coffee grinders
instructions manual

COMPAK®
COFFEE GRINDING COMPANY



PROFESSIONAL GOURMET

K3 TOUCH

K3 PUSH

K3 TOUCH ADVANCED

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1. SAFETY MEASURES

NOTE: The manufacturer will not be held responsible for any damages resulting from improper use of the equipment, or for not following the safety measures as outlined below.

Safety measures incorporated into our grinders:

- Special screw to maintain the hopper fixed in place.
- Access restrictor in the grind group.

Owners: Please pay careful attention with the following instructions:

- The grinder should be used exclusively for the function for which it was designed: grinding whole bean coffee.
- Do not use this grinder to grind other types of food products such as dry fruit, sugar or spices.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Any other use of the machine will be considered improper and dangerous.

- Do not put liquids in contact with internal or external parts of this grinder while ON or OFF, with the exception of parts expressly outlined in the “CLEANING” section of this manual. If liquids do come in contact with the grinder, immediately disconnect electrical connection and carefully clean the affected areas. If it is necessary to access the interior parts of the grinder, contact your local service professional.
- In case of any damage to parts or components, we recommend contacting your local service professional to help with repair or replacement of such parts, thereby guaranteeing the maintenance of the security standards of the grinder.
- If the supply cord is damaged, it must be repalced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Only an authorized distributor should replace the main power cable of the grinder.

SOUND DECIBEL LEVEL

The level of sound emitted in different models is:

Sound decibel level	With coffee
K3 TOUCH	
K3 PUSH	74,8 dB
K3 TOUCH ADVANCED	

2. DESCRIPTION

Your new grinder has been designed using the most sophisticated technologies in existence. The result is a product of high quality that offers the assurance of the best results possible. Our products are manufactured by hand, one by one, following the strictest quality requirements. In the manufacturing process, we use only the highest quality materials (aluminum, stainless steel, etc.) especially designated for being in contact with food stuff.

For the optimum functionality of the grinder models described in this user manual, the maximum work cycles are as follows:

Model	Working cycle	
	Function	Stop
K3 TOUCH		
K3 PUSH	2 min.	10 min.
K3 TOUCH ADVANCED		

3. INSTRUCTIONS

3.1. This manual is designed to provide the necessary information to correctly install, use and maintain the grinder, as well as to highlight precautions for users to keep in mind. To ensure the best operation of the coffee grinder, please follow the instructions as outlined in this manual. This manual should be saved for the life of the grinder, and should always be at the disposal of the operator.

3.2. This manual contains special terminology such as:

- Words in **BOLD** indicate important points or terminology.
- Numbers in parenthese after a word, indicate the location of this item in a parts diagram.

Example: (1) - 1 Hopper lid

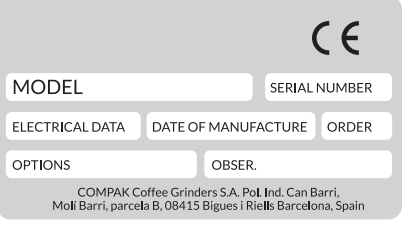
- Icons:

Information	Atention
	

4. IDENTIFICATION

In the grinder information plaque is the following manufacturing/product information.

NOTE: The manufacturer reserves the right to change components/configurations of any model, according to the different geographic market demands.



5. TECHNICAL CHARACTERISTICS

5.1. Usage

The coffee grinders are intended for use on commercial premises and facilities where ground coffee is required, or in small stores that sell coffee. The grinder must only be used to grind coffee beans. Any use other than this will be considered improper and dangerous.

NOTE: The manufacturer will not be held responsible for any damages resulting from improper use of the equipment, or for not following the safety measures as outlined below.

5.2. Technical data

Model		100 V 50 Hz	100 V 60 Hz	110 V 60 Hz	220 V 60 Hz	230 V 50 Hz	240 V 50 Hz	
K3 TOUCH, K3 PUSH, K3 TOUCH ADVANCED	**Electrical power**	200	200	230	210	210	225	**(W)**
	Spin speed	1,320	1,620	1,650	1,640	1,340	1,345	**rpm**

	Model	
	K3 TOUCH K3 PUSH K3 TOUCH ADVANCED	
Ø Burrs	2.3 58	**in mm**
Production 50Hz*	8.16 3,71	**lb/h Kg/h**
Production 60Hz*	9.54 4,33	**lb/h Kg/h**
Dose time 50Hz (7 gr)*	6.79	**Seconds**
Dose time 60Hz (7 gr)*	5.81	**Seconds**
Hopper capacity	1.76 800	**lb gr**
Hopper capacity with mini hopper	0.6 275	**lb gr**
Net weight	13.7 6,1	**lb Kg**
Height x Width x Depth	19.5 x 6.7 x 14.37 495 x 170 x 365	**in mm**
Height x Width x Depth (mini hopper)	16.5 x 6.7 x 14.37 420 x 170 x 365	**in mm**

* Production is based on a medium-roasted coffee and an Espresso grind.

