## <u>TITAN I</u> (HC-598)

# Models S, T, AD

## **DISPENSER COFFEE GRINDER**



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.
- 2 Children should be supervised to ensure that they do not play with the appliance.
- 3 Care is needed when handling cutting grindstones 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 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

## **TABLE of CONTENTS**

1)	Preface	.4.
2)	Technical Specifications	4.
3)	General Description	.4.
4)	Unpacking and installation	5.
5)	Operation	.7.
6)	Safety devices	9.
7)	Safety instructions	10.
8)	Maintenance and service	.10.
9)	Cleaning	.10.
10	) Remarks and important details	13.

## 1) Preface

Congratulations for purchasing the Titan I dispenser grinder. The Titan I is a commercial appliance to be used in coffee shops, espresso bars, hotels, restaurants, etc. The Titan I 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

**Dimensions:** 

Height: 470mm Width: 210mm Length: 330mm Weight: 8.5Kg

Burrs diameter: 58mm

Hopper capacity: 1200gr of coffee beans

Optional hoper: 600 gr

**Electrical Specifications:** 

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

Power: 250w Duty Cycle: 50%

Grinding capacities: 4-7kg/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.
- 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 different parts of the beans hopper crown and its relative position inside the grinding house structure. There is only one position for the hopper to be assembled correctly on top of the grinder
  - Figure 4.2 safety switch hole and safety switch pin
  - o Figure 4.3 back hopper fixing screw and hopper fixing hole
  - Figure 4.4 positioning front slot and front rib

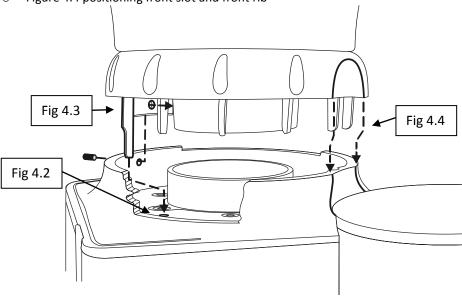


Fig 4.2-4.4

5

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- 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 means of the supplied 2mm Allen screw and key. (fig.4.5) Make sure that the screw is inserted completely through the back hole on the hopper's crown.

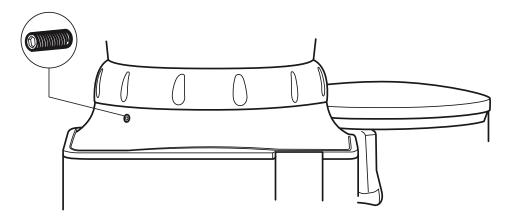


Fig4.5

- The TITAN I is equipped with a safety switch (figure 4.2) that is preventing the possibility to operate the grinder without the beans hopper is fully inserted and secured to its position.
- ! Never bypass the safety-switch or insert foreign objects into the safety-hole to imitate hopper's crown pin.
- ! 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.
  - 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 I 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 timer knob either clockwise or counter clockwise from Off position to ON position.

Switch OFF the appliance by turning the knob back to point the OFF sign.

6

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While on grinding state, 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

#### T Model (Semi-Automatic operation):

- The appliance is equipped with a 5 minute timer.
- 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, alternatively it can be switched OFF by turning the timer knob all the way counterclockwise manually.

Remark: full dispenser capacity is 250gr. In normal operation it will take about **2 minutes** to completely fill the dispenser from empty. *Never grind to over-fill the dispenser*.

#### AD Model (Automatic operation)

• The appliance is equipped with a 3- state main switch: **OFF, ON, RUN**. (Fig 5.1B)



Fig 5.1B

- There are two possible ways to operate the grinder:
  - Grinding limited quantities: In order to start grinding turn the main switch knob clockwise from OFF position to ON position, then toggle to RUN position and release (the knob will return by itself to ON position). The grinder will start running. In order to stop the grinder, turn the main switch knob back (counterclockwise) to OFF position.
  - Automatic grinding mode: To start the grinding operation repeat same procedure as described in previous clause. Keep the grinder's main-switch in ON position. The grinder will grind coffee beans until the coffee grind in the dispenser will reach the full level. Once the coffee powders' level inside the dispenser reached its full level the grinder will stop grinding. The grinder will keep resting until the powder's level is low and also few portions of coffee were disposed. Then the grinder will resume grinding automatically until powders' level is reaching its full level again. In order to shut off the grinding operation turn main switch knob into the OFF position.
- ! On Automatic grinding mode, always make sure to have sufficient amount of coffee beans inside the beans hopper to avoid grinder's empty-running which may resulting possible over-heating.
- ! The Automatic model is designed for automatic operations; if you are intending to grind only limited quantities don't keep the switch on "ON" position. As this may result undesired operation of the grinder.

