

H1

All around professional Coffee Grinder



Designed in EU.

Produced by **HeyCafé Co.,Ltd.**

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

WARNINGS

- This grinder 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 grinder by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the grinder.
- Care is needed when handling cutting disks 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 the risk of electric shock.



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 2 years, starting from the date on which the grinder 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 center.

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, overloading of the grinder, use of non-approved accessories, use of force, damage caused by external influences, damage caused by nonobservance of the user manual, connection to a non-suitable mains supply or noncompliance with the installation instructions. Partially or completely dismantled grinders

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.....	7.
7) Safety instructions.....	8.
8) Maintenance and service.....	8.
9) Cleaning.....	10.
10) Remarks and important details.....	11.

1) PREFACE

Congratulations for purchasing the H1 commercial coffee grinder. The H1 was designed as an all-around professional grinder with wide range of grinding settings, from as fine as Turkish coffee to espresso and different filter-coffee brewing (including cupping tests).

The H1 coffee grinder is suitable for different commercial operations such as coffee shops, grocery shops, coffee labs and offices.

The H1 coffee grinder features:

1. Belt drive system that separates motor's heat from the grinding chamber
2. All Aluminum body and grinding chamber with cooling fins
3. BottomSetting® grinding setting mechanism with encoder measurement
4. 64mm flat burrs
5. Unique body design that allows using the grinder for different coffee brewing systems

Read this manual from cover to cover before using the grinder as it contains important safety, operations and maintenance instructions. Keep the manual in a safe place for future reference. The manufacturer reserves the right to modify the grinder and the manual accordingly. This manual can also be downloaded at www.heycafe.com

2) TECHNICAL SPECIFICATIONS H1

Dimensions: (view picture on right)

Height: 470mm

Width:138mm

Length:230mm

Weight: 6.5kg

Burrs diameter: 64mm (flat type)

Each hopper capacity: 380gr. Coffee beans

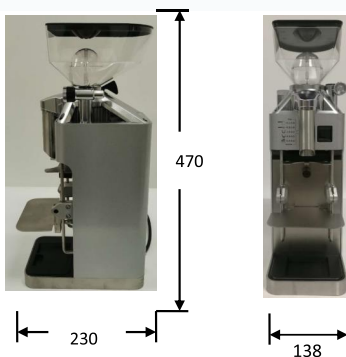
Electrical Specifications:

Voltage: 110V/ 230V 50Hz/60Hz

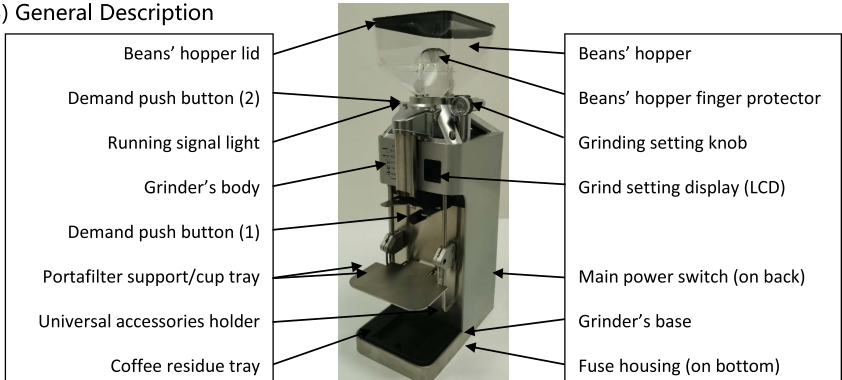
Power: 200W

Duty Cycle: 40%

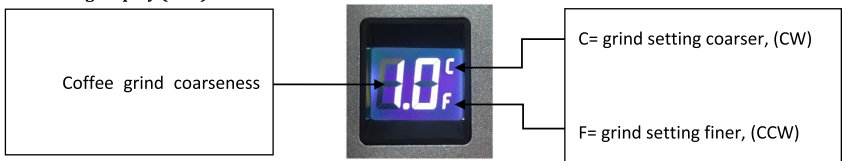
Grinding capacities: 2.5-3g/second



3) General Description



Grind setting display (LCD)



4) UNPACKING AND INSTALLATION:

- Unpack the carton box carefully. For your convenience, it is suggestable to store all the packaging materials where they can be used whenever the grinder's transportation is needed.
- After opening the box, make sure that the grinder is in one piece and there is no visible damage. If you have any doubt about the grinder's condition, DONOT use the grinder and call your local dealer for further assistance.
- Place the grinder on a stable flat counter in a dry area away from water or water splashes and away from direct sun.
- This product was not design for outdoor use.
- Position the coffee residue tray inside the grinder's base frame.
- Before plugging in the electrical cord, make sure:
 - The grinder voltage rating (per grinder's label on the bottom base) is matching the supply mains.
 - The wall socket is fitted with an efficient grounding (Earth) contact.
 - Plug in the grinder into the supply mains ONLY after the ground system was inspected and verified to follow your country's electric safety rules.
 - IT IS COMPULSORY USING A GROUNDED POWER CABLE. The manufacturer cannot be held responsible if this regulation was not complied with.
 - The power consumption of the grinder (per grinder's label) is consistent with the relevant wall socket capacity.
 - The wall socket is protected against short cuts and power surges.
 - Do not use extension cables, plug adapters for multiple sockets, or make shift connections.
- Plug in the grinder
- NEVER OPERATE THE GRINDER IF THE BEAN HOPPER IS NOT FULLY INSTALLED.

5) OPERATION

General description of the H1 grinding

- The H1 grinder is a manual grinder and can be operated by two ways:
 - Pressing the demand button on the grinder's front cover.
 - Pressing the Jog switch (combined with the operation lamp)

Note: H1 core grinder own power switch on the machine back(Fig.5.1).So make sure the powder switch is ON before you operating the machine.



Fig.5.1

Grinding coffee with the H1:

- Open the beans lid and fill a suitable amount of coffee beans into the hopper. Maximum capacity is 380gr. (0.83Lb) At first operation it is recommended to fill in minimal quantity of beans.

