coffee grinders
instructions manual



MASTER
CONICAL ENGINEERING

ESSENTIAL ON DEMAND

E5 OD

E6 OD

E8 OD

E10 CONIC OD

E10 MASTER CONIC OD

index

1. SAFETY MEASURES **5**
2. DESCRIPTION **7**
3. INSTRUCTIONS **8**
4. IDENTIFICATION **8**
5. TECHNICAL CHARACTERISTICS **9**
6. EXTERNAL COMPONENTS **11**
7. INSTALLATION **12**
8. REGULATION **14**
9. OPERATION **17**
10. CONFIGURATION **20**
11. CLEANING **24**
12. MAINTENANCE **26**
13. EC CONFORMITY **35**

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 replaced 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.
- When handling burrs, special care should be taken as they could cut. The use of suitable gloves is recommended.

SOUND DECIBEL LEVEL

The level of sound emitted in different models is:

Sound decibel level	With coffee
E5 OD	65 db
E6 OD	65 dB
E8 OD	70 dB
E10 CONIC OD	68 dB
E10 MASTER CONIC OD	68 dB

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:

<table>
<tr><th rowspan="2">Model</th><th colspan="2">Working cycle</th></tr>
<tr><th>Function</th><th>Stop</th></tr>
<tr><td>E5 OD</td><td>5 sec.</td><td>20 sec.</td></tr>
<tr><td>E6 OD
E8 OD</td><td>8 sec.</td><td>20 sec.</td></tr>
<tr><td>E10 CONIC OD
E10 MASTER CONIC OD</td><td>5 sec.</td><td>25 sec.</td></tr>
</table>

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

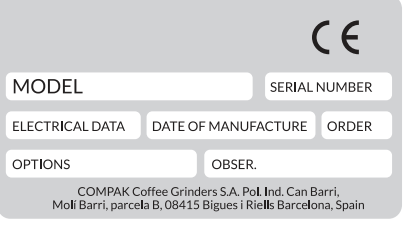
- Icons:

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, but not for continuous mass production of food. 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.

