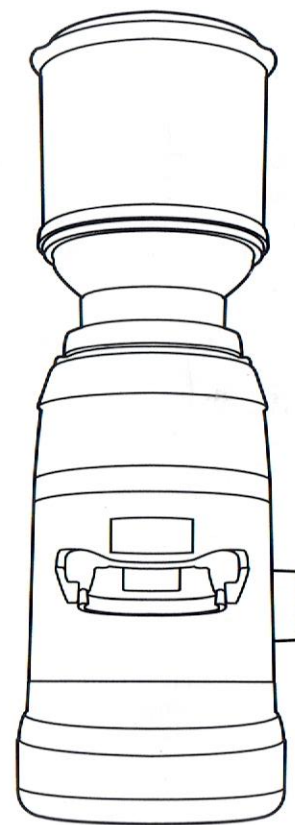


CARIMALI

CG150

Coffee Grinder

Instruction Manual



Features of CG150

450g Bean hopper

The 450g capacity bean hopper has a closure arm for easy removal. This allows the user to remove the hopper without taking out the beans.

Grind adjustment collar

Large and easy to use, the collar has a range of 30 grind settings. This allows the user to select a fine grind for an espresso or a coarser grind for brew styles such as plunger. With such precise settings the user controls the particle size and ultimately the quality of the brew.

LED lighting

The grind delivery outlet is illuminated with LED lighting when grinding begins.

Tap & Go™ easy to use function

Grinding into the group handle is seamless with the unique Tap & Go™ technology. Simply position the group handle and gently press down for freshly ground coffee.

Group handle cradle

A stylish and sturdy metal cradle designed for 58mm group handles that allows hands free operation. Also comes with a 50mm group handle adapter.

Grind spill tray and storage area

Positioned under the grindingspout the grind spill tray catches any loose coffee grinds. Underneath the tray is a storage area for the burr cleaning brush and 50mm group handle adapter.

Rubber feet

The non-slip rubber feet ensure the grinder remains stable and prevents slipping on the bench top during use.

Burr shield

Conical burrs

The hardened steel conical burrs achieve excellent grind consistency and minimises heat transfer to the coffee due to their slow rotation.

Hopper closure arm

Stainless steel housing

Built to last, the heavy-duty Stainless Steel body encases a powerful belt driven motor and provides a stable base foundation for the grinder.

Operation dial

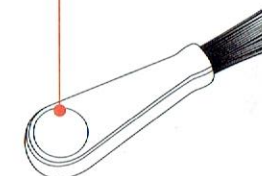
Allowing both automatic and manual grinding.

Cord wrap

Cord wraps away to keep bench top clean.

Burr cleaning brush

Strong bristles help sweep out grinds from the burrs.



50mm group handle adapter

Carimali Safety Precautions

SAFETY PRECAUTIONS FOR YOUR CARIMALI COFFEE GRINDER

Read carefully and save all the instructions provided with an appliance.

Check the hopper for the presence of foreign objects before using.

Always operate the grinder with the hopper properly inserted in the grinder.

Do not place your hand in or near the burrs while the grinder is in operation.

Always place the unit on a flat, level surface.

Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.

Turn the power off and remove the plug when the appliance is not in use and before cleaning.

Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.

Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.

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. They should also be warned of hazards involved when using the appliance.

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

The unit and its connection cable have to be kept out of reach of children younger than 8 years old.

The temperature of accessible surfaces may be high when the appliance is operating.

Never leave an appliance unattended while in use.

To prevent potential injury from misuse, do not use an appliance for any purpose other than its intended use.

Switch off and unplug at power point before cleaning.

Do not attempt to re-grind ground coffee.

Switch off the appliance and disconnect from power supply before touching any part of the grinder that moves during use.

Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.

Do not place on top of any other appliance.

Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.

Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest CARIMALI Appointed Service Centre for examination, repair or adjustment in order to avoid a hazard.

For additional protection, CARIMALI recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.

Do not immerse the appliance in water or any other liquid unless recommended.

Appliances are not intended to be operated by means of an external timer or separate remote control system.

This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

For cleaning, please refer to the Care and Cleaning's section.