Safety Note: the original hopper must be fully installed before using the grinder.

- Set the desired grinding coarseness by turning the setting knob according to the LCD reading. The grinder is factory set to meet Espresso coarseness.
- Adjusting the height of the portafilter support(Fig.5.2) according to the portafilter needs. When there is a coffee cup needs,you can use the cup tray which is package in tooling bag,then it can directly support by the portafilter holder (Fig.5.3). If you need to adjust the height slightly, just loosen one screw on each side(Fig.5.2). If you need to adjust the height significantly, just loosen three screws on each side(Fig.5.3).
- Then place a porta filter handle or any collecting container under the outlet chute and use the demand switch to operate the grinder.

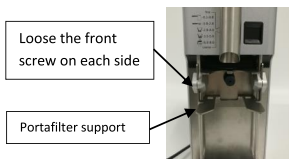


Fig.5.2

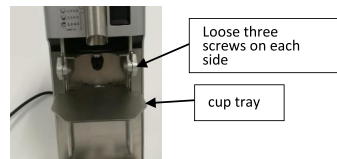


Fig.5.3

Operating intervals:

- The grinder was not designed to be used continuously for periods exceeding 90 seconds
- **The H1 grinder's duty cycle is 40%** (40% of the time grinding; 60% of the time resting)
- It is a normal occurrence that during a long grinding periods the grinding chamber will heat up. To achieve best grinding results, grind coffee in short intervals of a few seconds each.

Adjusting coffee grind coarseness

- The grinding disks' distance range was factory pre adjusted to satisfy different common coffee grinds (from super fine to coarse).
- The H1 is provided with a revolutionary accurate **Grind Setting Measurement** system (GSM) which is based on an encoder measurement. Measurement reading is continuously displayed on the LCD. Measurement range is 0.1-8.0 (steps of 0.1), refer to the table below (Fig.5.4) for the correlation between the different measurement

to different type of brewing.

- Turning the grinding dial incrementally counter clockwise direction will make the grind finer (letter F will appear on the LCD) and turning it clockwise will make the grind coarser (letter C will appear on the LCD).

LCD reading	Coffee Brewing style
0.1-0.8	Turkish coffee
0.9-2.8	Espresso coffee
2.9-4.0	Super Automatics
3.5-5.0	Filter Coffee
5.0-8.0	French Press

Fig.5.4

- When grinding the Turkish coffee powder, you need remove the outer flapper (Fig.5.5). Then when grinding other types of coffee powder, you need keep the outer flapper. H1 coffee grinder default factory setting is 3.5.



Fig.5.5

- H1 coffee grinder has the memory function, so you can adjust the dial knob whenever it's plugged or not. The display screen will always show the correct digits. Also no matter in any case you suspect the dial system's display digit's setting, please refer to chapter 8 for GSM recalibration.
- 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 occasionally.

6) SAFETY DEVICES

A) Over current fuse protector

To eliminate the risk of fire the motor's driver is equipped with an over-current fuse that is limiting the current consumption of to the grinder.

- If the over current fuse was tripped as a result of malfunction (e.g.: jammed disks, worn out bearings, foreign object in grinding chamber, etc.) **the main power plug must be disconnected.**
 - Set the grinder's setting to most coarse
 - Close the hopper door and remove the hopper
 - Entirely empty the beans hopper into a container by turning the grinder upside down
 - Manually release any obstacle from the grinding chamber till you can freely turn the grinder's shaft
 - Visually inspect the driving belt and the grinding disks. In case any of them require replacement Refer to section 8) for "Belt replacement instructions", "Grinding disks replacement" and "Fuse replacement instructions"
 - Always replace the tripped fuse with the same size and capacity fuse (the grinder is originally equipped with one spare fuse use the tripped fuse to get an identical replacement).
 - If after all the above steps were provided and the fuse is still tripping, then for further handling of the grinder contact your local dealer.
- If the fuse was tripped as a result of a long continuous grinding operation (read section 5, for operating intervals) allow the grinder to cool down and replace the fuse protection with an identical new one.

B) Beans hopper

The grinding chamber can be a hazardous area if the proper precautions aren't observed.

NEVER OPERATE THE GRINDER WITHOUT THE BEANS' HOPPER

The grinder is equipped with safety switch that preventing grinding operation when beans hopper is absent.

In case the safety switch is malfunction don't continue using the grinder and send the grinder for service with your local dealer.

7) SAFETY INSTRUCTIONS

- NEVER OPERATE THE GRINDER WITHOUT BEANS' HOPPER. BEFORE REMOVING THE BEANS HOPPER (FOR ANY REASON) MAKE SURE TO DISCONNECT THE POWER SUPPLY.
- BEFORE CLEANING OR SERVICING THE GRINDING CHAMBER OR THE BEANS HOPPER, DISCONNECT THE POWER PLUG FROM THE POWER SOCKET.
- Never attempt to insert your fingers or any foreign objects into the grinding chamber or disks.
- Be aware that grinding disks continue rotating for a short while after the grinding operation has ended.
- Never bypass or tamper with the HOPPER safety switch or the grinder
- Do not use the grinder 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 grinder dry (internally and externally)
- Never put grinded coffee into the hopper or try to regrind coffee powder
- The H1 is a COFFEE GRINDER, never attempt grinding anything else other than roasted coffee beans.
- Keep all packing materials and the provided tool-bag away from children these items are not toys and can be harmful if wrongly handled
- Please make sure the socket is with correct wires connection, and ground connection is well functional also.

8) MAINTENANCE AND SERVICE

Warning: grinder's maintenance and repair should be performed by certified personnel or by your local dealer. The procedures described below are the only user-level allowed maintenance procedures.

Be aware of the grinder's noise level. In case the noise level is higher than normal or irregular noises are coming from within the grinder, get certified personnel to perform an overall check of the grinder.