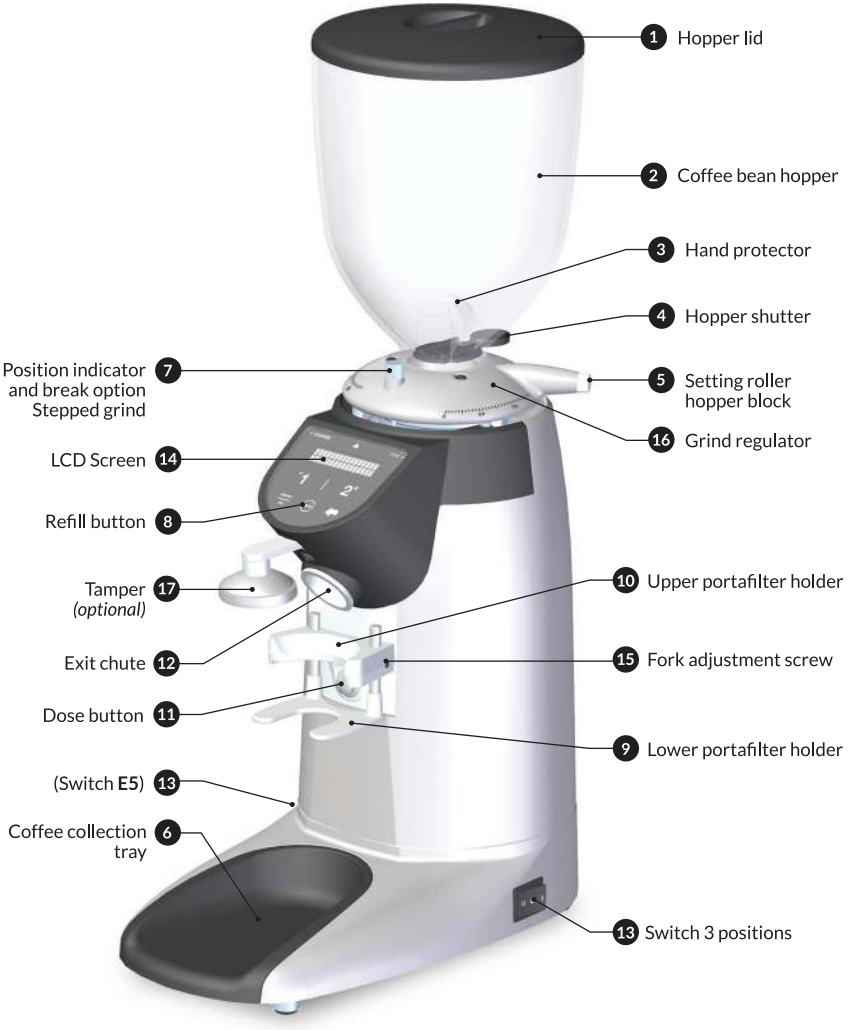
5.2. Technical data

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	380 V ψ 50 Hz	
E5 OD	**Electrical power**	480	450	550	580	550	570		**(W)**
	Spin speed	1,360	1,670	1,690	1,650	1,370	1,385		**rpm**
E6 OD	**Electrical power**	600	700	700	730	630	650	420	**(W)**
	Spin speed	1,270	1,530	1,580	1,500	1,290	1,310	920	**rpm**
E8 OD	**Electrical power**	600	700	700	730	630	650	420	**(W)**
	Spin speed	1,270	1,530	1,580	1,500	1,290	1,310	920	**rpm**
E10 CONIC OD	**Electrical power**	620	620	800	620	800	820	465	**(W)**
	Spin speed	325	400	400	400	317.5	325	342,5	**rpm**
E10 MASTER CONIC OD	**Electrical power**	750	770	935	780	950	970		**(W)**
	Spin speed	332.5	400	412.5	410	342.5	345		**rpm**

	Model										
	E5 OD		**E6 OD**		**E8 OD**		**E10 CONIC OD**		**E10 MASTER CONIC OD**		
Ø Burrs	2.28 58		2.5 64		3.3 83		2.65 Conic 68		2.65 Conic 68		**in** **mm**
Production 50Hz*	9 4		13 6		33 15		33 15		37 17		**lb/h** **Kg/h**
Production 60Hz*	23.5 10,6		15 7		38.5 17,5		38.5 17,5		44 20		**lb/h** **Kg/h**
Dose time 50Hz (7 gr)*	2.70		1.92		1.62		1.92		1.65		**Sec.**
Dose time 60Hz (7 gr)*	2.40		1.68		1.45		1.68		1.42		**Sec.**
Hopper capacity	1.76 800		3.74 1.700		3.74 1.700		3.74 1.700		3.74 1.700		**lb** **gr**
Net weight	13.44 6,10		25.47 11,58		28.60 13,00		37.25 16,93		39.24 18,80		**lb** **Kg**
Height **Width** **Depth**	19.48 6.29 14.76	495 160 375	25 8.46 15.74	635 215 400	25 8.46 15.74	635 215 400	25 8.46 15.74	635 215 400	26.77 8.46 15.74	680 215 400	
	in	**mm**	**in**	**mm**	**in**	**mm**	**in**	**mm**	**in**	**mm**	

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

6. EXTERNAL COMPONENTS



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			
	E5	**E6 OD, E8 OD, E10 CONIC OD**	**E10 MASTER CONIC OD**	
Height	20.27 515	25.78 655	27.55 700	**in** **mm**
Width	7.08 180	9.25 235	9.25 235	**in** **mm**
Depth	15.55 395	16.53 420	16.53 420	**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 up set

Place the hopper (2) on the grind regulator (16) 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) ***I - 1 AUTOMATIC / 0 - 0 OFF / II - 2 MANUAL, AUTOMATIC / OFF / MANUAL*** or ***I / OFF / II*** to position ***I - 1 AUTOMATIC, I*** or ***AUTOMATIC*** and open the bean trap (4) to allow coffee to pass into the grind chamber.



Fig. 1



Fig. 2



Fig. 3

8.2. Adjusting the lower portafilter support

In order to ensure the proper distribution of ground coffee in the portafilter, while supporting the portafilter in a hands-free position during dosing, it is possible to adjust the height of the lower portafilter support (9).



Fig. 4

To do this adjustment operation:

1. Loosen the screw (15) on the lower support (10) by using the *Allen* Key included with your grinder.
2. Adjust the support to the desired height using the portafilter as the point of reference.
3. Tighten the screw (15) with the *Allen* Key provided (***Fig. 4***).