6. EXTERNAL COMPONENTS



Switches according to versions:



7. INSTALLATION

7.1. General Warnings

The person installing the grinder should carefully read this instruction manual before installation. The installation of this machine should be completed by qualified and authorized personnel, and all norms of safety and sanitation should be followed.

7.2. Important Warnings

The operator of the grinder should be a responsible adult, and a never a minor or person incapable of safely using such equipment. **When using the grinder, the following precautions should be followed**:

- **No bare feet.**
- **No wet hands or feet.**
- **Do not submerge in water.**
- **Do not expose the grinder to sun or other atmospheric conditions.**
- **Do not place any type of object in the coffee entrance or exit while the grinder is running. (It should be kept in mind that the cutting burrs continue turning for a couple revolutions after the grinder is powered off).**
- **To disconnect the grinder, use the main power switch and never the power cable, to avoid a possible short circuit.**

7.3. Where to Use

The grinder should be installed on a flat, stable surface. The minimum dimensions of the work space should be as follows:

	Model		
	K3 TOUCH, K3 PUSH, K3 TOUCH ADVANCED	**K3 TOUCH, K3 PUSH, K3 TOUCH ADVANCED (MINI HOPPER)**	
Height	20.27 515	17.31 440	**in** **mm**
Width	7.28 185	7.28 185	**in** **mm**
Depth	15.15 385	15.5 385	**in** **mm**

7.4. Grinder Installation

Before grinder installation, the following should be considered:

- **The grinder information plaque data coincides with the electrical system on site.**
- **The electrical outlet coincides with the grinder plug.**
- **The electric power at the location of installation should meet the minimum required to properly run the grinder.**
- **The installation site should have the proper electrical overload protections.**
- **The grinder should be properly grounded as specified by local code.**

NOTE: The grinder should be used in environments with mínimum temperature of 77-86F and should not be installed in places (such as industrial kitchens) where cleaning is done with direct water spray cleaning.

8. REGULATION

8.1. Grinder set up

Place the hopper (2) on the grind regulator (6) and make sure the bean trap (4) is in the closed position. Lock the hopper (2) in place using a flat head screw driver to gently tighten the hopper security screw making it match to the hole at the bean hopper collar (5) (***Fig. 1***).

Remove the hopper lid (1), fill the Hopper with coffee (2), and replace the lid on the hopper (1) (***Fig. 2***).

Plug in the grinder, and place the main power switch (13 or 14) to position ***I*** and open the bean trap (4) to allow coffee to pass into the grind chamber. In the **TOUCH ADVANCED** model, place the main power switch (15) ***ON-OFF*** in position ***ON*** and place the mode switch (16) on mode ***MANUAL*** (***M***).

In the **PUSH** / **TOUCH** models, the power switch ***I-0-II*** is situated on the right side and on the **TOUCH ADVANCED** the main power switch is situated on the right side while the MODE switch is on the left hand side



Fig. 1



Fig. 2

8.2. Grind adjustment system

8.2.1. Micrometrical system

Rotate the grind regulator (6) until reaching the grind level desired.

Rotating the grind regulator clockwise will result in a courser grind; turning the regulator counter clockwise will result in a finer grinder* (***Fig. 3***).



Fig. 3

* It is recommended that the motor be running when adjusting to finer grind setting. This helps to avoid jamming the burrs, which can occur when coffee beans are in the grind chamber, and the grind regulator is adjusted towards fine.

8.2.2. Stepped Grind adjustment *(optional)*

In the stepped adjustment versions, the positions on the grind regulator are limited by "steps" that are defined by the hole and pin points (***Fig. 4***).

The instructions detailed in section **8.2.1**. on adjusting the regulator should be followed, while at the same time, pulling the brake post (7) (***Fig. 4***) up to release the locking action of the post.

NOTE: If the output is very slow, it could mean that the coffee is being ground too fine. If the output is very fast, it could mean that the coffee is being ground too coarse. A perfect espresso grind is found when the grind point gives an infusion of 25 ml of coffee in 25 seconds using 7 grams of ground coffee.