A) GSM LCD calibration

1. In any case where you suspect the measurement display is not consistent with the real setting of the grinder please follow the below steps to recalibrate the setting.
2. Close beans hopper door and turn on the grinder till running empty.
3. Turn the grind setting handle CCW (F on the LCD) till reaching minimum setting
4. Lean the grinder back and press shortly on the reset button (Fig. 8.A.1) the display will show again 0.1
5. Turn the grind setting handle back to your desired grinding setting and check that coarseness matches your need.

*Remark: if after calibration the grind setting display and actual coarseness are still not matching please contact your grinder's dealer.



Fig.8.A.1

B) Over current fuse replacement

1. Turn OFF main switch and disconnect the main power cable.
2. Remove the beans hopper and turn H1 grinder upside down (Fig. 8.B.1). Turn the “FUSE” knob (Fig. 8.B.2).



Fig.8.B.1



Fig.8.B.2



Fig.8.B.3

3. Replace the tripped fuse with an identical size and rating fuse (Fig. 8.B.3)
4. Close the fuse housing; repeat the above steps in opposite order for closing and reconnecting the grinder.

C) Grinding disks replacement:

Check the state of the grinding disks periodically (approximately every 50kg of grinded coffee) good condition disks will result in a high-quality grind and prevent the Grinder's overheating.

Recommended grinding disks replacement:

- Every 500-700Kg of grinded coffee (when using standard HeyCafé disks)
- Every 1000-1500Kg of grinded coffee (when using Ditting original disks)

Warning: The replacement and assembly of a new set of disks is a delicate task. Perform blade removal and assembly only if you are confident with your technical skills and after reading and understanding the entire instructions below.

1. Grind thoroughly the entire left over beans
2. Disconnect main power plug
3. Remove hopper and hopper lid
4. Use the provided Allen key to remove the top spider construction (Fig.8.D.1)
5. Release the four top blade holder screws to expose the grinding chamber (Fig.8.D.2)
6. Use the flat screw driver to release the blade screws (3 of each blade) (Fig.8.D.3)
7. Before starting to assemble the new disks make sure the entire grinding chamber is clean (use brush, vacuum cleaner and dry clean cloth) (Fig.8.D.4)
8. Use original replacements' parts to assemble the new disks on the disks sitting and secure them with new stainless-steel screws
9. Assemble the grinder following backward the above steps.

Note: return the dial knob to the same position (knob against the finest grinding setting stopper)



Fig.8.C.1



Fig.8.C.2



Fig.8.C.3



Fig.8.C.4

D) Driving belt replacement

The H1 grinder is equipped with a Lifetime warranted drive belt (for normal usage of the grinder). Yet, it may happen that jammed disks or improper grinded substance will result an abnormal wear of the belt and the need to replace it. Always use an original HeyCafé belt as a replacement part. Follow the steps below to replace the belt:

1. Repeat steps Fig.8.C.1.
2. Open the screw connecting the grinder to the body
3. Pull out the grinder and grinder connecting plate
4. Release the motor tensioning screw to remove the drive belt
5. Replace the drive belt and tension back the motor .
6. Place the motor back to its original position make sure to assemble the outlet rubber ring
7. Repeat the steps above backwards to back assemble the grinder

9) CLEANING

PRIOR TO ANY CLEANING PROCEDURE GRIND COMPLETELY EMPTY (OR EMPTY THE BEANS' HOPPER) AND DISCONNECT THE GRINDER'S POWER SUPPLY.

NEVER USE RUNNING WATER TO CLEAN THE MAIN BODY.

USE ONLY PERFECTLY CLEAN CLOTHS OR SOFT BRUSHES TO CLEAN THE GRINDER.

WIPE THE EXTERANL BODY WITH WET CLOTH

DO NOT USE ABRASIVE CLEANING PRODUCTS AS THEY MAY SCRATCH THE GRINDER'S COATING.

Cleaning the beans' hopper

Pull out the bean hopper (make sure to leave the silicone rubber ring on the grinder) 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 powder chute pipe

Remove the nozzle body, use screwdriver to remove the chute pipe (Fig.9.1),

Clean the outlet chute slope (Fig.9.2) and chute pipe (use brush or vacuum cleaner), Install the cleaned chute pipe and install the nozzle body.



Fig.9.1



Fig.9.2

Cleaning the grinding chamber and grinding disks

In order to clean the grinding chamber HeyCafé is recommending the usage of commercially provided cleaning pills. Follow manufacturer instructions. In any case

- Do not use sharp objects to scrape coffee deposits off of the disks.

After all cleaning and replacing tasks are through make sure to assemble all the parts 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.

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

END

H1

全方位专业咖啡磨豆机

操作说明书



赫意凯（常州）电器设备有限公司

常州市武进经济开发区腾龙路2号6号厂房

邮编：213161

警示

- 1.该款机器不建议有生理，视觉或精神缺陷的，或缺乏此方面经验和知识的人操作使用（包括儿童在内），除非有相关负责人授权使用。
- 2.儿童禁止触碰该磨豆机。
- 3.在清洁磨豆机时需小心刀片部位，以免划伤。
- 4.如果发现电源线有损坏，请联系制造商，代理商或相关技术人员维修，以免造成伤害。



废旧产品处理

标志表明此产品不可与其他生活垃圾一同处理。为防止不当处理对环境的污染和人类健康的损害，请注意材料的合理可再回收使用。请联系当地的经销商或通过回收利用系统回收该废弃磨豆机，以保证产品安全回收。

质保说明

制造商提供 2 年保修期，自该磨豆机销售到终端客户开始。质量保修仅限于零部件和技术支持。在保修期内，仅限该磨豆机制造厂商授权的服务机构进行维修。在保质期内维修的，请出示原始标有购买日期的发票。

以下情况不在保修范围之列：

正常损耗和非正常使用造成的损坏，如机器超负荷使用，使用不配套的配件，强行操作，由外部环境造成的损坏，未阅读说明书而操作失误的，如：连接至不匹配电源或未按照说明安装操作，擅自整体或部分拆卸机器都不在保修之列。

目录

1) 前言	4
2) 技术参数	4
3) 样品展示	5
4) 开箱与安装	5
5) 操作指南	6
6) 安全装置	7
7) 安全说明	8
8) 维修与服务	8
9) 清洁	10
10) 问题反馈及重要细节	11