NOTE: If the adjustment is extreme (too high or too low), difficulties in operating the dosis button might occur.

8.3. Grind adjustment system

8.3.1. Parallel micrometrical system

Rotate the grind regulator (16) 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. 1***).

Once you reach the desired grinding point, you can fix the grinding regulation (16) using the regulation break (7) (***Fig. 5***).

***NOTE:** Changing grind settings must be done when the grinder is on and burrs are in motion. Not doing this suposes that the burrs will gunk up and cleaning will be required.



Fig. 5

* 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.

8.3.2. 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. 6)***.



Fig. 6

The instructions detailed in section **8.3.1.** on adjusting the regulator should be followed, while at the same time, pulling the brake post (❼) (***Fig. 6***) 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.

8.5. Preparation of the detector holder *(optional)*

1. Place the detector on the double portafilter (***Fig. 1***).
2. Check that the detector ring tab is properly closed (***Fig. 2***).
3. Make sure that the arrow is in the correct position on the lower side (***Fig. 3***)

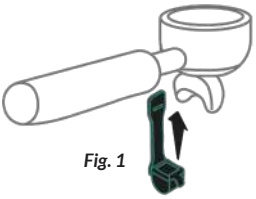


Fig. 1

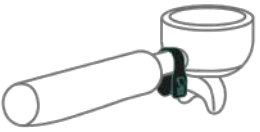


Fig. 2



Fig. 3

9. OPERATION

9.1. General switch

The general switch (13) has 3 positions of use:

- ***I - 1 AUTOMATIC / 0 - 0 OFF / II - 2 MANUAL*** for **E5 ESSENTIAL ON DEMAND** (***Fig. 7.1.***)
- ***I / 0 / II*** for **E6 ESSENTIAL ON DEMAND** and **E8 ESSENTIAL ON DEMAND** (***Fig. 7.2.***)
- ***AUTOMATIC / OFF / MANUAL*** for **E10 CONIC ESSENTIAL ON DEMAND** and **E10 MASTER CONIC ESSENTIAL ON DEMAND** (***Fig. 7.3.***).

	E5 OD	**E6 OD, E8 OD**	**E10 CONIC OD, E10 MASTER CONIC OD**
Electrical functions	***I - 1 AUTOMATIC***	***I***	***AUTOMATIC***
Off	***0 - 0 OFF***	***0***	***OFF***
Manual mode. Security sistem that allows using the grinder in case of the supply plate or keypad failure.	***II - 2 MANUAL***	***II***	***MANUAL***



Fig. 7.1.



Fig. 7.2.



Fig. 7.3.

9.2. Utilization

Through the program menu (section **10.3.**), it is possible to select three distinct functional modes: ***AUTOMATIC MODE***, ***PRESLECT MODE*** and ***MANUAL MODE***.

9.3. AUTOMATIC Mode

Selection of doses by lower pulse button (11) (2 doses / 3 doses version):

- 1 ACTIVATION OF LOWER PULSE BUTTON (11) -> 1 DOSE
- 2 ACTIVATIONS OF LOWER PULSE BUTTON (11) -> 2 DOSES
- 3 ACTIVATIONS OF LOWER PULSE BUTTON (11) -> 3 DOSES*

*** Available only for the 3 dose software option.**

When beginning the grind cycle, the LCD screen (14) will show current dose mode (single, double, triple) accompanied by the time configured for the dose, which will count down to zero as the dose cycles through.

Once the grind cycle is initiated, it can be paused by pressing the activation button (11). The cycle will pause, and will complete the timed grind cycle as long as the lower activation button is pressed again within 10 seconds. After 10 seconds of inactivity, the grind cycle will reset to the complete cycle time.

Pausing the grind cycle can be done by selecting ***MENU / SET UP SETTINGS / SET UP GRIND PAUSE.***

9.4. PRESELECT Mode

In the ***PRESELECT*** mode, a pre-programmed single, double or triple dose can be set by simple pressing the corresponding icon on the LCD screen (14).

The preselection of a single, double or triple dose will remain active until it is changed by pressing one of the three numbered preselect icons. This preselection is reflected on the LCD screen (14) with the icon of the active selection in the secondary color, and the rest of the icons in the principle color.

