# Commercial Coffee Grinder with Dispenser AROMA II VER2.0

Models: S/ AD

# Instructions' Manual



Designed in EU.

Produced by HeyCafé Co., Ltd. 赫意凯 (常州) 电器设备有限公司

Building #6, #2 Tenglong Rd, Wujin Economic Development Zone, Jiangsu, 213161 China

#### 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.
- Care is needed when 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 (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 nun 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	.5.
4)	Unpacking and installation	.5.
5)	Operation	6.
6)	Safety devices	.8.
7)	Safety instructions	.9.
8)	Maintenance and service	.9.
9)	Cleaning	9.
10	Remarks and important details	11

#### 1) PREFACE

Congratulations for purchasing the Aroma II espresso grinder with dispenser. The Aroma II is currently the most advanced step-less 64mm commercial grinder. It is equipped with the revolutionary BottomSetting® and a digital revolutionary micron measurement of grind setting ©. The Aroma II grinder was designed to be used in coffee shops, espresso bars, hotels, restaurants, etc. The Aroma II grinder will grind whole been coffee into variable, user selectable (from super fine to course) coffee powder. The all-aluminum dispenser will accurately dispense a dose of 5.5-9.5gr of coffee powder to the espresso machine's Porta filter handle.

Read this manual from cover to cover before using the grinder as it contains important safety instructions and operation, and maintenance procedures for your 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 Aroma II VER2.0

Dimensions [mm]: (view picture on right)

Height: 600mm Width: 200mm Length: 320mm Weight: 13Kg

Burrs diameter: 64mm (flat type) Hopper capacity: 1500gr. of Coffee beans

Electrical Specifications:

Electricity: (3 models) 110V/60Hz, 230V/50Hz, 230V/60Hz

Power: 350w Duty Cycle: 50%

Grinding capacities: 2.5-3gr/sec@#1.5setting(espresso)



#### 3) General Description



	•	
Fig 1	Fig 2	Fig 3

1	Beans' hopper lid	7	Grinder's main body	13	Residue tray
2	Beans hopper	8	Tamper	14	Hopper secure screw
3	Main switch	9	Beans' hopper door	15	Grinding dial setting LCD
4	Signal lamp	10	Dispenser adjustment	16	Reset/Calibration button
5	Dispenser's lid	11	Dispenser handle	17	Grinding dial
6	Dispenser	12	Filter holder fork		

#### 4) Unpacking and installing:

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 grinder is intact and that there is no visible damage. If there is any
  doubt, DONOT use the grinder 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 grinder's transportation is required.
- Place the grinder on a stable flat counter in a dry area away from water or water splashes.
- Install the coffee residue tray and place the stainless tray on top of it.
- Before installing the beans' hopper, please note the correct installing position of the hopper. (Fig 4.1a and Fig 4.1b)
- Use the supplied Allen Key to fasten the hopper to the grinder's body (Fig 4.1c) Make sure that the screw is
  inserted completely through the specific hole in the hopper.







Fig 4.1b



Fig 4.1

- NEVER OPERATE THE GRINDER IF THE BEAN HOPPER IS NOT FULLY SECURED IN ITS POSITION.
- Before plugging in the electrical cord, make sure:

- The grinder's voltage and frequency rating (according to the bottom information 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 bottom information label) is consistent with the relevant wall socket capacity
- o The wall socket is protected against shortcuts and power surges.
- o Do not use extension cables, plug adapters for multiple sockets. Do not make shift connections.
- Plug in the grinder
- 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 second
- Should rotation direction wrong, don't use the grinder. Contact your local dealer for further instructions.

#### 5) OPERATION

#### Grinding coffee with Aroma II 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.

#### AD Model (Automatic operation)

- The appliance is equipped with a 3- state main switch: OFF, ON, Run (Fig 5.1b)
- In order to grind coffee:
  - Turn the main switch to **ON** state. In this position the grinder is in a stand-by mode. As long as the dispenser is not full of powder, the grinder can grind in two ways:
    - Manual start, turning the main switch to RUN
    - Automatic start, after few turns of the dispenser's handle (less than one complete circle)
    - When the grinder is running it will stop:
      - When the dispenser if full of powder
      - When main switch is turned to OFF position.



Fig 5.1a- S model



Fig 5.1b- AD model

#### Operating intervals:

- The manufacturer is not recommending using the grinder continuously for a period of time exceeding 12 minutes (or continuously grinding over 1KG of coffee).
- 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 not more than few
  minutes each.

#### Adjusting coffee grind (Fig 5.2)

- The Aroma II grinder is equipped with step-less grinding adjustment coupled with a revolutionary encoder micrometric measurement of the grind setting and LCD display
- The grinding blades' distance was factory pre adjusted to satisfy different common coffee grinds from super fine to extra-coarse. The entire range can be achieved by turning the dial over 13 complete turns.
- Turning the grinding dial counterclockwise will make the grind finer and turning it clockwise will make the
  grind coarser. Along with the dial turning the LCD will show different setting reading. On the table below you
  can find the different setting corresponding to different coffee grinding:

LCD reading	Coffee Grind usage	Dial turns	
		(from most fine position)	
1-7	Turkish coffee grinding	Most fine to two turns	
8-18	Espresso coffee grinding	Two turns to six turns	
18-25	Filter and French press	Six to nine turns	
Over 25	Coarse grinding usage	Nine to thirteen turns	

- 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.

