TITAN I Models S/ODGV3 COFFEE GRINDER



Designed in EU.

Produced by HeyCafé Co., Ltd.

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.
- 2 Children should be supervised to ensure that they do not play with the appliance.
- 3 Care is needed when handling grindstones 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 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, 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 and/or incorrect use, e.g. overloading of the appliance or grinding any substance other than coffee beans Usage of non-approved accessories or non-original spare parts 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

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1) Preface

Congratulations for purchasing the Titan dispenser grinder. The Titan is a commercial appliance to be used in coffee shops, espresso bars, hotels, restaurants, etc. The Titan will grind whole been coffee into variable, user-selectable (from super fine to course) 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 from time to time the appliance and the manual accordingly.

2) Technical specifications

Titan I S

Dimensions: Height: 520mm

Width: 220mm Length: 360mm Weight: 9Kg

Burrs diameter: 58mm

Hopper capacity: 1200gr (coffee beans)

Electrical Specifications: Voltage: 230V 50Hz/60Hz (according grinder's label)

Power: 250W

Duty Cycle: 2.5min ON/27.5min OFF

Grinding capacities (@Espresso setting): 2.0-2.5

gr/sec

Titan I ODGV3

Dimensions:

Height: 520mm Width: 220mm Length: 360mm Weight: 7Kg

Burrs diameter: 58mm

Hopper capacity: 1200gr(coffee beans)

Electrical Specifications: Voltage: 230V 50Hz/60Hz (according grinder's label)

Power: 250W

Duty Cycle: 3S ON/27S OFF

Grinding capacities (@Espresso setting): 2.0-2.5

gr/sec

3) General description

Titan I S



Titan LODGV3



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.
- Fit the coffee residue tray into its specially designed housing in front of the appliance (Fig 4.1).



Fig 4.1

- Before installing the beans hopper, please take few seconds to identify the beans hopper, silicone ring and hopper's locking screw.
- Install the beans hopper firmly into its position on top of the body inside the top grindstone holder.
- Fasten the hopper to the appliance body by the locking screw. (Fig. 4.4) Make sure that the screw is inserted completely through the back hole on the hopper's hole.







Fig 4.2

Fig 4.3 Fig 4.4

- ! The Hopper locking screw is a SAFETY DEVICE. Before removing the hopper disconnect electric power cord.
- ! Never try to operate the grinder if the beans' 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 bottom cover 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 EARTH THE APPLIANCE. The manufacturer can not be held responsible in the event that this regulation is not complied with.
 - The power/current consumption of the appliance (according to the backside label) is consistent with the capacity of the relevant main socket.
 - o The main socket is protected against short outs and power surges.
 - O 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 grindstone
 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 Titan grinder:

S Model (Manual):

The appliance is equipped with a 3-state operational switch ON-OFF-ON. (Fig 5.1A).

Switch ON the appliance by turning the main knob to either directions from Off position to ON position. Switch OFF the appliance by turning the knob back to point the OFF sign.

Never let the grinder run un-attendant, in order to avoid over filling of the dispenser which may cause powders' flow blockage inside the grinding house.



Fig 5.1A

ODGV3 Model (Manual):

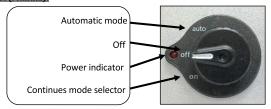


Fig 5.1B

Modes of operation:

The TITAN I ODG V3 grinder is installed with a simple operating main switch consisting of 2 running modes. (Fig. 5.1B)

- Continues mode, while selecting the ON position, the grinder will run and grind coffee continuously up until the user will switch main switch back to Off position.
- **Dosing mode**, while selecting the Auto position, the grinder will run together with the demand switch and as long as it pressed.

Grinding in continues mode:

The TITAN ODG is designed to grind continuously into bags or any other collecting tool. Nevertheless this machine was not designed as a pure "bags grinder". We suggest:

- In continues mode do not grind more than 10kg (20 pounds) of coffee per day.
- Grind in intervals of not more than 1 kg (2 pounds) per hour.
- When grinding in continues mode, keep the powder outlet top cover open and shake the bag
 from time to time. View the free flow of coffee to avoid back logging of the powder into the
 grinding chamber. In that case, stop the grinding, use the provided brush to evacuate the
 clogged powder into the bag and resume grinding.

Operating intervals:

In order to avoid over heating of grindstones and grinding chamber (resulting unnecessary heating of the
coffee) the manufacturer is recommending using the appliance continuously for short intervals of a few
minutes each. Never exceed 5 minutes of continues grinding (or more than 1.0 kg of coffee beans).