Dispensing the preselected dose by pressing the lower pulse button (11) one time. When the grinding cycle begins, a timer countdown will begin on the LCD screen (14), which will count down the timed dose cycle to zero.

Once the grind cycle is initiated, it can be paused by pressing the lower activation button (11). The cycle will pause, and will complete the timed grind cycle as long as the lower activation button is pressed again within 10 seconds. After 10 seconds of inactivity, the grind cycle will reset to the complete cycle time.

Grind pause can be activated or deactivated by pressing the lower pulse button (11). First, set up by following these steps: ***MENU / SET UP SETTINGS / SET UP GRIND PAUSE.***

9.5. INSTANT Mode

In this mode of operation when making the selection of one, two or three doses of coffee by pressing the appropriate numeric LCD icon (14) screen starts grinding the selected dosis without the need to actuate the lower dose button (11).

The time set for that dose will decrease to zero, at which point the dose ends.

Once the cycle starts grinding using the lower dose button (11) and is pressed again, the grinding cycle will stop. If within 10 seconds it is pressed again, it will complete the remaining time of the original dose time setting. After 10 seconds of inactivity the grinder will return to standby mode.

To pause by pressing the lower activation button (11), you can enable or disable, accessing ***MENU / SET UP SETTINGS / SET UP GRIND PAUSE.***

In this mode, pause grinding may also be performed by pressing the active icon on the LCD display (14) this pause cannot be enabled or disabled via the ***MENU***.

9.6. PORTAFILTER RECOGNITION Mode

In this operating mode, the grinder detects the presence of the portafilter through the movement of a fitted Tag. When the portafilter with the mounted Tag comes in range, the system identifies it and automatically grinds DOSE 2 by pressing the lower portafilter button (11) once.

Once Dose 2 is detected, you have 20 seconds to press the lower button (11). If you want to cancel the selection, you can press 1 or 3 (in models with 3-Step keyboard) on the selection buttons (15). If after 20 seconds, the lower button is not pressed(11), the grinder will return to standby mode with the message “Insert Filter Holder” on the display.

9.7. Tamper

9.7.1. Fixed Tamper (*Optional*)

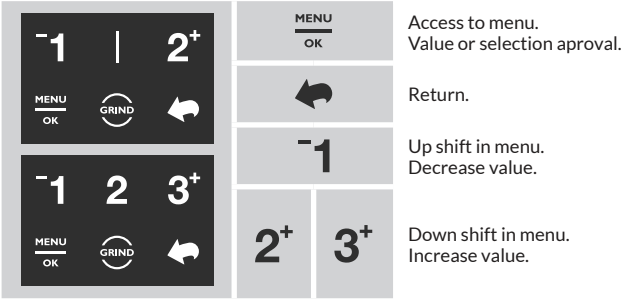
Position the portafilter below the tamper (17) and push up to tamp the ground coffee (***Fig. 8***).



Fig. 8

10. CONFIGURATION

10.1. Display icon guide



10.2. Grind time configurations

The grind times can be configured for the Automatic, Preselect and Instant modes. When modifying in one of three modes are updated for all modes simultaneously.

To modify the time of one dose, press the time of the respective dose numerical icon (⁻1, 2⁺ or 3⁺) on the touch screen **twice** (double tap), followed immediately (2 seconds or less) by pressing the MENU OK button.

You can also change the time of a dose accessing ***MENU / SET UP SETTINGS / SET UP TIME / TIME DOSE 1, 2, 3****.

Automatically the icon of the desired dose icon and the MENU OK icon will change to active color and the four time numbers will then begin to flash.

There are two ways to modify the time:

- Press the icons 2⁺ or 3⁺ on the LCD screen and the time will increase, and press the icon ⁻1 to decrease the time.
- Also, the time can be changed by using the lower dose button (11) or the GRIND icon (8) found on the LCD screen (14). If any of these options are pressed, the grinder will begin to run and the time, starting at zero, will increase until the chosen button is released.

* **Available only for the 3 dose software option.**

10.3. Changing the configuration menu

To enter the configuration menú, press the MENU OK icon. Once in the menu, use the buttons (⁻1, 2⁺ or 3⁺) to toggle through the menu options, and confirm/choose the desired option with the MENU OK button. Press the ↩ icon to return to the previous option.