1) 前言

欢迎购买使用商用磨豆机H1。H1作为一款全方位的专业咖啡磨豆机，有着广泛的研磨设置，从精细的土耳其咖啡到意式浓缩咖啡，并适用于不同种类的咖啡过滤器（包括杯测）。H1咖啡磨豆机适用于不同的商业场所，比如咖啡店，杂货商场，咖啡实验室和办公室等。

H1咖啡磨豆机的特点：

1. 带传动系统，可将电机的热量从研磨室中分离出来。
2. 全铝机身，带散热片的研磨室。
3. 带编码器测量的研磨设置机构BottomSetting®。
4. 64mm平面研磨刀。
5. 独特的机身设计，适用于不同的咖啡过滤器。

请在使用前逐页阅读该说明书，以确保正确安全的使用和保养设备。并请妥善保管说明书，以备日后使用和参考。厂商保留修改设计及规格的权利。

2) 技术参数

尺寸：

高：470mm

宽：138mm

长：230mm

重量：6.5kg

刀片尺寸：64mm

漏斗容量：380g咖啡豆

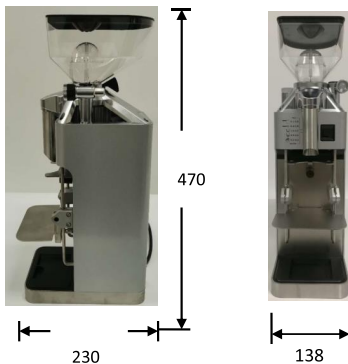
电气参数：

电压：110V/ 230V 50Hz/60Hz

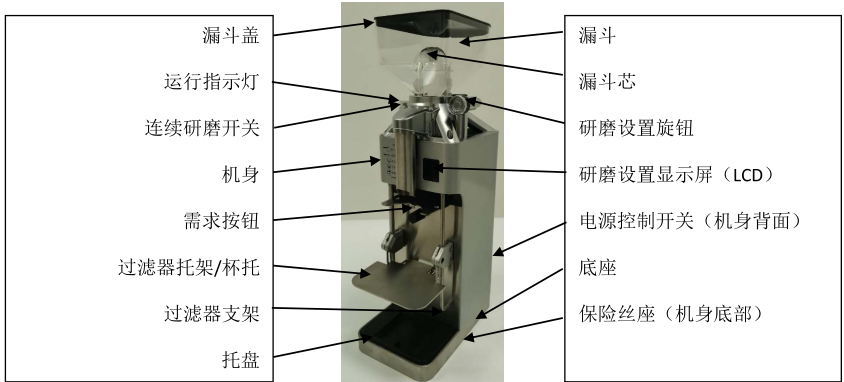
功率：200W

工作周期：40%

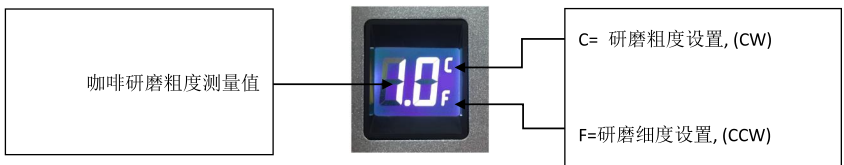
研磨速度：2.5-3g/second



3) 样品展示



研磨设置显示屏 (LCD)



4) 开箱与安装

- 请小心拆箱。为了您的方便，我们建议请妥善保存包装以备日后运输机器使用。
- 打开包装箱后，确认机器完好无损。如有任何疑问，禁止使用并立即联系当地经销商。
- 请将机器放在平稳干燥处，避免滴水或溅水。
- 本产品不是为户外使用而设计的。
- 请将托盘放在机身底座上。
- 接通电源线前请确认：
 - 机器电压及额定频率（参照机身底部标贴）与供电电源一致。
 - 墙式插座须配有有效的接地线系统。如果接地系统未被检查是否与安全电流量相符，切勿接通电源。电源插座的接地安全性必须保证。如未按此规则操作，所引起一切后果厂商概不负责。
 - 机器消耗功率（参照机身底部标贴）需与所提供墙式插座的功率相一致。
 - 注意不要使墙式插座短路或过载供电。
 - 请勿使用电缆线，多电源插座等非生产厂商推荐的辅助配件。
- 接通电源
- 如果漏斗没有完全安装好，请不要使用机器。

5) 操作指南

H1磨粉操作:

- H1咖啡磨豆机为手动研磨机，分别有以下两种操作模式：
 - 按压机身前盖上的需求按钮。
 - 按压连续研磨按钮（运行指示灯亮起）。
- 注意：H1咖啡磨豆机在机身的背面设有电源控制开关（图5.1）。故在操作研磨机之前，请先确保此电源控制开关为打开状态。



图 5.1

H1研磨咖啡粉:

- 打开漏斗盖，将适量的咖啡豆倒进漏斗中。漏斗的最大容量为380克。第一次操作时，建议倒入最少数量的咖啡豆（0.83磅）。
- **安全提示：在使用咖啡磨豆机之前，必须将漏斗完全安装完毕。**
- 通过旋转LCD读数旋钮来设置咖啡粉的粗细，磨豆机在出厂时，会统一按照浓缩咖啡粉的粗粒度进行原始设置。
- 首先根据您所使用的接粉器，来调整过滤器托架的高度，使其适配您当前所使用的接粉器（图5.2）。您也可以使用工具包中附带的杯托，将其安装在支架上，从而适配更多不同类型的接粉容器（图5.3）。如果需要轻微调整过滤器托架的高度，只要松掉两边各一颗螺钉即可（图5.2）。如果需要大幅度调整过滤器托架的高度，则需要松掉两边各三颗螺钉（图5.3）。
- 然后在出粉管下方放置一个咖啡过滤器手柄或者任何可以收集咖啡粉的容器，按下需求开关进行咖啡粉的研磨。

