



INSTRUCTION MANUAL

COFFEE GRINDER

PKF F8

BUILT-IN SCALES

COMPAK



CONTENTS



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PKF F8

BUILT-IN SCALES

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1. SAFETY

ADDITIONAL SAFETY MEASURES BUILT-IN TO OUR GRINDER:

- Special screw to keep the hopper fixed.
 - Access restriction for the grinding unit.
-



beans.

This coffee grinder should only be used for the function for which it was designed: **grinding coffee**



supervision.

Cleaning and maintenance of the device should not be carried out by children without



such as sugar and others.

Do not use the mill to grind other types of foods such as nuts or to grind finer granulated foods



the appliance is on or off, except for those parts expressly mentioned in the “CLEANING” section. If, for any reason, this happens, disconnect the power supply immediately and dry all surfaces carefully.

Do not allowing liquids to come into contact with internal or external surfaces while



This device **may be used by children aged 8 years and over, by people with reduced physical, sensory or mental capacities and by people without prior experience/knowledge**, provided they have received supervision or instructions on the safe use of the device and understand the associated risks.



If it is necessary to access the interior, where the electrical components are located, **go to the nearest technical service centre.**

If it is necessary to access the interior, where the electrical components are located, **go to**



Children should not play with the device.

1. SAFETY

**USERS SHOULD PAY
SPECIAL ATTENTION TO,
AND SCRUPULOUSLY OBEY
THE FOLLOWING SAFETY
INSTRUCTIONS**



In the event of any component breaking, or for any intervention we recommend contacting a **technical services centre**, who will carry out the repair or replacement, guaranteeing that safety standards are adhered to.



Any other use will be considered improper and dangerous.



The device has an equipotential connection terminal. Some countries require the ground terminal to be properly fixed to the back of the frame by an authorised installer. The location of the connection is marked with the equipotential connection symbol (5021 of IEC 60417-1) on the frame of the unit.



Only an authorised supplier may replace the main cable of any grinder.



NOTE: The manufacturer will not be liable for damage caused either by the improper use of the device or by not following the stated safety measures.

2. DESCRIPTION



The equipment you have purchased comes fitted with Grind by Weight technology.

It has a **high-precision weighing** system, fitted with a load cell, which is the transducer used to convert a force into an electrical signal.

The force to be measured deforms the strain gauge. The electrical signal, from which the force value is found, comes from the gauges.

A numbered calibration certificate for the load cell is included.



The result is a high-quality product that ensures the best results.

Our products are manufactured entirely by hand, one at a time, following the most demanding quality requirements.

In its manufacturing process, quality materials (aluminium, steel, etc.) are used, which are suitable for contact with food.

SOUND LEVEL

The sound level produced by this model is:

Sound level	With coffee
PKF	67,8 dB
F8	72,2 dB

For the best results from the grinders described in this manual, the maximum operating/resting times are:

Model	Work cycle	
	Operating	Resting
PKF/F8	8 sec.	20 sec.

3. INSTRUCTIONS

3.1. This manual provides the information needed for correct assembly, handling and maintenance of the device and emphasises



the precautions that must be borne in mind by the operator.

Example: (1) - 1 Hopper Lid.

Icons:

information	Warning	Equipotential

To ensure you get the best out of coffee grinders, it is essential to carefully follow the instructions given in this manual.

If there is any kind of problem, contact the nearest technical service. This manual should be kept until the machine is replaced and must always be available to the operator.

3.2. This manual uses some special terms, such as:


- **Text in bold** to highlight the importance of some terms.
- **Numbers in parentheses after a word, which match the numbering of the items** in the image to the side or in the image of the external components.

4. IDENTIFICATION



The technical characteristics plate is indelibly marked with the following information:





MODEL	SERIAL NUMBER	
ELECTRICAL DATA	DATE OF MANUFACTURE	ORDER
OPTIONS	OBSER.	

