coffee grinders
instructions manual

COMPAK®
COFFEE GRINDING COMPANY





MASTER
CONICAL ENGINEERING

FRESH ON DEMAND

F10 MASTER CONIC OD

F10 CONIC OD

F8 OD

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

⏚ An equipotential grounding lug is provided with this unit. Some countries require the grounding lug be properly attached to the rear of the frame by the authorized installer. The installation location is marked by the equipotential bonding symbol (5021 of IEC 60417-1) on the unit´s frame. (Only for MASTER models).

SOUND DECIBEL LEVEL

The level of sound emitted in different models is:

Sound decibel level	With coffee
F10 MASTER CONIC OD	67,8 dB
F10 CONIC OD	67,8 dB
F8 OD OD	72,2 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:

Model	Working cycle	
	Function	Stop
F10 MASTER CONIC OD	5 sec.	25 sec.
F10 CONIC OD	5 sec.	25 sec.
F8 OD	5 sec.	20 sec.

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

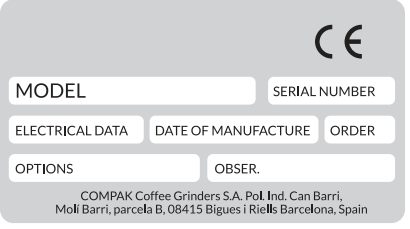
- Icons:

Information	Atention	Equipotential symbol
		

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	
F8 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
F10 CONIC OD	Electrical power	620	620	800	620	800	820	465	(W)
	Spin speed	325	400	400	400	317.5	325	342,5	rpm
F10 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						
	F8 OD		**F10 CONIC OD**		**F10 MASTER CONIC OD**		
Ø Burrs	3.3 83		2.65 Conic 68		2.65 Conic 68		**in** **mm**
Production 50Hz*	33 15		33 15		37 17		**lb/h** **Kg/h**
Production 60Hz*	38.5 17,5		38.5 17,5		44 20		**lb/h** **Kg/h**
Dose time 50Hz (7 gr)*	1.6		1.9		1.6		**Seconds**
Dose time 60Hz (7 gr)*	1.4		1.7		1.4		**Seconds**
Hopper capacity	4.18 1,900		4.18 1,900		4.18 1,900		**lb** **Kg**
Mini-hopper capacity (*optional*)	1.21 550		1.21 550		1.21 550		**lb** **Kg**
Net weight	28.60 13,00		37.25 16,93		39,24 20,50		**lb** **Kg**
Height **Width** **Depth**	26 8.46 17.74	660 215 400	26 8.46 17.74	660 215 400	27.95 8.46 15.74	710 215 400	
	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.**

This unit is provided with an equipotential grounding lug that is to be properly attached to the rear of the frame by the authorized installer. The installation location is marked by the equipotential bonding symbol (5021 of IEC 60417-1) on the unit´s frame. (Only for MASTER models).

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		
	F10 MASTER CONIC OD	**F10 FRESH, F8 OD**	
Height	28.74 730	26 670	**in** **mm**
Width	9.05 230	9.05 230	**in** **mm**
Depth	16.75 420	16.75 420	**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. Coffee grinder preparation

The grinder should rest on a flat, hard surface in close proximity to the coffee machine. To guarantee proper operation, the minimum work space should measure at least 310 mm wide by 400 mm deep by 800 mm high.

Unpack the grinder carefully and place it in the assigned work space. Before placing the bean hopper on the grinder, loosen the security screw found on the upper collar of the grinder (5). Place the bean hopper (2) on the upper part of the grinder so that the bean trap lever (4) is positioned on the right side of the grinder in the ***CLOSED*** position. Once the bean hopper is placed on the grinder, rotate it clockwise until it is firmly in place and can rotate no further. If desired, replace the hopper security screw (5) to ensure the hopper cannot be removed manually.

Place beans in the hopper and replace hopper lid (1). Finally, the bean trap lever (4) must be in an open position, allowing the beans to fall into the grinding chamber.

Before plugging in the grinder, confirm that the electrical configuration found on the description plaque on the grinder matches the power on site. Once confirmed, plug in the grinder and press the 3 position switch (13) to position ***I*** (***AUTOMATIC MODE***).



Fig. 1

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).

1. Loosen the two adjustment screws (10) found on each side of the upper portafilter fork (16), 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 (10) found on each side of the upper portafilter fork (16), with the *Allen* Key provided (***Fig. 2***).

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



Fig. 2

8.4. Grind point adjustment

Place portafilter in upper portafilter holder (16) and push the refill button (8) until ground coffee begins to dispense from exit chute.

To adjust the grind point, simply turn the grind adjustment knob. A clockwise adjustment will render a finer grind and a counter clockwise adjustment will render a more coarse grind.

CAUTION: 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.

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.

When turning the grind adjustment knob it should be noted that a grind point reference scale of 1 to 800 will appear on the main display (14). This scale should be used as a reference in setting the desired grind point.

TIP: Our grinders are delivered to an estimated calibration of Espresso grind, been able to adjust this functionality depending on the type of coffee, type of roast and dosage used.

F8 OD	80-120
F10 CONIC OD, F10 MASTER CONIC OD	350-450

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***)

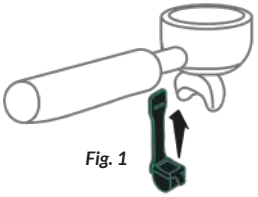


Fig. 1

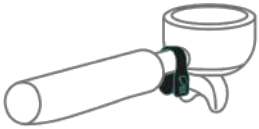


Fig. 2

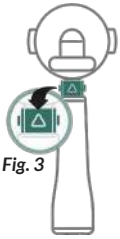


Fig. 3

9. OPERATION

9.1. General switch

The general switch (13) has 3 positions of use, ***AUTOMATIC***– ***OFF*** – ***MANUAL***.