To exit the menú, press the ↩ button until the main menu screen is reached, or simply press nothing for 10 seconds and the menu will reset to the beginning.

Through the configuration menu, it is possible to modify the following grinder features:

MENU	SET UP LANGUAGE	**ENGLISH**	ENGLISH ACTIVE
		FRANÇAIS	FRANÇAIS ACTIVE
		DEUTSCHE	DEUTSCHE AKTIV
		ITALIANO	ITALIANO ATTIVO
		PORTUGUESE	PORTUGUESE ATIVA
		ESPAÑOL	ESPAÑOL ACTIVO
	VIEW USAGE DATA	**NUMBER OF SINGLE SERVINGS**	COFFEE COUNTER ABSOLUTE
			COFFEE COUNTER RELATIVE
		BURR WEAR DATA	ALARM 00000 Kg GROUND 000000 Kg
	SET UP SETTINGS	**OPERATING MODE**	OPERATING PRESELECT
			OPERATING INSTANT
			OPERATING AUTOMATIC
			OPERATING DETECTION
		SET UP PASSWORD *(Limitates access to menu)*	ENABLE PASSWORD
			DISABLE PASSWORD
			SET UP PASSWORD
		SET UP DATE/TIME	SET UP TIME
			SET UP DATE FORMAT
			SET UP DATE
		SET UP SOUND	ENABLE SOUND
			DISABLE SOUND
		ALARM BURR CHANGE** *(Activates display at beginning/ending of service)*	ENABLE ALARM
			DISABLE ALARM
			RESET ALARM
			SET UP ALARM
		RESET RELATIVE COFFEE COUNTER	RELATIVE COFFEE RESET
		GRIND PAUSE SET UP	ENABLE GRIND PAUSE
			DISABLE GRIND PAUSE
		TIME SET UP	TIME DOSE 1
			TIME DOSE 2
			TIME DOSE 3 (*)

COFFEE COUNTER DOSE 1	01/01/2015 0000000	
COFFEE COUNTER DOSE 2	01/01/2015 0000000	
COFFEE COUNTER DOSE 3 (*)	01/01/2015 0000000	
COFFEE COUNTER DOSE 1	01/01/2015 0000000	
COFFEE COUNTER DOSE 2	01/01/2015 0000000	
COFFEE COUNTER DOSE 3 (*)	01/01/2015 0000000	

PRESELECT MODE ON		
INSTANT MODE ON		
AUTOMATIC MODE ON		
DETECTION MODE ON		
PASSWORD MODE ON		
PASSWORD MODE OFF		
PASSWORD CURRENT 0000	PASSWORD NEW 0000	PASSWORD MODIFIED
CURRENT TIME 00:00:00	TIME MODIFIED	
DATE FORMAT DD/MM/YY	DATE FORMAT MODIFIED	
DATE FORMAT MM/DD/YY	DATE FORMAT MODIFIED	
CURRENT DATE 00/00/00	DATE MODIFIED	
SOUND MODE ON		
SOUND MODE OFF		
ALARM MODE ON		
ALARM MODE OFF		
ALARM RESET		
WEIGHT DOSE 2 14.00 gr (**)	Kg. BURR CHANGE 00500 Kg	ALARM MODIFIED

GRIND PAUSE ON
GRIND PAUSE OFF
DOSE 1 TIME 02.00s
DOSE 2 TIME 04.00s
DOSE 3 TIME 06.00s (*)

* Only available for units with 3 dosing times. ** Warning message. Weight set by the user as ground result for time 2 (Dose 2), is the reference taken by the software to get coffee production figures.

11. CLEANING

11.1. 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).
- 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.

11.2. 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.

11.3. Cleaning the coffee exit chute

It is very important to maintain the exit chute (12) clean of coffee in order to assure the consistency of the dosis and the continued functioning of the grinder.

A tubular chute brush should be used for this cleaning process. Simply inset the brush up into the mouth of the exit chute (12) (***Fig. 9***), carefully twisting the brush to remove any remaining grounds in the chute.

Caution: Do not force brush too high up the chute as there is a fragile rubber dosis curtain at the upper end of the chute. Damage to the rubber curtain can result in less precise dosing. Also, the dosis button (11) along with the upper and lower portafilter holders (9, 10) should be wiped periodically to prevent build up of coffee grounds and oils it is recommending to clean the out.