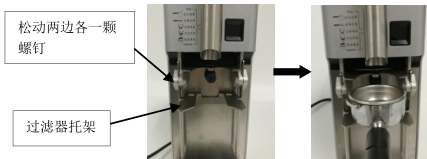


图 5.2

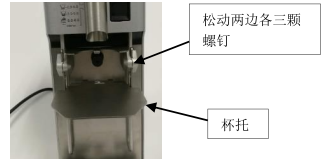


图 5.3

操作时间间隔:

- 磨豆机每次连续使磨粉的时间不能超过90秒。
- H1咖啡磨豆机的占空比为40%（在一个工作周期内40%的时间在研磨，60%的时间在休息）。
- 在长时间的研磨过程中，研磨室温度升高为正常现象。为了达到最好的研磨效果，建议每研磨一次咖啡粉后，间隔几秒钟再进行再次的研磨工作。

咖啡粉粗细度的调节:

- 研磨刀的距离是工厂预先设定的，以满足不同的普通咖啡粉（从超细到粗）。
- H1咖啡磨豆机提供了一个革命性的基于编码器测量的精准研磨设置测量系统（GSM）。测量读数连续显示在液晶显示屏上。测量范围为0.1-8.0（初始值为0.1），不同的测量数值范围对应

不同类型咖啡酿造风格，具体参数见下表（图5.4）。

- 逆时针方向旋转调节旋钮，使研磨更精细（LCD上显示字母F）。顺时针方向旋转调节旋钮，使研磨更粗糙（LCD上显示字母C）。

LCD数值	咖啡酿造风格
0.1-0.8	土耳其咖啡
0.9-2.8	意式浓缩咖啡
2.9-4.0	细虑
3.5-5.0	粗虑
5.0-8.0	冷饮/法式压榨

图5.4

- 当需要研磨土耳其咖啡粉时，需要取出出粉口处的外挡粉片（图5.5）后再使用机器。而研磨其他档位的咖啡粉则需保留出粉口处的外挡粉片。磨豆机默认出厂设置为3.5档。



图5.5

- H1咖啡磨豆机带有断电操作记忆功能，在不通电情况下操作了调节旋钮时，再次通电开机后会按对应的刻度来显示。不管出于何种原因，若怀疑当前的系统的设置有偏差，请参阅第8节进行GSM重新校准。
- 研磨少量的咖啡粉，用您的咖啡机测试它的粗度。
- 由于咖啡豆的品质和特性不断变化，建议定期重复测试调整。

6) 安全装置

A) 热过载保护

- 为了消除火灾的危险，电机配备有过热保护装置，如果电机温度过高，则该过热保护装置将切断电机的电源。
 - 如果过热保护装置由于故障跳闸（例如：磨损的刀片，磨损的轴承，研磨室中的异物等），应立即关闭设备主开关，并且主电源插头必须断开。
 - 将研磨设置调整到最粗位置。
 - 关闭漏斗门，拆卸漏斗。
 - 翻转磨豆机，将咖啡豆全部倒进一个容器里。
 - 拿掉研磨室中的任何障碍物，直到可以自由转动研磨机轴。
 - 目视检查传动带和研磨刀片。如需更换，请参阅第8节中的“更换皮带说明”，“更换研磨刀片”和“更换保险丝说明”。
 - 要始终使用相同尺寸和容量的保险丝更换跳闸保险丝（磨豆机原本有一个相同尺寸与容量的备用保险丝，以便于更换跳闸的保险丝）。
 - 如果在完成以上所有的步骤后，保险丝仍在跳闸。那么需要进一步处理磨豆机时，请与您当地的经销商联系。

- 如果保险丝是由于长时间的连续研磨操作而跳闸（操作间隔时间请参阅第5节），则需先让磨豆机冷却下来，再更换同规格的新的保险丝。

B) 漏斗

如果没有适当的预防措施，研磨室是个危险区域。请不要在没有漏斗的情况下操作磨豆机。

磨豆机设有安全开关，以防止在没有漏斗的情况下进行研磨。如果安全开关出现故障，请不要继续使用磨豆机，并将磨豆机送到当地经销商维修。

7) 安全说明

- 不要在漏斗的情况下操作磨豆机。在取下漏斗之前，请先断开电源。
- 进行清洗或者维修之前，请先断开电源。
- 请勿将手指或任何异物插入刀片或者研磨室。
- 当心！无论切断电源还是任何操作结束后刀片仍会保持一定时间的惯性旋转。
- 请勿更换或篡改本产品。
- 请勿赤脚或者湿手的时候使用设备。
- 在移动机器时请勿拉扯电源线。
- 始终保持设备干燥（内部和外部）。
- 请勿将研磨过的咖啡粉放入漏斗或尝试研磨咖啡粉两次。
- 不要研磨除咖啡豆以外的任何东西。
- 请将所有的包装材料和提供的工具包放在儿童触碰不到的地方。
- 安全起见，请务必确保电源插座接线正确且接地有效。

8) 维修及服务

警告:所有的设备的维护与操作，如安装、维修及保养都应该由专业人员或当地经销商处理。

下面描述的过程是唯一允许用户级维护的过程。

请注意机器的噪音情况，一旦噪音高于正常水平或者有内部不规则噪音，请联系专业人员进行全面检查。

A) GSM系统校准

1. 如果您怀疑测量显示与磨豆机的实际设置不一致，可按照以下步骤重新校准设置。
2. 关闭漏斗门，打开磨豆机，直到磨豆完毕。
3. 逆时针转动研磨设置旋钮（液晶显示屏上显示F），直到达到最小设置。
4. 将磨豆机向后切斜，并短时间按下复位按钮（图8.A.1），显示将再次显示0.1。
5. 将研磨设置旋转到您想要的研磨设置，并检查粗度是否符合您的需求。