AUTOMATIC: Electrical functions

OFF: Off

MANUAL: Manual mode. Security system that allows using the grinder in case of supply plate or keypad failure. By activating ***MANUAL*** mode, the grinder starts grinding until returning to de mode ***OFF***.



9.2. Utilization

Through the program menu (***Fig. 4***), it is possible to select two distinct functional modes: ***AUTOMATIC***, ***PRESLECT*** and ***MANUAL***.



Fig. 4

9.3. Automatic mode

In this mode, user should press/release the appropriate numeric LCD icon (15) once for a single dosis, twice for a double dosis and three times por a triple dosis. The display screen (14) will indicate an icon representing either a single, double or triple* dose, along with the programmed time of the dose counting down from total dose time to zero.

Also, once the dose cycle has been activated, the dosis button (11) can be pressed/released, to suspend the cycle. If the dose pulse button is pressed/released again, within 8 seconds, the cycle will continue from the point at which it was suspended. If more than 8 seconds pass, the dose cycle will start a new, complete dose cycle.

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

* (only for models with possibility to offer three doses).

9.4. Preselect mode

In this mode, a single, double or triple dose setting is selected using the configuration buttons (15). The preselection of a single, double or triple* dose will remain active until changed by selecting another dose option. The preselection will be illustrated on the display screen with the corresponding icon (14).

The preselected dose is activated with a single press/tap of the appropriate numeric LCD icon (15). The display screen (14) will indicate an icon representing either a single, double or triple dose, along with the programmed time of the dose counting down from total dose time to zero.

Also, once the dose cycle has been activated, the dosis button (11) can be pressed/released, to suspend the cycle. If the dose pulse button is pressed/released again, within 8 seconds, the cycle will continue from the point at which it was suspended. If more than 8 seconds pass, the dose cycle will start a new, complete dose cycle.

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.***

* (only for models with possibility to offer three doses).

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 (15) 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 8 seconds it is pressed again, it will complete the remaining time of the original dose time setting. After 8 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 (15) this pause cannot be enabled or disabled via the ***MENU***.

* (only for models with possibility to offer three doses).

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. Refill button

If you press and hold down on the refill button (8), you can manually refill the porta with the desired amount of ground coffee.

9.8. Press

9.8.1. Fixed press

Position the portafilter below the tamper and push up to tamp the ground coffee (***Fig. 5***).



Fig. 5

10. CONFIGURATION

There are two distinct configuration differences which are as follows:

- **Configuration of time for a single, double o triple* dose.** Procedure to follow by the operator that can be realized at any time without password protection.
- **Configuration of the grinder's main menu.** Procedure to follow when using the advanced features found in the main menu that can be password protected.

* (only for models with possibility to offer three doses).

10.1. Configuration of the grinding time

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 ($\overset{-}{1}$, 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****.

* (only for models with possibility to offer three doses).

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 $\overset{-}{1}$ 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 (15). 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.

10.2. Configuration of the grinder's main menu

To enter the configuration menú, press the MENU/OK icon. Once in the menu, use the buttons ($\overset{-}{1}$, 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 arrow button until the main menu screen is reached, or simply press nothing for 8 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
		SETTINGS GRIND SETTINGS	GRIND SETTINGS RESETS
		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), empty out all remaining beans and fragments.

To remove the hopper, close the bean trap (4), and 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 grind chamber

It is recommended that the grind chamber be cleaned daily 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 (7).

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.

11.4. 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.

11.5. 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:

- 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
F8 OD	800 Kg	3500 Kg
F10 CONIC OD	1200 Kg	7500 Kg
F10 MASTER CONIC OD	1200 Kg	7500 Kg

12.3. Silicon curtain replacement (F8 model)

The silicon curtain ensures consistency in the dose and reduces static electricity. Located inside the coffee outlet (12), it can be replaced by following the steps below:

1. Remove the grind regulator control knob (7) loosening the fixing bolt with an *Allen key No. 2.5*.
2. Remove the four screws securing the cover using an *Allen key No. 2.5*.
3. Remove the four screws fixing the base of aluminum siding, using an *Allen key No. 2.5*.
4. Remove the coffee outlet (12), by removing the two retaining screws using an *Allen key No. 2.5* At this point, access to the silicon curtain is possible. Replace the silicon curtain with a new silicon curtain of different thicknesses according to the needs of each coffee. Simply remove the screw curtain using a *#10 Torx wrench*.



Fig. 7

12.4. 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 **12.3.** to point **3**.
- 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. 8***.

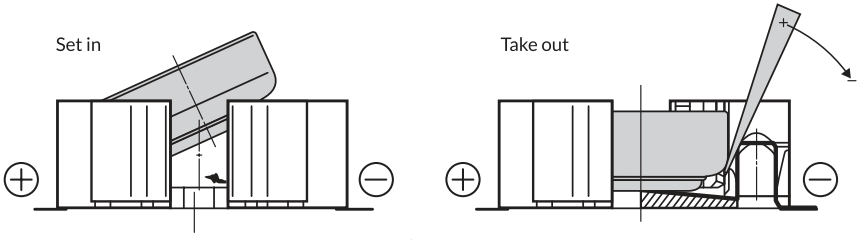


Fig. 8

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

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