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Product Model	M38
Product Model	30*21*56 cm
GW/NW	15.5kg/12.5kg
Diameter of Burrs	64mm
Product Power	350 W
Voltage/Frequency	220V/50Hz
Hopper Capacity	1.2kg



Cautions

We carefully considered about the safety of this production when we began to design and manufacture. But the user should be in accordance with the norms when you use the production. The terms below are necessary safety measures.

1. Please read the instruction carefully and conserve it.
2. The adaptable voltage is 220/50Hz.
3. Don't take the grinding parts into water or any other liquid.
4. This production is not light, please put it on the flat table and stay far from the edge of the table.
5. If there's child near the product in use, please carefully look after him/her.
6. Don't put the mill knife into water or other liquid to wash.
7. Don't use this product for any other purpose except grinding the coffee beans.
8. Don't push your fingers into coffee powder outlet or hopper before the power line is discharged.
9. Please adjust the grinder dial while the motor is running, otherwise it will cause the motor locked.
10. Before use the product, you need check the surface of power line in case damaged. Do remember turn off the powder after using the product.

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The description and characteristic of parts



- (1) Bean Hopper Lid
- (2) Bean Hopper: high-volume of 1.2kg and clear hopper, it is easy to see the amount of coffee beans, and easy to control the state of grinding.
- (3) Bean Hopper Door: slidable pull-out structure, which makes the coffee beans drip easily.
- (4) Grinder Dial: to freely adjust the degree of thickness of the coffee beans.
- (5) Body: the whole body with aluminum alloy makes it thick and solid; available multiple-choice colors make the appearance elegant and refined.
- (6) Dispenser Lid
- (7) Dispenser: seeing through the clear dispenser windows combined with stainless steel, it is easy to check the state of grinding and dispensing.
- (8) Tamper: food grade texture, which is specialized match for the Italian-type coffee and used to tamp the powder after grinding.

The instruction of M38 coffee grinder

1. Put the machine on the flat table, and keep the tray under the dispenser.



2. Pour the coffee beans into the hopper, cover the hopper lid, and open the bean hopper door.

Tips: Please keep enough coffee beans in the hopper to keep the consistence of grinding when the machine is working.



- (9) Dispenser Handle: concise and elegant, to distribute and deliver coffee powder to the vessel averagely.
- (10) Switch : ON-OFF-ON.
- (11) Power light
- (12) Espresso Handle Holder
- (13) Tray: free to disassemble and wash.

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- 3. Connect power and turn on the switch.
ON-OFF-ON, easy to control.



- 4. Put the espresso handle on the holder under the dispenser, and operate the dispenser handle to adjust the dosage of coffee powder freely.



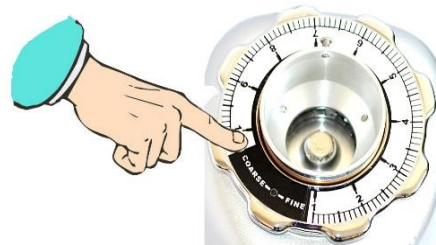
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- 5. You can use the tamper to tamp the coffee powder after grinding.



The adjustment of thickness

1. The grinding blades' distance was factory pre-adjusted to satisfy different common coffee grinds (from super fine to coarse) corresponding gap distar from 0.05mm to 0.5mm.
2. Turning the grinding dial incrementally counterclockwise will make the grin finer and turning it clockwise will make the grind coarser.
3. Grind a small amount of coffee and test its coarseness with your espresso machine.
4. As coffee beans' qualities and characteristics are changing from time to time, it is recommended repeating this adjustment once in a while.



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Cleaning and maintenance

Before cleaning the machine, you must cut off the power, and wait for the product cooling.

1. Cleaning the body of machine, hopper and powder tray.
 - a. Remove the hopper, if there is coffee beans that had not been grinded completely, you should close the door of hopper.
 - b. You can put the hopper and powder tray into clean water to wash then keep them in the shade.
 - c. The body of the machine can be cleaned by wet cotton.
2. Cleaning the grinding chamber
 - a. Take off the grinding dial .Use a screwdriver to take out the dial safety screw.
 - b. Pull out the upper blade holder, makesure not to luse the upper blade three support springs

Notes

c. Use a brush,a dry cloth, and a vacuum cleaner to clean the grinding chamber thoroughly.

d. Use a brush,a dry cloth, and a vacuum cleaner to clean the upper blade thoroughly.

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