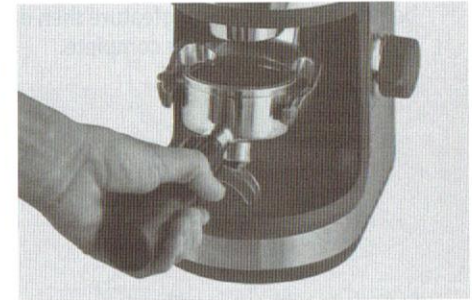
Please let the machine cool down to room temperature after two rounds of grounds at any grinding settings.

In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as timer, or connected to a circuit that is regularly switched on and off by the utility.

Functions of CG150

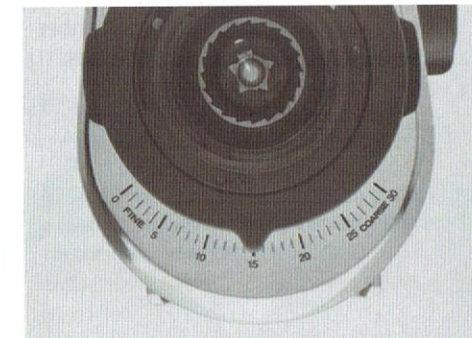
Tap & Go technology

The new patent pending Tap & Go function allows an easy one touch grind directly into the group handle. Simply set the operation dial to auto and place the handle into the group handle cradle then gently depress the handle downward to fill the basket with freshly ground coffee on demand.



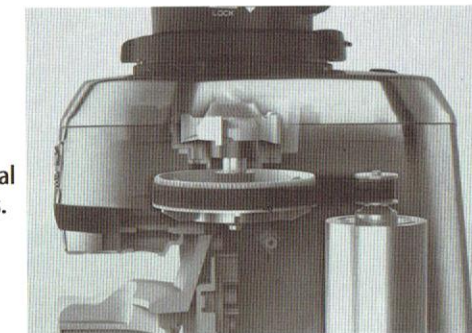
Adjustable grind settings

Accurate and adjustable grind settings give the flexibility to create the right grind size for different coffee styles and extraction rates. The unique grind cartridge and easy recalibration system ensures ongoing precision.



Slow speed grinding

The combination of a powerful yet quiet, belt-drive system and hardened steel conical burrs deliver a slow speed grinding process. This minimises the heat transfer to the coffee, protecting its aromatic profile.



Please ensure the above safety precautions are understood.

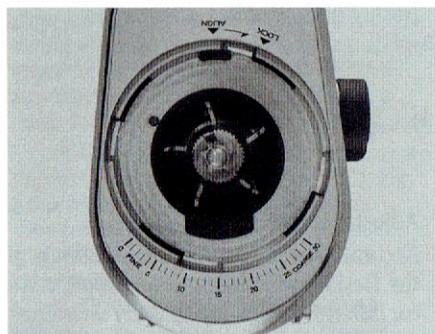
LED Lit Grind Area

Seamless grind delivery is assisted by LED illumination that engages when grinding begins. An auto dimming feature then dims the light when grinding is complete.



Easy clean without recalibration

The patent pending grind cartridge enables easy access to the lower burr chamber without altering your grind settings.



Operation Guidelines of CG150

Before using the coffee grinder, wipe the base exterior with a damp cloth. Wash the bean hopper and hopper lid in warm soapy water, then rinse and dry thoroughly.

Note: Do not immerse the grind cartridge in water or any other liquid.

Note: Do not place any parts of the coffee grinder in the dishwasher.

1. Place the coffee grinder on a dry, level surface.
2. To attach the bean hopper, align the arrow on the hopper with the arrow on the top of the grind cartridge and turn clockwise to lock. See figure 1.

The grinder will not function without the hopper in place.



Figure 1

3. Fill the bean hopper with coffee beans.

Tip: To maintain an even weight bearing down on the burrs, we recommend keeping the hopper at least half full. This ensures a more consistent grind is achieved.

Note: This coffee grinder is intended to grind whole coffee beans only.

4. Place the hopper lid onto the bean hopper and open the hopper closure arm.

5. Ensure operation dial is off, plug the power cord into a 220-240V AC power outlet and switch the power on.

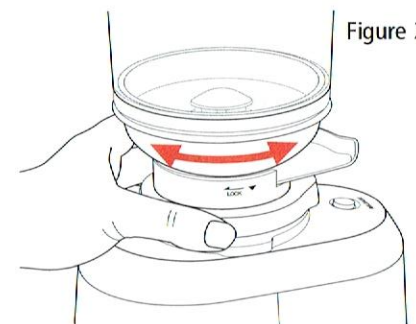


Figure 2

6. Select the grind by turning the grind adjustment collar to the desired setting, see figure 2.

Refer to the grind setting table on page 11 to assist you in selecting the correct grind level for the desired brewing method.