Fig. 4

8.3. Adjusting the dose of K3 TOUCH / K3 TOUCH ADVANCED

On the **K3 TOUCH / K3 TOUCH ADVANCED** models, the grind time is pre-set at the factory to grind 7 grams of coffee in 6-7 seconds.

To adjust the grind time, simply turn the timer knob (10) found on the front of the grinder (***Fig. 5*** and ***6***). Turning clockwise will increase the grind time, and turning the knob counter-clockwise decrease the grind time. The numbers on the dial correspond with motor run time in seconds.

50 Hz



Fig. 5

60 Hz



Fig. 6

8.4. Adjusting the portafilter holder clip

It is possible to lower or raise the portafilter holder clip (12) using the *Allen* Key 2, which will accommodate the vast majority of portafilters found on the market (***Fig. 7***).



Fig. 7

9. OPERATION

9.1. Using the K3 PUSH

The main power switch on the **K3 PUSH** (13) has 3 positions, ***I - 0 - II*** (***Fig. 8***).

I	Continuous grind.
0	Off.
II	Push Mode which will grind while the front activation panel (8) is pushed in with the portafilter.



Fig. 8

9.2. Using the K3 TOUCH

The main power switch on the **K3 TOUCH** (14) has 3 positions, ***I - 0 - II*** (***Fig. 8***).

I	Continuous grind.
0	Off.
II	Time grind.



Fig. 8

Giving one gentle tap to the front activation panel (9) will deliver one freshly ground timed dose of coffee (8). A double tap will deliver a freshly ground dose that is double the pre-set grind time (***Fig. 11***). Using the portafilter support (12), it is possible to run the timed grind cycle hands free.

9.3. Using the K3 TOUCH ADVANCED

The main power switch on the **K3 TOUCH ADVANCED** (15) has 2 positions, ***ON - OFF*** (***Fig. 9***).

ON	
OFF	



Fig. 9

And a 2 position power button (16) (***Fig. 10***):



Fig. 10

Switch on MANUAL-PUSH:

The machine will grind while the front activation panel (8) is pushed in.

Switch on AUTOMATIC-TOUCH:

Timed grind using the timer on the front of the grinder (see section **8.3.**).

Giving one gentle tap to the front activation panel (9) will deliver one freshly ground timed dose of coffee (8). A double tap will deliver a freshly ground dose that is double the pre-set grind time (***Fig. 11***). Using the portafilter support (12), it is possible to run the timed grind cycle hands free.

1 tap:	1 dose
2 taps:	2 doses



Fig. 11

10. CLEANING

10.1. General cleaning

To ensure that the grinder functions properly, and produces the highest quality grind possible, the parts that come into contact with coffee should cleaned periodically.

General cleaning guidelines as follows:

- Always turn the main power switch to the off position (13, 14 and 15).
- Unplug the machine from the power source.
- Do not submerge the grinder in water or use power washing devises.
- The appliance is not to be cleaned with a water jet.

10.2. Bean hopper cleaning

In order to properly clean the bean hopper (2), first empty out all remaining beans and fragments.

To remove the hopper, first close the bean trap (4), and then loosen the hopper lock screw (5) and lift the hopper straight up.

Clean the hopper (2) with a moist soft cloth or with a small amount of water and soap to eliminate any oily residue from the beans.

Replace the bean hopper (2) following the same steps as the removal process, but in reverse.

10.3. Cleaning the grind chamber

It is recommended that the grind chamber be cleaned monthly with a cleaner as recommended by Compak. This process will eliminate smelly residues from the coffee remains, which can negatively affect the quality of the brewed coffee.

The steps to follow are:

In order to properly clean the bean hopper (2), first empty out all remaining beans and fragments.

- Close the bean trap on the hopper (4) and grind out the remaining coffee in the grind chamber.
- Remove any remaining coffee beans from the bean hopper (4).
- Pour the recommended grinder cleaning product into the bean hopper (2) and open the bean trap (4), allowing the cleaning product to pass into the grind chamber.
- Grind the cleaning product at a medium course grind setting until the recommended amount is passed through the system and nothing remains in the grind chamber.
- Clean the hopper (2) and refill with coffee beans.
- Discard the first 2-3 doses of coffee to assure that the residual cleaning product is removed from the grind chamber and set the grind regulator to the desired setting (6).

Following these steps will ensure that the grinder is clean and ready for use.

