PERSONNEL ONLY FOR PROFESSIONAL USE AND NOT FOR HOUSEHOLD USE. The user must be an adult. Do not allow children or incapable persons to use the appliance.

Content

1) PREFACE.....	4
2) TECHNICAL SPECIFICATIONS.....	4
3) General Description.....	5
4) INSTALLATION AND WIRING.....	5
4.1) PACKAGING.....	5
4.2) Installation and wiring.....	5
5) OPERATION.....	6
5.1) PRELIMINARIES.....	6
5.2) SWITCHING THE APPLIANCE ON AND OFF.....	6
5.3) ADJUSTING GRINDING.....	7
5.4) COFFEE DOSE ADJUSTMENT.....	8
6) Protection.....	9
A) Thermal overload protection.....	9
B) Grinding chamber safety screws.....	9
c) SAFETY INSTRUCTIONS.....	9
7) MAINTENANCE AND SERVICE.....	10
8) CLEANING.....	10
Cleaning the bean hopper.....	10
Cleaning the grinding chamber and grinding parts.....	11

1) PREFACE

Congratulations for purchasing the T1/T1A dispenser coffee grinder. The T1/T1A is a commercial appliance to be used in coffee shops, espresso bars, hotels, restaurants etc. It can grind whole bean coffee into variable, user-selectable (from super fine to coarse) coffee powder and can dose it into your espresso machine Porta Filter. Please read this manual from cover to cover before using the appliance because it contains very important instruction for the safety, operation, and maintenance information of the appliance. Look after this manual and keep it in a safe place.

The manufacturer reserves the right to make changes to the product and to the manual without notification.

2) TECHNICAL SPECIFICATIONS

Dimensions:

Height: 560mm

Width: 210mm

Length: 300mm

Weight: 14Kg

Burrs diameter: 64mm

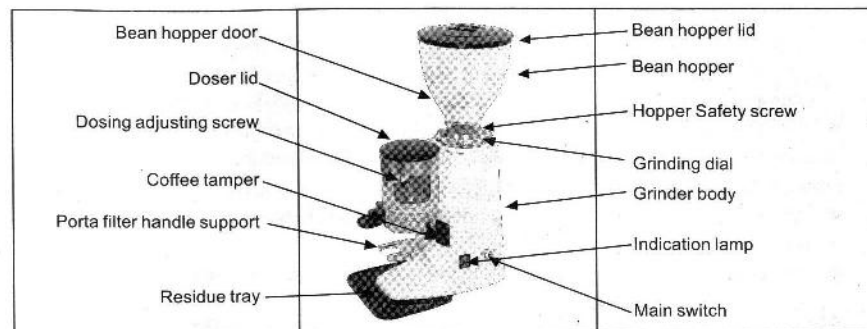
Hopper capacity: 1200gr.

Voltage: 120/230V @50Hz/@60HZ

Power: 370W

Grinding capacities: 6-9Kg/hour

3) General Description



4) INSTALLATION AND WIRING

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.

Keep the packaging until the warranty has expired!

4.2) Installation and wiring

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 nameplate.

- 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. **IT IS COMPULSORY TO EARTH THE APPLIANCE.** 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 nameplate and that the wall socket is protected against over currents.
- Do not use extension cables, plug adapters for multiple sockets or makeshift connections.
- In EEC member countries, the regulation in force calls for the external

equipotential terminal (⚡) on the outer part of the appliance's base plate to be connected to an equipotential node if the installation is to be correct.

- THE HOPPER MUST BE PLACED ON THE APPLIANCE AND PROPERLY

5) OPERATION

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.



Fig5.1

5.2) SWITCHING THE APPLIANCE ON AND OFF

Grinding coffee with T1/T1A grinder:

T1: The appliance is equipped with 2-state On/Off switch. (Fig5.2)

Switch on the appliance by pressing the switch to "on" position. We recommend that

you fill the hopper 75% of its capacity in order to guarantee consistent dosing. Switch off the appliance by pressing the switch to "off" position.