For grinding into the group handle

7. Insert the group handle into the group handle cradle at an inclined angle placing the front edge under the lip of the group handle cradle. See figure 3.

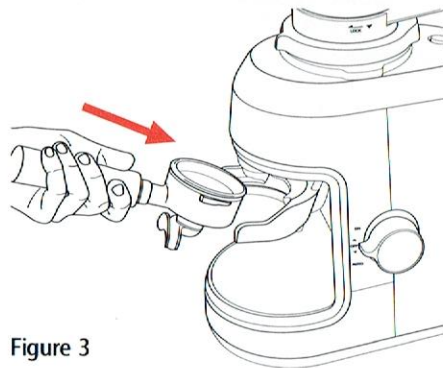


Figure 3

Note: The group handle cradle accepts 58mm group handles. To use a 50mm group handle attach the adapter located in the storage area under the drip tray.

8. Turn the dial to the auto position and gently press down on the handle to grind into the basket. See figure 4.

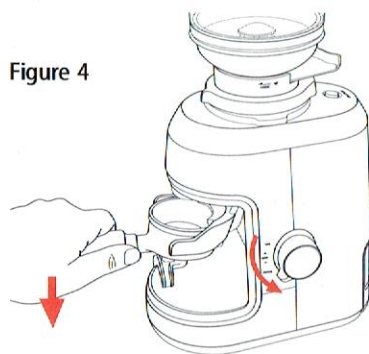


Figure 4

Note: With the dial at auto you have the option to leave the group handle in the group handle cradle without grinding coffee.

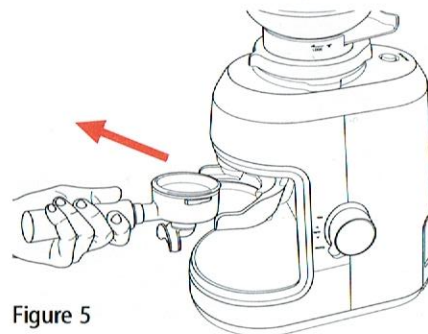


Figure 5

9. Once the basket is full, remove the group handle from the group handle cradle. See figure 5. Collapse the coffee in the basket by tapping it on the bench. Repeat the grinding process until the desired amount of coffee has been ground and tamp to finish.

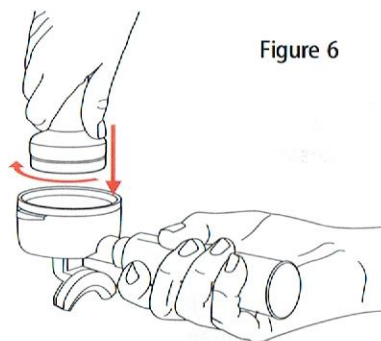


Figure 6

For hands free grinding

10. Insert the group handle into the group handle cradle at an inclined angle placing the front edge under the lip of the group handle cradle. See figure 3.
11. To continuously grind coffee, turn the dial to the On position, see figure 7.

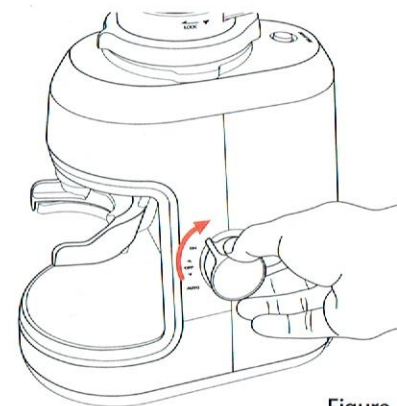


Figure 7

12. When the desired amount of coffee has been ground, return dial to the Off position.

Warning

Do not grind more than 200g of coffee beans in a single grind.

Grind Settings

Grind setting table

SETTING	BREWING METHOD
0 - 7	Turkish
7 - 15	Espresso for Café Series
7 - 15	Stove Top
10 - 20	Syphon Brew Method
15 - 30	Aero Press, Drip Filter, V-60 Dripper
25 - 30	Plunger, Clever Coffee Dripper

The range of 30 grind settings allows for precision adjustment. The coffee maker has control of the particle size and ultimately the quality of the resulting brew.