Adjusting coffee grinding

 The Titan grinders' family are equipped with the revolutionary patented Bottom-Setting©^{®™} mechanism. (see Fig 5.2).



Fig 5.2

The grinding grindstones' distance was factory pre adjusted to satisfy different common espresso coffee
grinds. This clearance span can be achieved by turning the grinding setting knob. Turning the grinding
setting knob incrementally counterclockwise (CCW) will make the grind coarser and turning it clockwise
(CW) will make the grind finer.

Adjusting coffee dosing (S Model)

- The dispenser is equipped with a portion volume controlling knob. Normally can set the dispenser to dispense 5-9.5gr of coffee powder
- In order to increase the amount of single dose, turn the adjusting knob counterclockwise and vice versa (Fig5.3)
- Test the portioned amounts by using a kitchen scale or simply by dosing single or double dose into your
 espresso machine's filter-handle (not supplied) and visually match the dosed portion with your standard.
- 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



Fig 5.3

Tamping

 Place your Espresso machine's 58mm filter-handle 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 grindstones, 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 hopper fixing screw

The grinding chamber is a hazardous area if the proper precautions aren't observed. In order to avoid any hand contact with running grindstones. Do not attempt to operate the grinder without the hopper is fully placed and fixed in its position by hopper's fixing screw (Fig 4.4).

C) Coffee outlet guard

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

7) SAFETY INSTRUCTIONS

- ! NEVER OPERATE THE GRINDER IF THE BEAN HOPPER IS NOT FULLY SECURED TO THE TOP GRINDSTONE 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 grindstones.

- ! Be aware that grindstones continue rotating for a short while even 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 grindstones 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 or try to grind twice coffee powder.
- ! 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 grindstones periodically (approximately every 50kg of grinded coffee) Good condition grindstones will result in a high quality grind and prevent the appliances over heating. Replace grindstones 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 DISPENSER. 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 4.4) 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:



After removing the hopper, Disconnect the top cover screw using the Allen key.



STEP2 Remove the hopper locking screw using the Allen key.



STEP3
Put the Allen key
through the air vents of
the top cover, then lift
the top cover.



Use a screwdriver to remove the 3 top grindstone holder's screws.



STEP5 Use a screwdriver to remove the 3 grindstone's screws.



STEP6
Use a brush, a dry cloth, and a vacuum cleaner to clean the grinding chamber thoroughly.



STEP7
Use a brush, a dry cloth, and a vacuum cleaner to clean the upper and lower grindstone thoroughly.

- Do not use sharp objects to scrape coffee residue off of the grindstones.
- Examine both of the grindstones' condition and replace them if necessary.
- The replacement and assembly of a new set of grindstones is a delicate task.
 Only skilled technical personnel should be allowed to perform grindstone 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 dispenser(Only S Model)



Discharge all grinded coffee out of the dispenser into a dry container by operating

the discharge handle.



STEP2

Use a clean brush to clean the coffee powder outlet, automatic switch housing, Brush the dosing chambers one by one while rotating the dispenser with the discharge handle. Use a dry cloth to remove oil stains and other marks from dispenser's clear window.

• If a more thorough clean is required, then the operation must be performed by skilled technician. To ensure long lasting grinder and great fresh taste of coffee, the cleaning procedure as described above should be repeated routinely and at least once per month or as necessary according the grinder's usage and quality of beans.

END

10) 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:		
Telephone number:	_Fax number:	

TITAN I 型号 S ODGV3 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

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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。

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1) 前言

欢迎购买使用Titan 分配桶式咖啡磨豆机。Titan 咖啡磨豆机是一款商用电器,适用于咖啡店, Espresso咖啡吧,酒店,餐厅等。Titan是一款能够根据需求(选择从超细研磨颗粒到粗研磨颗粒) 适合于浓缩咖啡过滤器计量的一款商用咖啡磨豆机。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

Titan I S

尺寸: 高: 520mm 宽: 220mm 长: 360mm 重量: 9Kg 刀片直径: 58mm

漏斗容量: 1200g咖啡豆 电气参数:

电压: 230V 50Hz/60Hz

功率: 250W

占空比: 2.5min ON/27.5min OFF 研磨速度: 2.0-2.5 gr/sec

Titan I ODGV3

尺寸: 高:520mm 宽: 220mm 长: 360mm 重量: 7Kg

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功率: 250W

占空比: 3S ON/27S OFF 研磨速度: 2.0-2.5 gr/sec

3) 产品示意图



赫意凯 (常州) 电器设备有限公司

Version 2.0, 2020.04.24

Titan I ODGV3



4) 开箱与安装

警告: 所有该磨豆机的技术操作,包括安装、维护、保养等必须由专业人士或当地经销商的指导下操作使用。

- 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。
- 请将机器放在平稳干燥处,避免滴水或溅水。
- 请将托盘安装到设备前面的专门设计的外壳中(图4.1)。





图 4.1

- 在安装漏斗之前,请花几秒钟确定漏斗、硅胶环,以及漏斗的紧定螺丝的相对位置。
- 将漏斗稳固地安装到机身顶部的上刀架内。

5







图 4.3

图 4.4

- 用紧定螺钉将漏斗固定在机身上, (图4.4)确保紧定螺钉完全通过漏斗孔上的背孔。
- ! 漏斗紧定螺钉是一种安全装置,拆卸漏斗前应先断开电源线。
- ! 如果漏斗没有完全固定在其位置,请勿尝试操作磨豆机。
- 在插上电源之前,请确保:
 - 所用电压与产品铭牌相符。
 - 必须与接地插座连接。
- ! 本机器必须接地。如果不遵守本规定,制造商不承担责任。
 - o 设备的功率/电流消耗(根据背面标签)与相关主插座的容量一致。
 - o 主插座可防止短路和电涌。
 - 。 不要使用延长电缆,将适配器插入多个插座,或进行移位连接。
- 插上电源。
- 第一次操作时,在将咖啡豆放入漏斗之前,先将设备打开几秒钟,检查刀片的旋转方向是否为 顺时针。
- 如果旋转方向错误,请勿使用本产品,并与当地经销商联系以获取进一步的指导。

5) 操作说明

Titan I研磨操作说明:

- Titan I S款(手动)磨粉操作:
 - 本产品配有3态操作开关ON-OFF-ON (图5.1A)
 - 顺时针或者逆时针转动开关旋钮从0FF至0N档位启动机器
 - · 旋转开关旋钮至0FF档位,关闭机器。

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! 在研磨状态下,磨豆机不要无人看守,以避免分配器的过量装载,这可能导致粉末在碾磨室内 的流动阳塞。



图 5.1A

• Titan I ODG V3款磨粉操作:

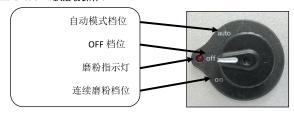


图 5.1B

Titan I ODG V3 磨豆机安装有一个由两种运行模式组成的简单操作的主开关(图5.1B)

- **连续模式:** 当选择0N档位时,磨豆机将开始运行并且连续不断的研磨咖啡粉,直到用户 将主开关打到0FF档位停止研磨。
- **自动模式**: 当选择AUTO档位时, 磨豆机将根据按住点动开关的时间运行。

连续模式的研磨操作:

Titan ODG 的设计可用于连续研磨咖啡粉到袋子或者任何收集工具中。然而,本机器不是纯粹设计用于纯粹的"纸袋式磨豆机"。我们建议:

- 在连续模式下每天请勿研磨超过10kg(20磅)。
- 研磨间隔每小时请勿超过1kg(2磅)。
- 当在连续模式下研磨时,保持出粉室盖始终打开并且时不时晃动纸袋。观察咖啡粉的流出 状况,避免积粉使咖啡粉进入研磨室。如若发生积粉情况,停止研磨,用提供的刷子将积 粉清理到袋子中,然后再重新研磨。

操作间隔:

长时间使用,磨粉室温度升高为正常现象。为了避免刀片和研磨室过热(导致给咖啡粉进行不必要的加热),每次操作时,建议间隔几分钟再继续使用连续研磨不要超过 5 分钟(或不超过 1.0 公斤的咖啡豆)

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咖啡研磨调节:

• Titan系列磨豆机赋**有革命性专利的Bottom-Setting©®™** (图5.2)



图 52

• 为满足不同的普通意式浓缩咖啡研磨,工厂对刀片距离事先进行了调节。该间隙跨度可以通过 转动研磨设置旋钮来实现。逆时针旋转粉更粗,顺时针旋转粉更细。

调整咖啡定量:

- 分配器配有一个分量控制旋钮。 通常可以设置分配器分配5-9.5gr的咖啡粉
- 为了增加单杯剂量, 逆时针旋转调节旋钮, 反之亦然(图5.3)
- 用厨房秤来测试分量,或者简单地通过将单杯剂量或双杯剂量加入您的咖啡机的过滤器(未提供)中,并在视觉上将分配量与您的标准匹配。
- 为了实现分量的可重复和一致性:
 - 。 确保进料星形机构总是充满咖啡粉
 - o 始终将剂量控制杆缩回到行程末端



图 5.3

压粉:

• 将过滤器手柄靠在压紧器装置的下侧,并向上推。

8

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, 如果电动机达到高温, 则该过热保护装置将切断 电动机的电源。

- 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。要进一步处理设备,请与当地服务提供商联 系,并在进行任何进一步维修之前让设备冷却下来。
- 如果由于长时间连续操作而导致过热保护装置跳闸(请参阅第5节,操作间隔),则让设备冷却,并通过拔掉电源来复位过热保护装置。在复位过热保护装置后的第一次操作中,观察研磨质量和噪声水平,如果有任何异常,请关闭设备,并致电认证技术人员进行设备的维修。

B)漏斗固定螺丝

如果没有适当的预防措施,研磨室是个危险区域。为了避免手与运行中的刀片接触,如果漏斗没有通过漏斗上的紧定螺钉(图4.4)完全固定在其位置,请勿尝试操作磨豆机。

C) 咖啡出口保护装置

咖啡出口保护装置必须始终固定在分配器上。在正常操作时,切勿取下咖啡出口保护装置(除非清洁分配器时,请参阅第9章清洁)。

7) 安全说明

- ! 如果漏斗没有被完全固定到磨豆机的顶部上,请勿操作磨豆机。 在取下漏斗之前,请先断开 电源。
- ! 当将设备插入电源后,避免从研磨室或者漏斗中清除异物。
- ! 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。
- ! 进行清洗或者维修之前,请先断开电源
- ! 如果设备出现故障或需要更换刀片,请勿尝试自行维修设备。
- ! 请勿更换或篡改本产品。
- ! 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)。

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- ! 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。

8) 维修及服务

警告: 所有设备的技术处理操作(例如安装,维护或服务)应由认证人员或当地经销商执行。

- 定期检查刀片的状态(大约每研磨50公斤的咖啡豆)良好的刀片将保证高质量的研磨和防止电器过热。每研磨了400 KG的咖啡豆时需要更换刀片(使用原装备件时)
- 请注意设备的噪音级别。 如果噪音水平高于正常噪音或来自设备内的不规则噪音,请让技术人员对设备进行全面检查。

9) 清洁

清洁本机前请断开电源。请勿用水清洗主机身或者分配室。必须使用干净的清洁布和刷子清洁设备。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(通过释放漏斗安全螺丝,图4.4),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。



磨粉相关零部件的清洁:

请按照以下图示操作:



步骤1 取下漏斗之后,使用 3mm内六角扳手拆掉 机身上盖的锁紧螺钉



步骤2 使用2mm内六角扳手 拆下漏斗锁紧螺钉



步骤3 将内六角扳手穿过机身上 盖上的散热槽口,然后取 下机身上盖



步骤4 用3mm内六角扳手拆卸 上刀架上的锁紧螺钉, 取下上刀架



步骤5 用一字螺丝刀拆卸下 刀架上的刀片锁紧螺 钉



步骤6 使用刷子,干布和真空 吸尘器彻底清洁研磨 室。



步骤7 使用刷子,干布和真空吸 尘器彻底清洁上下刀片

- 不要使用锋利的物体来刮掉刀片上的咖啡渣。
- 检查刀片的状况并在必要时更换。
- 只有熟练的技术人员可以拆卸和组装刀片。
- 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。

分配室的清洁(仅S款)



步骤 1 通过操作手柄将所有 的咖啡粉从分配桶倒 到干燥容器中。



步骤 3 使用清洁刷清洁咖啡粉出口。拨动分配室把手转动分配 底座,清理底座上的每一个分配仓。使用干布擦去视察 罩上的油污和污点。

- 如果需要更彻底的清洁,操作必须由熟练的技术人员执行。
- 分配器彻底清洁并清空后,通过向后滑动将粉末出口防护罩固定回其原始位置,直到听到卡嗒声。
- 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清洗。

结束

10) 问题反馈及重要细节

问题反馈:

序号	时间	事项	备注

详细信息及联系方式:

经销	傄

地址:	
电话号码:	
技术人员手机号码:	_名称:
咖啡豆供应商:	
由话·	桂 直·

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赫意凯 (常州) 电器设备有限公司

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