Fig. 9

11.4. 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 (16).

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.

11.5. 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.

11.6. Cleaning the touch screen

Proper cleaning should be done with a soft, damp microfiber towel. Preferably distilled water or other cleaning product specifically designed for touch screen cleaning.

Turn off the grinder and gently wipe off the screen using a circular motion.

12. MAINTENANCE

12.1. General warning

Before performing any type of maintenance you should:

- Always turn ***OFF*** the main power switch to the off position (13).
- 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.

12.2. 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 following the quantities in next table:

	Steel	Red Speed Lucidate
E5 OD	250 Kg	
E6 OD	300 Kg	2,250 Kg
E8 OD	800 Kg	5,000 Kg
E10 CONIC OD	1,200 Kg	8,000 Kg
E10 MASTER CONIC OD	1,200 Kg	8,000 Kg

12.3. 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) 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.2*** and remove the hopper (2) from the grind regulator (16). Loosen the screws on the grind regulator (16) using a *Torx T20* screw driver following ***Fig.10***.



Fig. 10

For the models with micrometric ***Parallel*** system, before removing the grinding adjustment collar (6), rotate the grind point lock screw (7) counterclockwise to release it from a locked position (***Fig. 11***).

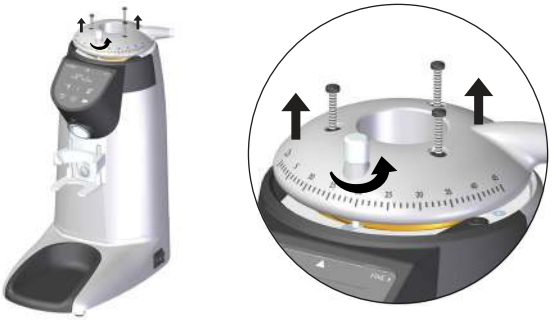


Fig. 11

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.



Fig. 12

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. For positioning and mounting the grinding adjustment (16) distinguish between models with flat burrs and the conical burr models.

12.3.1. Models with flat burrs

E8 and E6

Position the regulator collar (❻) leaving about 45° between the grind point lock screw (❼) and regulator limit stop (***Fig. 13***). In that position, tighten the regulator (❻) on the upper burr carrier and with a *T20 Torx* screwdriver, as ***Fig. 10***.



Fig. 13

For the models with the micrometric ***Parallel*** system, first make sure that the grind point lock screw (❼) is lined up with the locking foot. This will ensure that the lock screw (❼) and locking shoe move in conjunction with one another, and that the locking mechanism works properly (***Fig. 11***).

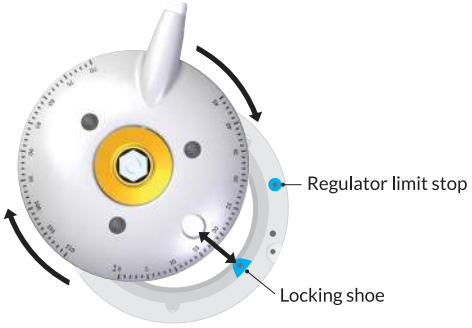


Fig. 14

E5

Position the regulator collar (❻) leaving about 15° between the grind point lock screw (❼) and regulator limit stop (***Fig. 15***). In that position, tighten the regulator (❻) on the upper burr carrier and with a *T20 Torx* screwdriver, as ***Fig. 10***.



Fig. 15

For the models with the micrometric ***Parallel*** system, first make sure that the grind point lock screw (❼) is lined up with the locking foot. This will ensure that the lock screw (❼) and locking shoe move in conjunction with one another, and that the locking mechanism works properly (***Fig. 11***).

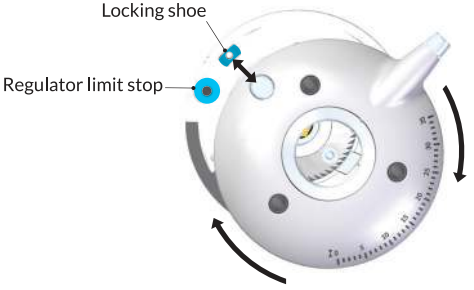


Fig. 16

12.3.2. Models with conical burrs

E10 CONIC MASTER and E10 CONIC

Position the regulator collar (❻) leaving about 90° between the grind point lock screw (❼) and regulator limit stop (***Fig. 17***). In that position, tighten the regulator (❻) on the upper burr carrier and with a *T20 Torx* screwdriver, as ***Fig. 10***.