***提示:**如果校正后磨粉设定显示与实际粗度仍不匹配，请与当地的经销商联系。



图 8.A.1

B) 更换保险丝

1. 关闭主开关，切断电源线。
2. 取出漏斗，将磨豆机倒置（图8.B.1）。旋出“FUSE”旋钮（图8.B.2）。



图 8.B.1



图 8.B.2



图 8.B.3

3. 用相同规格的保险丝更换跳闸的保险丝(图8.B.3)。
4. 旋入保险丝底座，按相反顺序重复上述步骤重新打开磨床。

C) 更换研磨刀片

定期检查研磨刀片（约研磨50公斤咖啡豆），保持刀片状况的良好可以保证高品质的研磨和避免机器过热。

建议更换研磨刀片

- 每研磨500-700公斤咖啡豆后需更换研磨刀片（当使用的是标准的Heycafe刀片时）。
- 每研磨1000-1500公斤咖啡豆后需更换研磨刀片（当使用的是Ditting刀片时）。

警告：更换和组装一组新的研磨刀片是一项非常危险的任务。只有在你对自己的技术技能有信心，并且阅读和理解了下面的全部说明之后，才能进行拆卸和组装刀片。

1. 将机器中剩余的咖啡豆全部研磨完毕。
2. 断开电源线。
3. 拆下漏斗和漏斗盖。
4. 使用提供的扳手拆除顶部的螺钉（图8.C.1）。
5. 拆除顶部的四颗固定上刀架的螺钉，露出研磨室（图8.C.2）。
6. 用一字螺丝刀拆除刀片的固定螺钉（每片刀片3颗螺钉）（图8.C.3）。
7. 在安装新的刀片之前，确保整个研磨室清洁（使用刷子、吸尘器和干的清洁布）（图8.C.4）。
8. 替换新的研磨刀片，并用新的不锈钢螺钉固定。
9. 按照上述步骤的相反顺序，重新安装好磨豆机。

注意：将研磨设置旋钮复位（将旋钮设置在最细磨粉位置上）。



图 8.C.1



图 8.C.2



图 8.C.3



图 8.C.4

D) 传动皮带更换

H1磨豆机配有终身保修的传动皮带（供磨豆机正常使用）。但也有可能出现卡豆或磨出的物质不正常，而导致皮带的异常磨损，这时需要更换Heycafe原厂的配套皮带。更换皮带请按照以下步骤进行：

1. 重复以上步骤（图8.C.1）
2. 拆除连接机身上盖支撑板的螺钉。
3. 拉出整个研磨核心部分。
4. 拆除电机固定螺钉，拆除传动皮带。
5. 更换传动皮带，将电机向后将皮带拉紧（切勿将皮带拉的太紧或太松）。
6. 将电机放回原来的位置。
7. 按照上述步骤的相反顺序，重新安装好磨豆机。

9) 清洁

在任何清洁程序之前，请确保磨豆机中没有咖啡豆（包括漏斗），并断开磨豆机的电源。请勿用流动的水直接清洗机身，只能使用干净的清洁布和刷子清洁设备。可以使用湿布擦拭机身外部。不要使用磨损性的物品清洁本机，可能会导致机器表面涂层的磨损。

漏斗的清洁：

取下漏斗（确保橡胶圈留在磨豆机上），并用水和肥皂彻底冲洗。因为漏斗未透明聚合物，只能使用液体洗涤剂（不含磨损性成分）和软海绵。安装漏斗之前，请确保其完全干燥。为了确保咖啡的味道，请定期清洗漏斗。