#### Calibrating the encoder measurement and LCD display (Fig 5.3)

- As a rule, refrain from changing the grind setting position while the grinder is not connected to the electricity.
   In the case you suspect the setting display and the actual setting are misaligned please find below a simple step by step procedure to calibrate the display reading with the actual grinding setting:
  - Close the beans hopper door, grind empty the grinding chamber (till no more noise of grinding is coming from the grinder when it is operated)
  - Turn the dial knob counter clock wise (Fine direction) till reaching the knob's mechanical stop (where the knob can not turn any further)
  - Insert any kind of 1-2mm diameter pin through the reset hole, and gently press the internal reset button continuously for over 3 seconds.
  - o Re-calibration is done! Now, the grinding setting and the display are aligned.
  - o Return the grinding setting back to your previous setting (clock wise), while doing so please note that the display will immediately change from showing '--' to show '01' after a very minimal turn.



Fig 5.2



Fig 5.3

#### Adjusting coffee dosing

- The doser is equipped with a portion volumetric controlling knob.
- In order to increase the dosed amount the knob should be turned counterclockwise and vice versa (Fig 5.4).
- 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:
  - o Make sure that the feeding star shaped mechanism is always overfilled with coffee powder.
  - o Always retract the dosing lever all the way to the end of its stroke



Fig 5.4

#### Tamping

• Place the porta filter holder against the underside of the tamping 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 (fig4.1b) 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 (Fig 6.1) 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).



Fig 6.1

#### 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 THEGRINDING 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, get your local dealer's support before attempting service the grinder by yourself.
- Do not change or tamper with the grinder.
- 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 internal cleaning procedure please follow:

- Close the beans' hopper's door
- Grind empty the left-over beans inside the grinding chamber till no grinding sound when operating the grinder
- DISCONNECT THE GRINDER'S POWER SUPPLY.
- NEVER USE RUNNING WATER TO CLEAN THE MAIN BODY AND DOSER.
- In order to keep the surface's finish in perfect condition use only clean clothes/gentle brush/soft sponge
  to clean the surface of the grinder. DO NOT USE ABRASIVE CLEANING PRODUCTS.

#### Cleaning the beans' hopper

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

- · Make sure beans' hopper door is closed and grinding chamber is empty.
- Empty the beans hopper from coffee beans
- Take off the bean hopper (by releasing Bean Hopper safety screw, Fig.4-1)
- Place any leftover coffee beans into a dry container
- Rinse the hopper thoroughly with water and soap
- As the bean hopper is made of clear polymer, use abrasive-free soap liquid only and soft sponge.
- Before reinstalling the beans hopper back to its position, make sure it is dried thoroughly.

#### Cleaning the grinding chamber

The Aroma II grinder is equipped with the **Bottom Setting©®** cutting edge technology allowing the grinding chamber to be cleaned without the need to modify the grind setting allow quicker and more efficient cleaning in terms of coffee beans usage.

- Follow the entire above mentioned cleaning rules and remove the beans' hopper
- Identify the aluminum finished top grindstone holder and its 3 fixing screws
- Use the provided Alan key to remove the 3 screws
- Use a brush and clothes and pressured air (if available) to clean the top and bottom grindstone holders
- Do not use sharp objects to scrape coffee residue off of the blades.
- At the same time visually check the wear condition of the grindstones replace them if necessary

The replacement and assembly of a new set of grindstones is a delicate task that can influence the grinding quality, it should be performed only by technically skilled personnel

After all cleaning and replacing tasks are through make sure to assemble all of the parts and safety screws in 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 grinder, call for the assistance of your local dealer or technician.

#### Cleaning the dispensing doser

- Continuously operate the discharge handle in order to discharge the entire coffee powder out of the dispenser into a dry container by.
- Release the powder outlet guard by pulling it upward. The outlet guard is fixed by 2 rails and 2 snaps.
- Use a clean brush to clean the coffee powder outlet and the powder level switch (in AD models only).
   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's clear window.
- 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.

#### Final remark:

Before entering any deeper cleaning task or maintenance procedures that are not covered by this manual kindly consult with your technical service, local dealer or the manufacturer at <a href="https://www.heycafe.com">www.heycafe.com</a> (or mail your requests to <a href="mailto:info@heycafe.cn">info@heycafe.cn</a>)

**END** 

# 10)Remarks and important details Add your remarks here

#	Date	Event	Remark
		Purchasing	

## Important details and telephone numbers:

Local dealer_		
Address:		
Telephone number:	Fax number:	-
Technician mobile number:	name:	
Coffee beans supplier details:		
Telenhone number:	Fay number:	







