

Espresso Grinder

Instruction Manual



Model: HC-600



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WARNINGS

- 1 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.
- 2 Children should be supervised to ensure that they do not play with the appliance.
- 3 Care is needed when handling cutting blades during cleaning.
- 4 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 (Germany: 2 years), 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

TABLE of CONTENTS

1) Preface.....	4.
2) Technical Specifications	4.
3) General Description	4.
4) Unpacking and installation	5.
5) Operation.....	6.
6) Safety devices.....	7.
7) Safety instructions.....	8.
8) Maintenance and service.....	8.
9) Cleaning.....	9.
10)Remarks and important details.....	10.

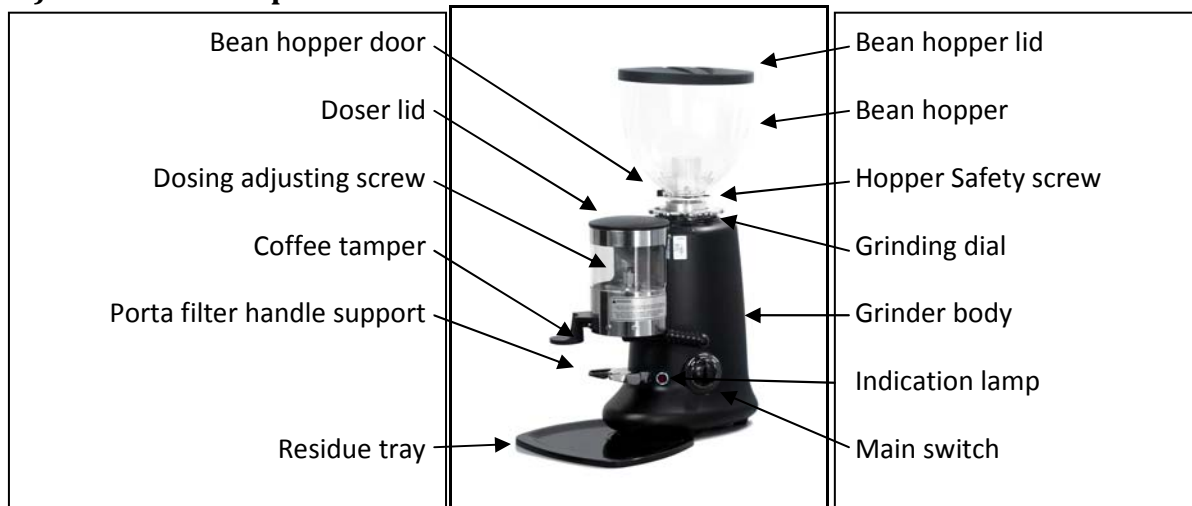
1) PREFACE

Congratulations for purchasing the HC-600 grinder-doser. The HC-600 is a commercial appliance to be used in coffee shops, espresso bars, hotels, restaurants, etc. HC-600 will grind whole bean coffee into variable, user - selectable (from super fine to coarse) coffee powder and will dose it to your espresso machine Porta Filter. 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. Keep the manual in a safe place for future use and reference. The manufacturer reserves the right to modify the appliance and the manual accordingly.

2) TECHNICAL SPECIFICATIONS HC-600

Dimensions:
Height: 560mm
Width: 210mm
Length: 330mm
Weight: 15Kg
Burrs diameter: 64mm
Hopper capacity: 1200gr. Coffee beans
Electrical Specifications:
USA: 110V/60Hz
Power: 350w
Duty Cycle: 50%
Grinding capacities: 6-9Kg/hour

3) General Description



4) UNPACKING AND INSTALLATION:

Warning: All appliances' technical handling operations such as installation, maintenance, or service should be performed by certified personnel or by your local dealer.

- After opening the box, make sure that the appliance is intact and that there is no visible damage. If there is any doubt, DONOT use the appliance and call your local dealer for further assistance.
- Unpack the carton box carefully. For your convenience we suggest storing all packaging materials where they can be used in the future, whenever the appliance's transportation is necessary.
- Place the grinder on a stable flat counter in a dry area away from water or water splashes.
- Position the coffee residue tray underneath the body in front of the appliance.
- Install the beans hopper firmly on top of the body inside the top blade holder.
- Fasten the hopper to the appliance body by means of the supplied screw. (fig.4.1) Make sure that the screw is inserted completely through both holes in the hopper and in the top blade holder.