COMPAK Coffee Grinders S.A. Pol. Ind. Can Barri,
Molí Barri, parcela B, 08415 Bigues i Riells Barcelona, Spain



NOTE: The manufacturer reserves the right to change the machine components, according to the requirements of each market, and also for technological advances.

5. TECHNICAL CHARACTERISTICS

5.1. SCOPE

The coffee grinders are intended for businesses and communities where ground coffee must be used, or in small shops selling coffee.



This grinder should only be used to grind coffee beans.

Any other use is considered improper and dangerous.



NOTE: The manufacturer is not liable for damage to persons, goods or the machine itself, if the safety regulations given in this manual are not followed, or the machine is used incorrectly.

5. TECHNICAL CHARACTERISTICS

5.2. TECHNICAL DATA

		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 50 Hz	
PKF	Electrical Power	750	770	800	780	950	820		(W)
	Rotational velocity	332,5	400	412,5	410	342,5	345		rpm
F8	Electrical Power	600	700	700	730	610	630	420	(W)
	Rotational velocity	1.270	1.530	1.580	1.500	1.290	1.310	920	rpm

	Ø Flat Burrs		Throughput 50 Hz*		Throughput 60 Hz*		Time for one dose (7g) 50Hz
PKF	83	3.3	10	22	13	28	3
F8	83	3.3	15	33	17,5	38,5	1,6
	mm	in	Kg/h	lb/h	Kg/h	lb/h	sec

	Time for one dose (7 gr) 60Hz	Hopper capacity		Mini Hopper capacity (optional)		Net weight		Height Width Depth
PKF	2,7	1,7	3.8	5,5	1.2	20,5	45.3	710 215 400
F8	1,4	1,9	4.18	5,5	1.2	20,5	45.3	710 215 400
	sec	Kg	lb	Kg	lb	Kg	lb	mm


*Throughput based on a medium roast coffee and an Espresso grinding fineness.

6. EXTERNAL COMPONENTS



7. INSTALLATION


7.1. LEGAL NOTICES

 The installer must read this instruction manual carefully before installing the machine.



The installation of the device must be carried out by qualified and authorised personnel, obeying all the current safety and hygiene regulations.

7.2. IMPORTANT WARNINGS


 The operator must be a responsible adult. Never a child nor someone without the ability to accept that responsibility.

When handling the grinder, the following precautions should be obeyed:

- **When removing the grinder from the packaging, always pull it by the handles of the bag. The grinder should never be held by the scales. This will deform the load cell and may cause defects in it. The solution in these cases is to replace it.**
- **Feet must not be bare.**
- **Hands and feet must be dry.**
- **Do not get the machine wet.**
- **Do not expose the machine to direct sunlight or other atmospheric agents.**
- **Never insert any object into the coffee inlet or outlet while the appliance is running. (Please remember that when the grinder stops, the burrs will keep turning for a short while).**
- **When unplugging the grinder, always pull on the plug and never the power cable to avoid a possible short circuit.**

7. INSTALLATION

7.3. WHERE TO USE IT

 The appliance must be installed on a solid, flat surface.



The minimum size for the working space, to ensure you get the best performance from the machine, must be the following:

Height	730 28.74	mm in
Width	235 9.05	mm in
Depth	420 16.75	mm in


- Install the grinders on tables that are completely level and in areas free from external vibrations
- Install the grinders in areas where there are installations with a ground connection.
- Avoid places where abrupt changes in temperature, humidity or airflow may occur.



NOTE: This coffee grinder should not be installed in places (SUCH AS INDUSTRIAL KITCHENS) where are expected to be cleaned using water jets.

7.4. INSTALLING THE COFFEE GRINDER

Before connecting the coffee grinder, check the following:

- The characteristics on the data plate must match those of the electrical mains network.
- The electrical connection plug matches the socket into which it is to be plugged.
- Ensure that the electrical power of the facility is adequate for the power consumed by the appliance.
- The point of connection to the electrical mains network must be protected with the appropriate electrical protection device.
- The equipment must be correctly connected to a ground connection according to the current safety regulations.
- There is an equipotential connection in accordance with the provisions of current regulations, in order to avoid electrostatic build-up. The user must then connect this to the various other pieces of equipment or connect it to a ground point, using the terminal marked with the  symbol (according to the UNE-EN 60335-2-102:2016 standard).