清洗出粉口：

拆卸出粉室盖，用螺丝刀拆除出粉管的固定螺钉（图9.1），用刷子或者吸尘器清洗出粉口和出分管（图9.2）。



图 9.1



图 9.2

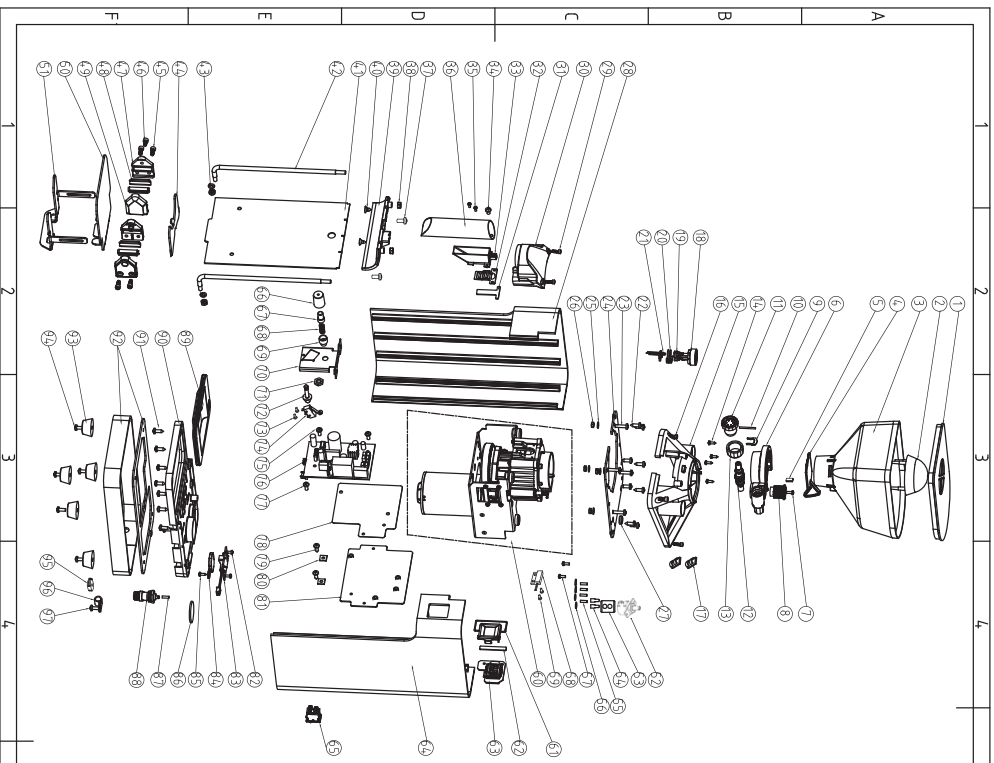
清洗研磨室和研磨刀片：

为了清洁研磨室，Heycafe 建议使用商业提供的清洁药丸。按照制造商的指示，无论在任何情况下，都不要使用锋利的物体来刮掉刀片上的咖啡渣。

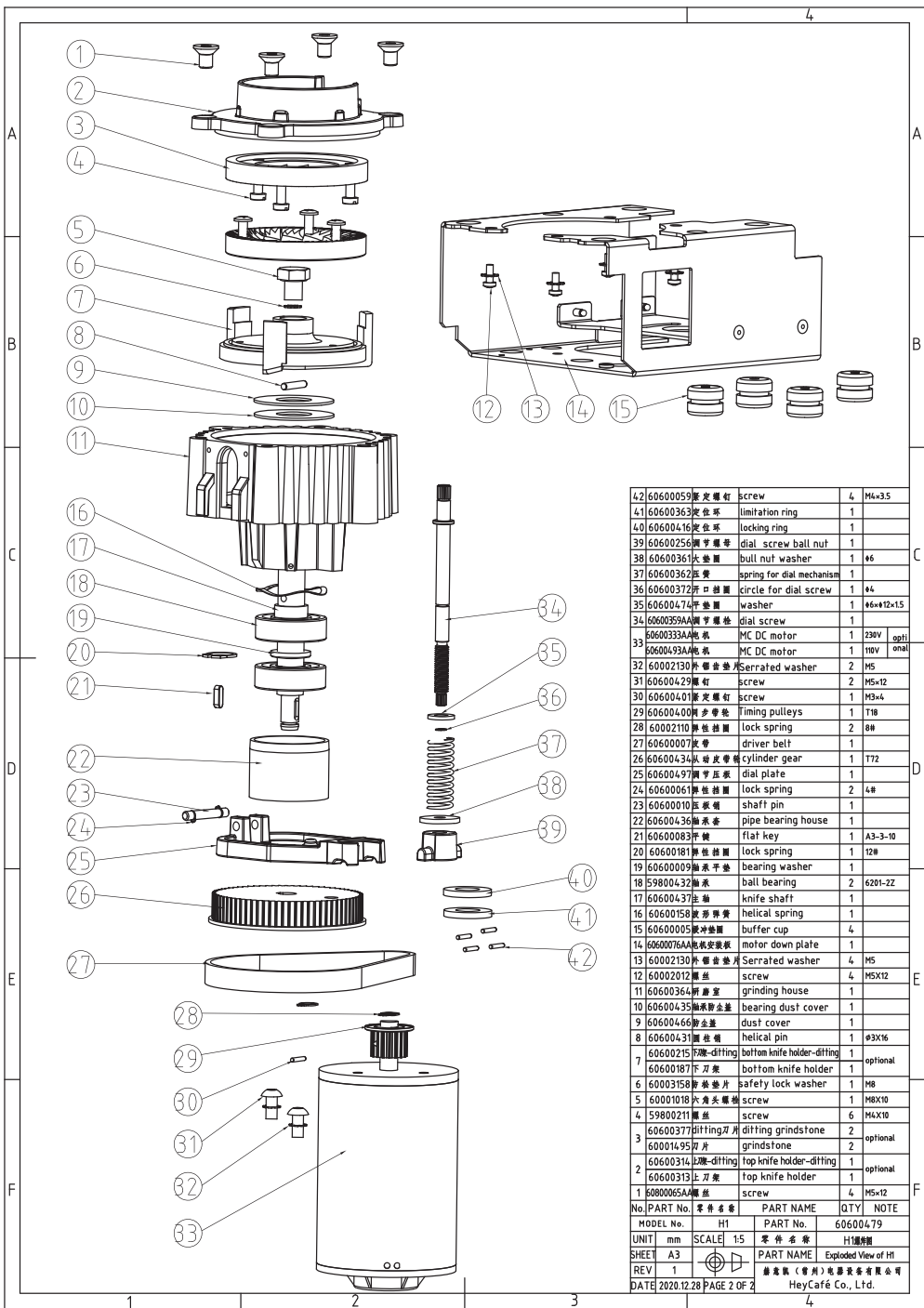
清洗和更换完成后，请确保按照与拆卸相同的方式组装所有部件和安全螺钉。如果任何东西不能装回或有一些残留部件，请勿尝试操作本产品，请求技术人员协助。