Fig4.1

- NEVER OPERATE THE GRINDER IF THE BEAN HOPPER IS NOT FULLY SECURED IN ITS POSITION.
- Before plugging in the electrical cord, make sure:
 - The appliance voltage and frequency rating (according to the back side label) is the same as the supply mains.
 - The wall socket is fitted with an efficient ground contact. DONOT plug the appliance into the supply mains if the ground system was not positively checked to be in compliance with current safety rules. IT IS COMPULSORY TO GROUND THE APPLIANCE. The manufacturer can not be held responsible in the event that this regulation is not complied with.
 - The power consumption of the appliance (according to the backside label) is consistent with the relevant wall socket capacity.
 - The wall socket is protected against short outs and power surges.
 - Do not use extension cables, plug adapters for multiple sockets, or make shift connections.
- Plug in the appliance.
- Upon first time operation, and before placing beans in to the hopper, VISUALLY check that the blade rotation direction is clockwise by switching the appliance ON for a few seconds.
- Should the rotation direction be wrong, do not use the appliance and contact your local dealer for further instructions.

5) OPERATION

Grinding coffee with HC-600 grinder:

S Model (manual operation):

- The appliance is equipped with 3-state On/Off/On switch. (Fig 5.1A)
- Switch ON the appliance by turning the switch knob clockwise or counterclockwise (according user convenience).
- In order to shut off the grinding operation turn main switch knob back into the OFF position.

T Model (Semi-Automatic operation):

- The appliance is equipped with a 5 minute timer. (Fig 5.1B)
- Switch ON the appliance by turning the timer knob clockwise to the desired time of operation.
- The appliance will switch OFF automatically when the preset time is over or it can be switched OFF manually by turning the timer knob all the way counterclockwise.

AD Model (Automatic operation)

- The appliance is equipped with a 3- state main switch: **ON, OFF, AUTO**. (Fig 5.1C)
 - There are 2 modes of operation of the appliance:
 - **ON** mode- the appliance will run and grind coffee as long as the knob is selected to ON state (manual operation)
 - **Auto** mode- when switching the appliance into Auto mode, the appliance will grind coffee beans until the coffee grind in the doser will reach the full level. Once the grind coffee level, at the doser, reached its full level the appliance will stop and stand by until the level of grind coffee is low **and also** 6 portions of coffee were disposed off, when these two conditions have been met the grinder will resume grinding automatically until grind level is reaching its full level.
- Remark:** On Auto mode, if no beans at beans hopper or coffee beans had been finished through grinding before reaching the doser full level, the grinding operation will stop automatically after **4minutes**. In order to resume operation the machine has to be first switched off.
- In order to shut off the grinding operation turn main switch knob into the OFF position.



Fig 5.1A



Fig 5.1B



Fig 5.1C

Operating intervals:

- The manufacturer is not recommending using the appliance continuously for a period of time exceeding 30 minutes.
- It is a normal occurrence that during long grinding periods the grinding chamber will heat up. In order to achieve best grinding results, it is recommended to grind coffee in short intervals of a few minutes each.

Adjusting coffee grind

- The grinding blades' distance was factory pre adjusted to satisfy different common coffee grinds (from super fine to coarse) corresponding gap distance from 0.05mm to 0.5mm.

- Turning the grinding dial incrementally counterclockwise will make the grind finer and turning it clockwise will make the grind coarser.
- Grind a small amount of coffee and test its coarseness with your espresso machine.
- As coffee beans' qualities and characteristics are changing from time to time it is recommended repeating this adjustment once in a while.