7. INSTALLATION

7.5. TRANSPORT PROTECTION

i The installer must remove the transport protection before installing the machine.

We recommend keeping the protection plate and the nylon screws for any possible future use for a change of location.



8. ADJUSTMENT

8.1. PREPARING THE COFFEE GRINDER

Before mounting the coffee hopper, loosen the hopper safety screw (5). Slide the hopper (2) into the upper part of the grinder, so that the coffee bean shutter (4) is to the right of the grinder in its closed position. Once the hopper has been fitted into the grinder, turn it clockwise until it stops, to secure it to the grinder. Tighten the hopper safety screw (5) to lock it so that it cannot be manually removed again.

Pour coffee beans into the hopper and cover it with the hopper lid (1). When the coffee bean shutter (4) is opened it will fall into the grinding compartment and be ready to be ground.

Plug the grinder into the mains socket, and set the main switch (13) to position I (AUTOMATIC MODE).

8. ADJUSTMENT



Fig. 1

8. ADJUSTMENT

8.2. PK MODEL SUPPORT ADJUSTMENT

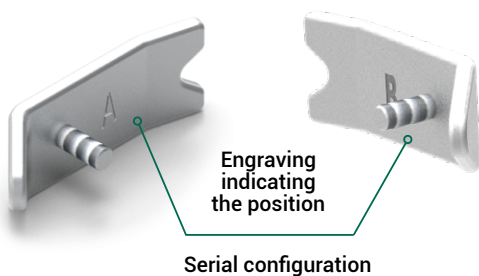
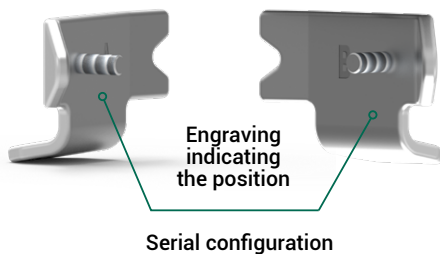
The standard configuration is useful for most portafilters on the market. However, depending on the geometry of each portafilter, it can be adjusted as follows for a good fit:

1. Release the runners, for this, release the screw that fixes them to the holder with the help of a flat-head screwdriver (**Fig.3**).

2. The runners have an **A** and a **B** engraved on the inside.

3. Once the runners have been removed, mount them in the opposite position to that they were in when they arrived, i.e. the **A** where the **B** was and the **B** where the **A** was to get the adjustment so that the portafilter fits and is held properly.

For portafilters with diagonal wings, the standard runners must be replaced by the ones supplied separately.



i NOTE: The PK holder is not adjustable.

8. ADJUSTMENT



Fig. 3

8. ADJUSTMENT

8.2.1. SCALE CALIBRATION

i Once the grinder has been installed in its normal position, calibrate the scale using the standard 200 g weight. Supplied with the machine.

Description of the procedure: **MENU / SETTINGS / SCALE CALIBRATION / PASSWORD 0000 (default, it should be changed) follow the instructions on the screen: INSERT 200 g WEIGHT / CALIBRATING GAUGE/ REMOVE WEIGHT / INSERT WEIGHT / CHECKING / CALIBRATION OK / REMOVE WEIGHT.**

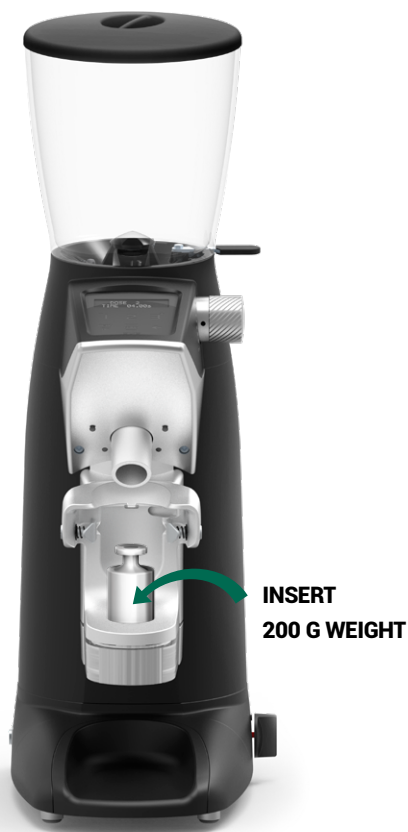
Recalibrate the grinders if they are moved to another location