Fig. 17

For the models with the micrometric ***Parallel*** system, first make sure that the grind point lock screw (❼) is lined up with the locking foot. This will ensure that the lock screw (❼) and locking shoe move in conjunction with one another, and that the locking mechanism works properly (***Fig. 11***).

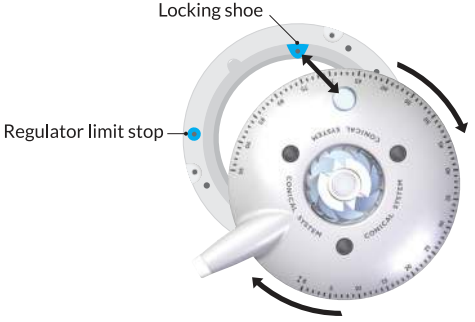


Fig. 18

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.

12.4. Exit chute curtain replacement

The exit chute curtain ensures consistency in the dose. Located inside the coffee outlet (12), it can be replaced by following the steps below:

E10 CONIC MASTER, E10 CONIC, E8 and E6

1. Remove the screws securing the plastic cover using an *Allen* key No. 4.
2. Remove the screw fixing the base of aluminum siding, using an *Allen* key No. 2.5.
3. Remove the coffee outlet (12), by removing the two retaining screws using an *Allen* wrench No. 2.5. At this point, access to the curtain is possible. Replace the curtain with a new curtain of different thicknesses according to the needs of each barista. Simply remove the screw curtain using a # 10 Torx wrench.



Fig. 19

E5

1. Access the grinding cavity, removing the grinding adjustment, as explained in section **12.3.**
2. Within the grind chamber, the rubber curtain can be changed by removing the screw using the curtain *Allen* key No. 2 (Using an *Allen* key with a rounded end we will facilitate the operation).



Fig. 20

12.5. Battery replacement

On Demand models have a built-in battery back-up for saving operating information when the grinder is shut down. When this battery is spent, it must be replaced by another of the same characteristics *CR2032* (*Lithium Cell 3V*). A "NO BATTERY" message appears at the display when the battery is ready to be replaced.

The procedure to replace the battery without losing the operating data stored in the grinder is as follows:

- Remove the cover of the grinder following the same operations as in paragraph **12.4.** to point **2**.
- To avoid losing the stored operating data, it is very important not to disconnect the cable that connects the grinder with the display screen, and have the main switch in "AUTOMATIC" position while changing the battery.
- Carefully remove the battery from the battery holder located on the electronic display board with extra care to avoid any damage to the battery support (it is recommended to use a flathead small screwdriver for this operation) and replace it with a new one, as shown in ***Fig. 21***.

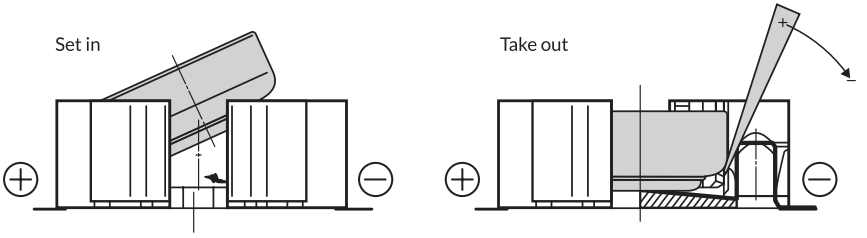


Fig. 21

In models with LED lights, the LED plate must be removed before, in order to access the battery holder comfortably. Apply a twist for an easy removal as seen in ***Fig. 22***.



Fig. 22

13. EC CONFORMITY

In accordance with European community 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.

The Legal Representative
Jesús Ascaso

Compak Coffee Grinders, s.a.
Molí Barri, Parcela B - Pol. Ind. Can Barri - 08415 Bigues i Riells - Barcelona - Spain
Ph. 34 93 703 13 00 - Fax 34 93 703 13 23 - **www.compak.es**


FSC
www.fsc.org
100%
From well-
managed forests