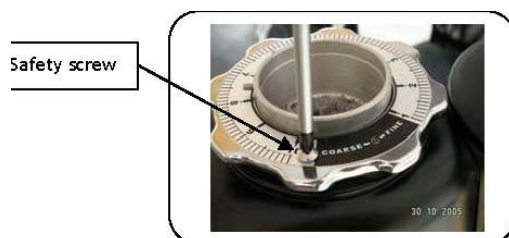


Fig5.1

Adjusting coffee dosing

- The doser is equipped with a portion displacement controlling knob.
- In order to increase the dosed amount the knob should be turned counterclockwise and vice versa (Fig5.2).
- Test the portioned amounts by inserting a porta filter handle (not supplied) all the way into the fork shaped support and dose one or two portions.
- In order to achieve repeatable and consistent portioned amounts:
 - Make sure that the feeding star shaped mechanism is always overfilled with coffee powder.
 - Always retract the dosing lever all the way to the end of its stroke



Fig5.2

Pressing

- Place the porta filter holder against the underside of the pressing device and push it upwards.

6) SAFETY DEVICES

A) Thermal overload protection

In order to eliminate the risk of fire the motor is equipped with an overheat protection device which will cutoff the motor's power supply should it reach 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 hopper safety screw (fig4.1) and the grinding dial safety screw (fig5.1) should never be removed during normal operation of the appliance unless the appliance is disconnected from the power source.

C) Coffee outlet guard

The coffee outlet guard (fig6.3) must always be fixed to the doser. On normal operation never remove the coffee outlet guard (unless when cleaning the doser, please refer to Chapter 9 Cleaning).



Fig6.3

7) SAFETY INSTRUCTIONS

- NEVER OPERATE THE GRINDER IF THE BEAN HOPPER IS NOT FULLY SECURED TO THE TOP BLADE HOLDER. BEFORE REMOVING THE HOPPER FOR ANY REASON MAKE SURE TO DISCONNECT THE POWER SUPPLY.
- AVOID CLEARING FOREIGN OBJECTS FROM THE GRINDING CHAMBER OR HOPPER WHEN THE APPLIANCE IS PLUGGED INTO A POWER SOCKET.
- Never attempt to insert your fingers or any foreign 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, EVEN FOR CLEANING, ALWAYS 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 grinded coffee into the hopper.
- Never attempt grinding anything else other than coffee beans.

8) 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.

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.

9) 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.

Cleaning the bean hopper

Take off the bean hopper (by releasing Bean Hopper safety screw, Fig.4-1) 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.

Cleaning the grinding chamber and grinding parts

Follow the instruction below for grinding chamber and grinding parts cleaning:

			
<p>STEP1 Take off the grinding dial by using a screw driver to take out the dial safety screw first.</p>	<p>STEP2 Pull out the upper blade holder; make sure not to lose the upper blade three supporting springs</p>	<p>STEP3 (Step 3 should be performed by certified technician only) Use a screw driver and nuts spanner to release the bottom knife holder. Pull out the knife holder. Discover the grinding house</p>	<p>STEP4 Use a brush, a dry cloth, and a vacuum cleaner to clean the grinding chamber thoroughly.</p>
			
<p>STEP 5 Use a brush, a dry cloth, and a vacuum cleaner to clean the upper and lower blade thoroughly.</p>			

- 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 some leftover parts, do not attempt to operate the appliance, call for the assistance of your technician.

Cleaning the doser

<p>STEP1 Discharge all grinded coffee out of the doser into a dry container by operating the discharge handle.</p>	 <p>STEP2 Release the powder outlet guard by pulling it upward. The outlet guard is fixed by 2 rails and 2 snaps.</p>	 <p>STEP3 Use a clean brush to clean the coffee powder outlet, automatic switch housing, Brush the dosing chambers one by one while rotating the doser with the discharge handle. Use a dry cloth to remove oil stains and other marks from doser clear window.</p>
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- If a more thorough clean is required, then the operation must be performed by skilled technician.
- After doser is thoroughly cleaned and empty secure the powder outlet guard Back to its original position by tightening the screws.

To ensure long lasting grinder and great fresh taste of coffee, the cleaning procedure as described above should be repeated rottenly and at least once per month or as necessary according the grinder's usage and quality of beans.

END

Add your remarks here

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Important details and telephone numbers:

Local dealer

Address: _____

Telephone number: _____ Fax number: _____

Technician mobile number: _____ name: _____

Coffee beans supplier details:_____

Telephone number: _____ Fax number: _____