The hoppers must have some coffee in them to guarantee a continuous grinding throughput.

Should there be a momentary interruption in the coffee entering the grinder, it will produce an incorrect weight reading, requiring a up to 4 grindings to be readjusted to its target weight.

Excessive shock during the insertion of the portafilter may cause errors in the

zeroing at the beginning of the process, due to the deformation properties of the load cell materials.



8. ADJUSTMENT

8.3. SETTING THE GRINDING FINENESS

Place the portafilter in the upper coffee holder (16) and press the dose fill button (8) causing ground coffee to come out through the exit chute (12).

To change the grinding fineness, turn the grinding control knob (7). Turning it clockwise will give a finer grind than the current setting and turned in the other direction, a coarser grind than the current setting.



NOTE: It is recommended that this operation be performed, when changing to a finer grinding, with the motor running, to prevent coffee from building up between the burrs and blocking the grinder.



NOTE: If the coffee throughput is very low, this is because the coffee is being ground very fine. If the throughput is very high, this is because the coffee is being ground very coarse. A perfect Espresso is produced when the grinding gives an infusion of 25 ml of coffee in 25 seconds using about 7 g of ground coffee.

In the machine's automatic mode, a numeric graphical scale from 0 to 800 is shown on the grinder's display (13) which always shows the current fineness setting, an option to be borne in mind if there is a bad grinding fineness setting.

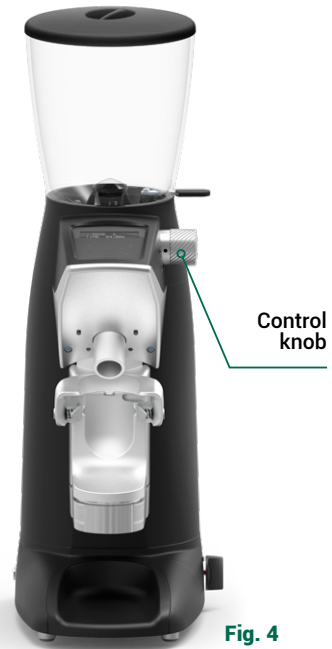


Fig. 4

TIP: Our grinders are delivered set to a grinding fineness suitable for Espresso coffee, which can be changed according to the type of coffee, the degree of roasting and the weight used.

PKF	50-120
F8	80-120

9. OPERATION

9.1. MAIN SWITCH

The main switch (13) has the following positions:

AUTOMATIC / OFF / MANUAL

The equipment's electronic functions are activated	AUTOMATIC
Equipment off	OFF
Equipment in manual mode. Backup system that allows the equipment to be used in the event of a fault in the power board or keypad. When in manual mode, the equipment starts grinding until the switch is set to OFF.	MANUAL



Fig. 5

9. OPERATION

9.2. USE

Operating considerations.

Taring the Portafilter:

The grinder will respond to a minimum weight by going into the tare state. This minimum weight is set to 200 gr.

The grinding start and end times must be followed. You must take note of the informational messages that appear on the screen.

Minimum dose:

Limit the minimum dose to approximately 9 g to get the best results.

There is generally a small difference in weight between the portafilters stored in automatic mode, so that they can be detected correctly. This minimum is set to 4 g.

The grinding pause function is not available on models with a scale.