Some things to remember when using the coffee grinder;

The smaller the particle size the longer it will take to grind.

After long periods of using the finer settings we recommend removing the grind cartridge and sweeping away any residual coffee to avoid clogging. See the Care and Cleaning section on page 12 for more details.

Tips

1. Select the correct grind for the brewing method you are using. 30 grind settings are available to ensure precision adjustment. The lower settings deliver finer grinds while the higher settings deliver coarser grinds. It is important to experiment with the grind settings to achieve the ideal brew that best suits your palate.

2. Coffee that is ground too fine for a particular brewing process will result in over-extraction and the coffee will taste bitter. On the other hand, coffee that is too coarse for a particular brewing method will result in under-extraction and the coffee will be thin and poor in flavour.
3. Once coffee is ground it quickly loses its flavour and aroma. For the best results we recommend you grind beans immediately prior to brewing.
4. Buy fresh whole coffee beans weekly.
5. To retain freshness, store whole coffee beans in an airtight container in a cool, dark, dry place. It is not recommended that you store beans in the grinder's bean hopper for a prolonged period.
6. To ensure the best results from the coffee grinder clean the bean hopper and conical burrs regularly.

Care and Cleaning

Important Notes:

Spots and marks on the surface of the burrs are part of the hardening process. These marks do not affect the performance of the grinder or the taste of the coffee.

Ensure the coffee grinder is switched off and unplugged from the power outlet prior to cleaning.

Do not immerse the motorbase of the coffee grinder in water.

Do not immerse any part of the grind cartridge in water or any other liquid.

Do not place any parts of the coffee grinder in the dishwasher.

Do not use abrasive cleansers or scouring pads.

Cleaning the motorbase and bean hopper



Figure 8

1. Close the hopper closure arm and remove the bean hopper from the motorbase, see figure 8. Store unused beans in an airtight container to preserve their freshness.
2. Wipe the motorbase exterior with a damp cloth and dry.
3. Wash the bean hopper in warm soapy water, then rinse and dry.

Cleaning the burrs

If the coffee grinder is used frequently (every day), the burrs need to be cleaned every three weeks to ensure best performance of the coffee grinder. Regular cleaning helps the burrs achieve consistent grinding results, which is especially important when grinding coffee for espresso.

1. Close the hopper closure arm and purge the grinder by turning on until no more grinds come out.
2. Ensure the coffee grinder is switched off and unplugged from the power outlet. Remove the bean hopper from the motorbase, see figure 8.
3. To remove the grind cartridge, press and hold down the RELEASE button on the top of the grinder base and with the other hand hold the cartridge grip tabs and turn anti-clockwise, see figure 9.

Note: Using the cartridge grip tabs enables removal of the grind cartridge without changing your grind settings.

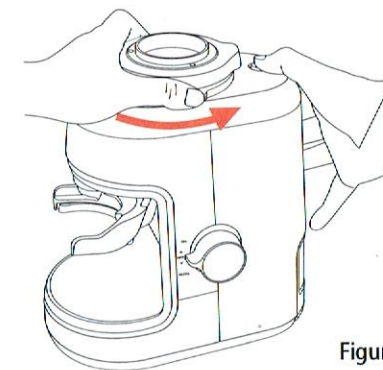


Figure 9

4. Lift the grind cartridge away from the grinder base, see figure 10.

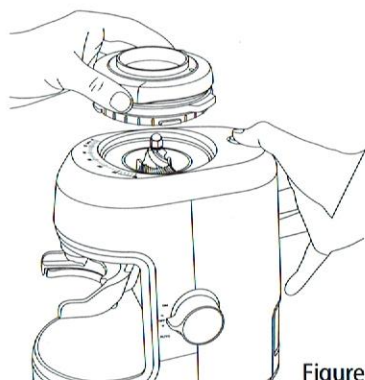


Figure 10

5. Clean the grind cartridge and bottom burr using the burr cleaning brush (located under the grind spill tray), see figure 11.

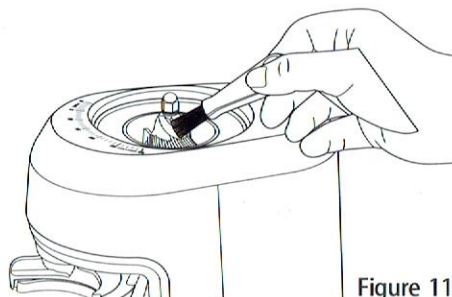


Figure 11

6. Once both burrs are cleaned, return the grind cartridge to the grinder base so that the arrow on the side of the grind cartridge is aligned with the ALIGN arrow on the grinder base. Turn clockwise until the arrow on the grind adjustment collar is aligned with LOCK arrow and the RELEASE button pops out.