#### **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 10 minutes of continues grinding (or more than 1.5 kg of coffee beans).

#### Adjusting coffee grinding

• The Titan grinders' family (Titan I, II) are equipped with the revolutionary patented **Bottom-Setting**©<sup>®™</sup> mechanism with LCD to read the grinding position accurately and constantly. The position of the grinding setting knob and LCD are on the left side bottom part of the body (see fig. 5.2).



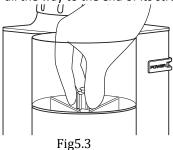
Fig 5.2

- The grinding grindstones' distance was factory pre adjusted to satisfy different common coffee grinds from fine Turkish coffee powder to coarse filter brewing. This clearance span can be achieved by turning the grinding setting knob for 12 full turns. Turning the grinding setting knob incrementally counterclockwise (CCW) will make the grind coarser and turning it clockwise (CW) will make the grind finer. Practically we recommend making grind changes by turning the knob ¼ turn at a time.
- The coarseness setting and accordingly the LCD reading should be performed only when grinder is plugged to power.
- In course of normal usage (and especially if changing setting of the grinder while grinder is unplugged) there might be a need to recalibrate the digital display to match the actual grinder's setting
- The digital system is including a self-homing (automatic reset). There are 2 possible cases for recalibration.
  - Case 1: The display is showing a finer digit than the actual grinding
  - o Case 2: the display is showing coarser digit than the actual grinding
- In both cases start the recalibration by empty the coffee beans from grinding chamber by closing the hopper's door and grinding till grind it is empty.
- In both cases the recalibration is starting by setting the grinder to finest grinding coarseness by turning the knob clockwise.
- Case 1:
  - While setting, note that the display will show '-- ' which is below 0.1, continue to turn the knob till it cannot be turned any more. Then by turning back the knob counter clockwise the grinder already is recalibrated and ready for use.
- Case 2:
  - While reaching the point where the knob cannot be turned any more and the display still showing a number which is greater than '0.1'
  - Disconnect the power plug, turn the knob counterclockwise few turns (5-10),
  - Complete the recalibration as in Case 1 above.
- Test the recalibration by having the grinder plugged to the power, and make few turns coarser and back to finer make sure that every time at most fine (where the knob cannot be turned any finer) the display is showing '0.1'

#### **Adjusting coffee dosing**

• 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



#### **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.

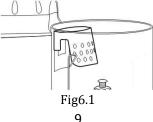
- In the event that the thermal protection is tripped as a result of malfunction (e.g.: jammed grindstones, worn out bearings, foreign object in grinding chamber, etc.) the appliance main switch should be turned off immediately and the main power plug must be disconnected. For further handling of the 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 safety switch and 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 grinding chamber is equipped with a safety switch that can be activated only by a matching pin on the hopper's crown (Fig. 4.2) Do not attempt to operate the grinder without the hopper is fully placed and fixed in its position by hopper's fixing screw (Fig 4.3).

## C) Coffee outlet guard

The coffee outlet guard (fig6.1) 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).



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#### 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.4-3) 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:



STEP1
After removing the hopper and before start disconnecting screws first identify the 3 top grind-stone holder's screws (marked with the number 1 on the grinders' cover)



STEP2
Disconnect the top
grindstone holder screws
(3 screws) using the
supplied 3mm Allen key.
Pull out the upper
grindstone holder



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



STEP4
Use a brush, a dry cloth, and a vacuum cleaner to clean the grinding chamber thoroughly.



STEP 5
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

STEP1
Discharge all grinded coffee out of the dispenser into a dry container by operating the discharge handle.

STEP2
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, 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.
- After dispenser is thoroughly cleaned and empty secure the powder outlet guard back to its original position by sliding it back until the snap clicks are heard.

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** 

Αd	d	your	r	emarks	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:				