Different Operating Modes: 4 different operating modes can be selected from the programming menu (Fig. 5): **AUTOMATIC MODE, MANUAL GRIND MODE, PRESET MODE AND INSTANT MODE.**

9.3. AUTOMATIC MODE

This allows 10 distinct portafilters or dispensing cups of different weights to be stored by assigning a distinct weight to each of them (improves workflow and avoids errors in the choice of brew recipe).

To set the weight assigned to each portafilter, go to the **SETTINGS / Portafilter SETTINGS / STORE Portafilter / INSERT Portafilter / TARING... / Progr.X .. / WEIGHT ---.- g / PRESS OK**; you can increase or decrease the dose using the +/- buttons. Confirm with **OK / PROGR. X STORED / REMOVE Portafilter.**

If you want to delete any of the previously saved portafilters:


SETTINGS / Portafilter SETTINGS / DELETE Portafilter / PASSWORD: 0000 / DELETE HOLDER MEMORIES 1, 2, 3OK.

To use:

Insert the portafilter into the holder, the taring message appears, detects the assigned program and grinds until it reaches the desired dose. **/ REMOVE HOLDER.**

9. OPERATION


9.4. MANUAL GRIND MODE



This operating mode allows you to use the weighing system manually.

To do this, insert the portafilter or dosing container into the portafilter, select TARE to set the weight to 0; start the grinding cycle using the Grind button for dose production (8) or the manual Refill button (17), the weight of the ground coffee will be shown in real time on the display.


9.5. PRESET MODE



In this operating mode, we preset one, two or three* doses of coffee by pressing the corresponding number icon on the display's settings buttons (14).

The pre-selection of one, two or three* doses will remain active until it is changed by pressing the one, two or three* preset number button. This pre-selection will be shown on the display (14) by its corresponding icon.

9.6. INSTANT MODE



In this operating mode, you can select 1, 2 or 3 coffee doses by pressing the corresponding number icon on the LCD screen once (14). First, the portafilter must first be inserted, the **TARING** message appears and the Select Dose message, after pressing **1, 2 or 3** the grinding cycle begins until the desired dose is reached.

The Refill button (17) allows the portafilter to be filled manually once the grinding cycle is finished. It must not be used during the grinding cycle or the taring operation as it will result in weighing errors or error messages.

10. SETTINGS

The grinder settings descriptions are split into two sections:

- **Setting the grinding times for one, two and three doses.**
- **Grinding menu settings.**



10.1. WEIGHT SETTINGS

The weight settings vary depending on the working mode, the weight set for 1, 2 and 3 Dose being the same for Preset and Instant modes and independent for stored portafilters in automatic mode.


The established ranges for correct operation in Preset and Instant mode are:

Dose 1	5g to 12g
Dose 2	12,01g to 20g
Dose 3	20,01g to 30g


10.1.1 AUTOMATIC MODE



Go to the **SETTINGS** menu
/ PORTAFILTER SETTINGS / STORE Portafilter / INSERT Portafilter / TARING ... / Progr.X .. / WEIGHT ---.g / ; using the **+/-** buttons to increase or decrease the dose. Confirm with ** / PROGR. X STORED / REMOVE Portafilter.**

If you want to delete any of the previously saved portafilters:



SETTINGS / PORTAFILTER SETTINGS / DELETE Portafilter / PASSWORD: 0000 / DELETE HOLDER MEMORIES 1, 2, 3. / .

10.1.2 PRESET MODE

Go to the menu **SETTINGS / WEIGHT SETTINGS / DOSE WEIGHT 1, 2 OR 3 / OK / DOSE X WEIGHT ---.g /  TO CONFIRM.**

Or from the idle screen, press the dose you want to set and within 2 seconds, press the icon ** / DOSE X WEIGHT ---.g / TO CONFIRM .**






10.1.2 INSTANT MODE


Go to the menu **SETTINGS / WEIGHT SETTINGS / DOSE WEIGHT 1, 2 OR 3 /  / DOSE X WEIGHT ---.g /  TO CONFIRM.**

*In this mode the weight setting cannot be done from the idle screen.