T1A (automatic operation)

The appliance is equipped with a two-state main switch: ON, OFF (Fig5.2)

ON mode—the grinder will grind coffee beans until the coffee powder in the doser reaches "full" level. Once it's full, the grinder will stop and stand by until the level of powder is low or and 6 doser of powder were dispensed off if applicable. When the two conditions arrive, The grinder resume grinding automatically until the powder level reach "full" again!

OFF mode—the appliance will stop while the switch putted in the off position.



Fig5.2

Operating intervals: The manufacturer does not recommend using the appliance continuously for a period of time exceeding 30 minutes. It is a normal occurrence that after a long grinding, the grinding chamber will heat up. In order to achieve best ground, we strongly recommend grinding in short intervals of a few minutes each.

5.3) ADJUSTING GRINDING

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

By rotation the disk clockwise, the coarseness of the ground coffee will be increased (Fig5.3); to fineness, rotation the disk anticlockwise (Fig5.4).

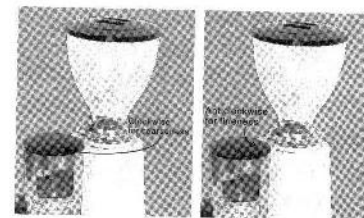


Fig5.3

Fig5.4

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

5.4) COFFEE DOSE ADJUSTMENT

Coffee dose refers to how much coffee comes out of the grinder with each pull of the dosing lever. The size of the dose depends on the type of espresso machine. The dose is determined by first dispensing the required number of doses into a single cup porta filter. After tamping, the level of grounds in the filter should be around 4–5mm from the rim of the filter. (This also applies to the double cup.) If the porta is too full, it will be difficult to fit the coffee handle to the espresso machine. If the level is too low, the coffee will lack taste and could flow too quickly. Once set for a particular espresso machine, the dose will not usually need to be readjusted.

It's important when adjusting the dosing quantity to roll the coffee. This is done by placing the dispenser lid under the dosing unit outlet and operating the dosing lever so coffee grounds fall onto the lid. Do this about five times then return the ground coffee on the lid back into the dispensing unit. Repeat this process once more to ensure all six dosing chambers have been evenly filled.

Before changing the dose, make sure all chambers in the dosing wheel are full and that the coffee has been rolled as described on the previous page.

To reduce the dose, turn the knob clockwise. To increase the dose, turn the knob anti-clockwise. (Fig 5.5)

While making this adjustment, place a finger or thumb into the dispensing unit outlet so the wheel is prevented from turning.



Fig 5.5

After making an adjustment, test the dose by grinding more coffee and rolling it to ensure all dosing chambers are full. Fill a single cup basket and tamp the grounds, then check if the right quantity of coffee has been dispensed. Make further adjustments as required.

The dispensers are factory adjusted to serve an amount of approximately 7g. of ground coffee, but this quantity can be regulated as follows: Remove the ground coffee dispenser lid and turn the dispensing regulation screw clockwise to obtain a smaller amount of coffee, and counterclockwise to obtain a larger amount. Once the quantity of each serving has been regulated, replace the ground coffee dispenser lid.

6) Protection

A) Thermal overload protection

In order to eliminate the risk of fire the motor is equipped with an overheat protection device which will cut off the motor's power supply when it reaches a high temperature. In the event that the thermal protection is tripped as a result of malfunction (e.g. jammed blades, worn out bearings, foreign object in grinding chamber, etc.) the appliance main switch should be turned off immediately and the main power plug must be disconnected. For further handling of the device contact your local service provider, and allow the appliance to cool down before any further maintenance. In the event that the thermal protection is tripped as a result of a long continuous operation (read section 5, for operating intervals) allow the appliance to cool down and reset the thermal cutoff protection by unplugging the main cable from the socket. On the first operation after resetting a tripped overheat protection device observe the grinding quality and noise level, and if there are any irregularities shut down the appliance and call a certified technician for a complete analysis of the appliance.