Recalibration of CG150

Note: Recalibration will change all previous settings on the grinder

1. Close hopper closure arm.
2. Purge beans through the grinder.
3. Turn the operation dial to the Off position.
4. Disconnect the plug from the power socket.
5. Remove the bean hopper by turning anticlockwise.

To recalibrate for a coarser grind

6. Take note of your current grind setting position.
7. Rotate the grind adjustment collar to position 15 on the grind settings, see figure 12.
8. Lift the recalibration release lever and remove grind adjustment collar, see figure 13 and 14.
9. To make the grind coarser, reposition the collar to setting 10 on the grind settings.
10. Re-assemble the collar by pressing down the front and then the rear ensuring two clicks are heard.
11. Return the grind setting back to your original grind setting position. Your grind will now be coarser.
12. Attach the hopper, open the hopper closure arm and turn on the grinder.

Note: Check the new setting delivers the required grind before use.

To recalibrate for a finer grind

Note: The grinder is factory set for fine grinding. Only re-calibrate finer if the 0 setting does not achieve the desired grind fineness.

6. Rotate the grind adjustment collar to position 15 on the grind settings, see figure 12.
7. Lift the recalibration release lever and remove grind adjustment collar, see figure 13 and 14.
8. To make the grind finer, reposition the collar to setting 17 on the grind settings.
9. Re-assemble the collar by pressing down the front and then the rear ensuring two clicks are heard.
10. Attach the hopper and run the grinder to ensure smooth operation.

Caution: Re-calibrating too fine may cause burrs to collide resulting in a metallic grinding noise. If this occurs turn off the grinder and move to a coarser setting (a setting towards 30) or re-calibrate for a coarser grind.

11. Open hopper closure arm and adjust grind settings to deliver required grind size.

Note: Further tuning may be required.

Figure 12

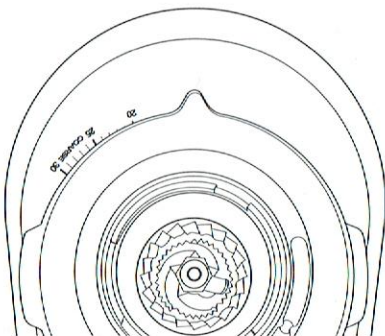


Figure 13

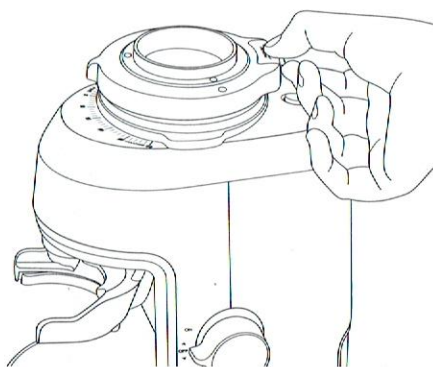
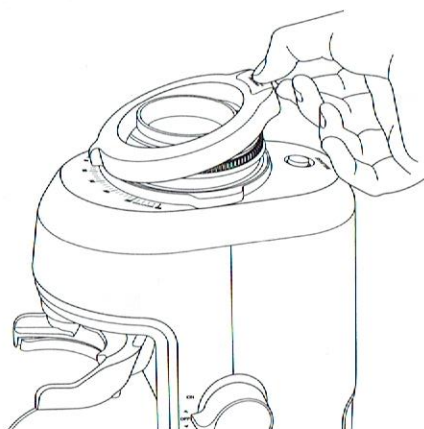


Figure 14



Disposal of the Unit

At the end of its service life, this product cannot be disposed of in normal domestic waste.

The symbol on the product and in the operating instructions point out to this fact. The materials are recyclable according to your marking. With the reuse, recycling or other forms of recycling of old equipment, you make an important contribution to the protection of our environment.

Please ask your municipal administration for the disposal point.



Product Specifications

Product Name : Coffee Grinder

Model No. : CG150

Voltage / Power : 220-240V~ 50-60Hz 120-140W

Made in China