We do not recommend the taking apart of the grind assembly unless changing burrs, or removing a blockage/obstruction in the grind chamber. Removal of the grind assembly should be performed by a qualified service technician.

10.4. Cleaning the outside of the grinder

To clean the exterior of the grinder, first wipe with a dry soft cloth, and then gently wipe with a damp soapy cloth.

11. MAINTENANCE

11.1. General warning

Before performing any type of maintenance you should:

- Always turn ***OFF*** the main power switch to the off position (13, 14 and 15).
- If the grinder is jammed, unplug it from the power source and contact an authorized service technician.

Not following these warnings can compromise the safety of the grinder as well as the user.

11.2. General maintenance of the grind chamber

To guarantee the efficiency and correct operation of the grinder, it is essential to follow manufacturer instructions and ensure that all maintenance work is carried out by qualified staff.

Dull burrs will result in; a lower quality grind, greater heat generation in the coffee and grinder, increased electrical consumption, and finally it puts additional stress on the grinder motor.

NOTE: Based on extensive experience and a medium-hard coffee blend, we recommend replacing the burrs after grinding 350 Kg/770 lb of coffee.

	Burr change
K3 TOUCH, K3 PUSH, K3 TOUCH ADVANCED	350 Kg

11.3. Grinding group maintenance

Not following the recommended burr life guidelines can compromise the safety of the grinder.

These operations should be done by a qualified service tecnician.

To perform grind chamber maintenance please observe the following steps:

Turn off the grinder by making sure the main power switch (13, 14 and 15) is on the ***OFF*** position. Disconnect the plug from the power source. Loosen the hopper security screw (5) using a flat head screw driver as seen in ***Fig.1*** and remove the hopper (2) from the grind regulator (6).

Loosen the screws on the grind regulator (6) using an *Allen* key *A3* series following ***Fig.12***.



Fig. 12

Rotate the grind regulator clockwise until it is completely unscrewed. Clean the grind chamber and threads of the housing using a soft cloth and vacuum cleaner until all of the oils and residue has been removed.

Make sure to put new food grade lubricant on the clean threading of the housing and upper assembly. Insert the upper burr assembly into the grind chamber, and turn counter clockwise.



Fig. 13

Position the regulator collar (❻) leaving about 45° between the grind point lock screw (❼) and regulator limit stop (***Fig. 14***). In that position, tighten the regulator (❻) on the upper burr carrier and with an *Allen* key *A3* series.

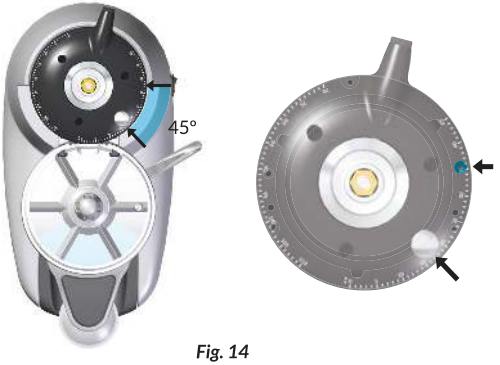


Fig. 14

This process should be performed with extreme caution, making sure that there are no coffee particles or debris in the housing threading. Also the placement of the upper burr assembly should be done with caution, making sure it is perfectly level and screwed in patiently. Failure to clean, lubricate or properly place the upper burr assembly prior to screwing in, can result in blockage or locking of grind adjustment system.

13. EC CONFORMITY

In accordance with European commu-nity directives, quality certificates have been applied. All materials have been adapted and technical reports are available at our offices.

04/108/EC on the approximation of the laws of the Member States relating to electromagnetic compatibility.

06/42/EC amending Directive 89/392/EC on the approximation of the laws of the Member States relating to machinery

REG. 1935/2004 amending Directive 89/109/CE on the approximation of the laws of the Member States relating to material and objects destinated to make contact with nutritional products.

03/108/EC amending Directive 2002/96/EC on waste electrical and electronic equipment (WEEE).

06/95/EC of 12/12/2006 on the harmonization of the laws of Member States relating to electrical equipment designed for use within certain voltage limits.

02/96/EC of 27/01/2003 on the approximation of the laws of the Member States on waste electrical and electronic equipment (WEEE).

11/65/EU related to the restriction on the usage of certain dangerous substances with electrical equipment and electronics.

Environment

Do not throw the applianceaway with the normal household waste; hand it in at an official recycling collection point. By doing this, you will help to preserve the environment.

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