B) Grinding chamber safety screws

The grinding chamber can be a hazardous area if the proper precautions aren't observed. The grinding dial safety screw should never be removed during normal operation of the appliance unless the appliance is disconnected from the power supply.

c) SAFETY INSTRUCTIONS

- NEVER OPERATE THE GRINDER IF THE HOPPER IS NOT INSTALLED PROPERLY. BEFORE REMOVING THE HOPPER FOR ANY REASON, MAKE SURE THAT THE POWER SUPPLY IS DISCONNECTED.
- AVOID ANY CLEANING WHEN THE POWER SUPPLY IS CONNECTED.
- NEVER attempt to insert your fingers or any objects into the grinding chamber or blades.
- Be aware that grinding blades continue rotating for a short while after the grinding operation has ended.
- BEFORE ANY MAINTENANCE. ALWAYS MAKE SURE disconnect the power supply.
- In the event that the appliance has a malfunction or the blades need to be replaced, do not attempt to service the appliance by yourself.
- Do not change or tamper with the appliance.

- Do not use the appliance barefoot or if your hands or feet are damp.
- Do not use the cable wire to pull and disconnect the power plug.
- Always keep the appliance dry (internally and externally).
- Never put coffee powder into the hopper.
- Never attempt grinding anything else other than coffee beans.

7) MAINTENANCE AND SERVICE

Warning: All appliances' technical handling operations, such as installation,

maintenance, or service should be performed by certified personnel or by your local

dealer.

Following this rule will make long-lasting and reliable performance for the appliance. Check the state of the grinding blades periodically (approximately every 50kg of grinded coffee). Good condition blades will result in a high quality grind and prevent the appliances over- heating. 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.

8) CLEANING

BEFORE ANY CLEANING ROUTINE DISCONNECT THE APPLIANCE POWER SUPPLY. NEVER USE RUNNING WATER TO CLEAN THE MAIN BODY AND DOSER. USE ONLY PERFECTLY CLEAN CLOTHS OR BRUSHES TO CLEAN THE APPLIANCE. DO NOT USE ABRASIVE CLEANING PRODUCTS AS THEY MAY WEAR OUT THE APPLIANCE COATING

1) Cleaning the bean hopper

Take off the bean hopper (Fig5.1) and rinse it thoroughly with water and soap. As the bean hopper is made of clear polymer, use only liquid detergent (free of abrasive components) and soft sponge. Before reinstalling the beans hopper back to its position, make sure it is dried thoroughly. To ensure great coffee taste, clean the bean hopper periodically

2) Cleaning the grinding chamber and grinding parts

To ensure great coffee taste, clean the bean hopper periodically.

- **Cleaning the grinding chamber**
Take off the grinding dial (use a screwdriver to take out the dial safety screw). Pull out the upper blade holder; make sure not to lose the upper blade support springs. Use a brush, a cloth, and a vacuum cleaner to clean the grinding chamber thoroughly. Do not use sharp objects to scrape coffee residue off of the blades.

Examine both of the blades' condition and replace them if necessary. The replacement and assembly of a new set of blades is a delicate task. Only skilled technical personnel should be allowed to perform blade removal and assembly.

After all cleaning and replacing tasks are through make sure to assemble all of the parts and safety screws the same way as they were disconnected. If anything does not fit back together or there are left over parts. **DO NOT ATTEMPT TO OPERATE THE APPLIANCE, CALL FOR THE ASSISTANCE OF YOUR TECHNICIAN.**

- **Cleaning the doser**
Discharge all ground coffee; use a clean brush to brush the dosing chambers (by rotating it one by one). Use a clean cloth to remove stains and hard to remove marks. If a more thorough clean is required, than the operation must be Performed by skilled technician.