为了确保磨豆机的长久使用和咖啡的新鲜口感，如上所述的清洗过程应当每月重复，并且每月至少清洗一次或者根据磨豆机的使用情况和咖啡豆的质量进行必要地重复。

结 束



NO.	PART NO.	NAME	QTY	NOTE	DATE	REV	BY	CHK
1	516000384	上蓋鎖扣	1	Porta filter holder				
2	506000387	上蓋鎖扣	1	cap tray				
3	496060389	上蓋鎖扣	2	Accessory inner holder				
4	486060044	上蓋鎖扣	2	Accessory holder				
5	476060388	上蓋鎖扣	2	Accessory holder adapter				
6	466060045	上蓋鎖扣	2	Accessory outer holder				
7	456060024	上蓋鎖扣	4	Accessories				
8	446060038	上蓋鎖扣	4	Porta filter support				
9	436000025	上蓋鎖扣	2	single front panel				
10	426060456	上蓋鎖扣	2	accessories holder				
11	416060042	上蓋鎖扣	2	single front panel				
12	396060032	上蓋鎖扣	4	nut				
13	386060032	上蓋鎖扣	4	nut				
14	376400004	上蓋鎖扣	2	chute pipe				
15	366060393	上蓋鎖扣	2	chute pipe				
16	356060064	上蓋鎖扣	2	tray				
17	346060039	上蓋鎖扣	2	tray				
18	336060332	上蓋鎖扣	1	tray				
19	326060032	上蓋鎖扣	1	tray				
20	316060049	上蓋鎖扣	1	tray				
21	306060263	上蓋鎖扣	2	tray				
22	296060263	上蓋鎖扣	2	tray				
23	286060142	上蓋鎖扣	1	tray				
24	276060172	上蓋鎖扣	1	tray				
25	266060084	上蓋鎖扣	4	tray				
26	256060072	上蓋鎖扣	4	tray				
27	246060124	上蓋鎖扣	4	tray				
28	236060004	上蓋鎖扣	4	tray				
29	226060004	上蓋鎖扣	4	tray				
30	216060234	上蓋鎖扣	1	tray				
31	206060034	上蓋鎖扣	1	tray				
32	196060034	上蓋鎖扣	1	tray				
33	186060034	上蓋鎖扣	1	tray				
34	176060034	上蓋鎖扣	1	tray				
35	166060034	上蓋鎖扣	1	tray				
36	156060034	上蓋鎖扣	1	tray				
37	146060034	上蓋鎖扣	1	tray				
38	136060034	上蓋鎖扣	1	tray				
39	126060034	上蓋鎖扣	1	tray				
40	116060034	上蓋鎖扣	1	tray				
41	106060034	上蓋鎖扣	1	tray				
42	960600034	上蓋鎖扣	1	tray				
43	946060034	上蓋鎖扣	1	tray				
44	936060034	上蓋鎖扣	1	tray				
45	926060034	上蓋鎖扣	1	tray				
46	916060034	上蓋鎖扣	1	tray				
47	906060034	上蓋鎖扣	1	tray				
48	896060034	上蓋鎖扣	1	tray				
49	886060034	上蓋鎖扣	1	tray				
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54	836060034	上蓋鎖扣	1	tray				
55	826060034	上蓋鎖扣	1	tray				
56	816060034	上蓋鎖扣	1	tray				
57	806060034	上蓋鎖扣	1	tray				
58	796060034	上蓋鎖扣	1	tray				
59	786060034	上蓋鎖扣	1	tray				
60	776060034	上蓋鎖扣	1	tray				
61	766060034	上蓋鎖扣	1	tray				
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63	746060034	上蓋鎖扣	1	tray				
64	736060034	上蓋鎖扣	1	tray				
65	726060034	上蓋鎖扣	1	tray				
66	716060034	上蓋鎖扣	1	tray				
67	706060034	上蓋鎖扣	1	tray				
68	696060034	上蓋鎖扣	1	tray				
69	686060034	上蓋鎖扣	1	tray				
70	676060034	上蓋鎖扣	1	tray				
71	666060034	上蓋鎖扣	1	tray				
72	656060034	上蓋鎖扣	1	tray				
73	646060034	上蓋鎖扣	1	tray				
74	636060034	上蓋鎖扣	1	tray				
75	626060034	上蓋鎖扣	1	tray				
76	616060034	上蓋鎖扣	1	tray				
77	606060034	上蓋鎖扣	1	tray				
78	596060034	上蓋鎖扣	1	tray				
79	586060034	上蓋鎖扣	1	tray				
80	576060034	上蓋鎖扣	1	tray				
81	566060034	上蓋鎖扣	1	tray				



42	60600059	固定螺釘	screw	4	M4×3.5
41	60600363	限位環	limitation ring	1	
40	60600416	鎖位環	locking ring	1	
39	60600256	鋼字螺母	dial screw ball nut	1	
38	60600361	大墊圈	dial washer	1	Φ6
37	60600362	彈簧	spring for dial mechanism	1	
36	60600372	開口墊圈	circle for dial screw	1	Φ4
35	60600474	平墊圈	washer	1	Φ6×12×1.5
34	60600359AA	鋼字螺絲	dial screw	1	
33	60600333AA	馬達	MC DC motor	1	230V optl
32	60600493AA	馬達	MC DC motor	1	110V onal
32	60002130	外層齒墊片	Serrated washer	2	M5
31	60600429	螺釘	screw	2	M5×12
30	60600401	固定螺釘	screw	1	M3×4
29	60600400	同步帶輪	Timing pulleys	1	T18
28	60002110	彈簧掛圈	lock spring	2	Φ8
27	60600007	皮帶	driver belt	1	
26	60600434	自由皮帶齒	cylinder gear	1	T72
25	60600497	圓形壓板	dial plate	1	
24	60600061	鎖柱掛圈	lock spring	2	Φ4
23	60600010	壓板銷	shaft pin	1	
22	60600436	輸液套	pipe bearing house	1	
21	60600083	平鑰	flat key	1	A3-3-10
20	60600181	彈簧掛圈	lock spring	1	12#
19	60600009	轴承平墊	bearing washer	1	
18	59800432	轴承	ball bearing	2	6201-2Z
17	60600437	注軸	knife shaft	1	
16	60600158	螺旋彈簧	helical spring	1	
15	60600005	缓冲墊圈	buffer cup	4	
14	60600076AA	电机安装板	motor down plate	1	
12	60002130	外層齒墊片	Serrated washer	4	M5
12	60002012	鋼絲	screw	4	M5X12
11	60600364	磨磨室	grinding house	1	
10	60600435	轴承防尘盖	bearing dust cover	1	
9	60600466	防尘盖	dust cover	1	
8	60600431	螺旋鎖	helical pin	1	Φ3X16
7	60600215	刀架-刀架	bottom knife holder-diffing	1	optional
6	60600187	刀架	bottom knife holder	1	optional
6	60003158	安全鎖墊片	safety lock washer	1	M8
5	60001018	六角頭螺絲	screw	1	M8X10
4	59800211	螺絲	screw	6	M4X10
3	60600377	刀架-刀架	diffing grindsone	2	optional
3	60001495	刀片	grindsone	2	optional
2	60600314	刀架-刀架	top knife holder-diffing	1	optional
2	60600313	刀架	top knife holder	1	optional
1	60800065AA	螺絲	screw	4	M5×12

No.	PART No.	零件名稱	PART NAME	QTY	NOTE
	MODEL No.	H1	PART No.	60600479	
	UNIT	mm	SCALE	1:5	零件名稱 H1機頭
	SHEET	A3			PART NAME Exploded View of H1
	REV	1			圖樣編 (費用) 包裝裝者有限公司
	DATE	2020.12.28	PAGE	2 OF 2	HeyCafé Co., Ltd.