10. SETTINGS

10.2. THE GRINDER SETTINGS MENU

To access the settings menu, press the icon . From the menu, you can use the ( and ) buttons and confirm an option using the . Press  to go back one menu level.

To exit the menu, press the  button as many times as necessary to get to the top level, or do not press any button for 10 seconds.

From the settings menu the following grinder features can be set:

10. SETTINGS

10.3. ERROR MESSAGES AND SOLUTIONS

Portafilter not saved: in automatic mode, the portafilter is not in the memory. The display shows the message "**Portafilter NOT RECOGNISED. REPEAT THE PROCESS**".

Portafilter removed during taring:

Indicates that the portafilter has been removed during the taring. The display shows the message "**TARING ERROR. REPEAT THE PROCESS**".

Sudden change of portafilter during taring:

There has been a sudden change in the measured portafilter weight during taring. The display shows the message "**TARING ERROR. REPEAT THE PROCESS**".

Sudden change in weight during grinding:

There has been a sudden change in the measurement while grinding. The display shows the message "**WEIGHT EXCEEDED. REMOVE Portafilter**".

Portafilter removed during grinding:

Indicates that the portafilter has been removed during the grinding. The display shows the message "**REPEAT THE PROCESS**".

Maximum grinding time exceeded: If, while grinding, the preset time is reached before the target weight, the grinder will

stop. The display shows the message "**GRINDING TIME EXCEEDED. REMOVE Portafilter**".

Extra weight detected during grinder

start-up: During the grinder's start-up time, there must be no weight on the support, if it is turned on with the portafilter or something else in the support, the machine will produce an error. The display shows the message "**START-UP ERROR. REPEAT THE PROCESS**".

MENU	SET LANGUAGE	ENGLISH	ENGLISH ACTIVE	
		FRANÇAIS	FRANÇAIS ACTIVE	
		DEUTSCHE	DEUTSCHE AKTIV	
		ITALIANO	ITALIANO ATTIVO	
		PORTUGUESE	PORTUGUESE ATIVA	
		ESPAÑOL	ESPAÑOL ACTIVO	
	VIEW STATISTICS	NUMBER OF COFFEES	TOTAL NUMBER OF COFFEES	NUMBER OF DOSE 1 COFFEES
				NUMBER OF DOSE 2 COFFEES
				NUMBER OF DOSE 3 (*) COFFEES
		RELATIVE NUMBER OF COFFEES		NUMBER OF DOSE 1 COFFEES
				NUMBER OF DOSE 2 COFFEES
				NUMBER OF DOSE 3 (*) COFFEES
		WEAR STATUS OF BURRS	ALARM 00000 kg GROUND 000000 kg	
	SETTINGS	WORKING MODE	PRESET MODE	ACTIVE PRESET
			MANUAL GRIND MODE	MANUAL GRIND ACTIVATED
			INSTANT MODE	INSTANT ACTIVATED
			AUTOMATIC MODE	AUTOMATIC ACTIVATED
		SET PASSWORD (Limits access to the menu)	ACTIVATE PASSWORD	PASSWORD ACTIVATED
			DISABLE PASSWORD	PASSWORD DISABLED
			CHANGE PASSWORD	CURRENT PASSWORD 0000
		SET DATE/TIME	SET TIME	CURRENT TIME 00:00:00
			SET FORMAT	FORMAT DD/MM/YY
				FORMAT MM/DD/YY
			SET DATE	CURRENT DATE 00/00/00
		SET SOUND	ACTIVATE SOUND	SOUND ON
			DEACTIVATE SOUND	SOUND OFF
		BURR CHANGE ALARM** (Activates the keyboard and start/end of each service)	ACTIVATE ALARM	ALARM ACTIVATED
			DEACTIVATE ALARM	ALARM DISABLED
			RESET ALARM	ALARM RESET
			SET UP ALARM	DOSE 2 WEIGHT 14.00 g (**)
		RESET RELATIVE NUMBER OF COFFEES	RELATIVE NUMBER OF COFFEES RESET	
		SET GRINDING PAUSE	ACTIVATE GRINDING PAUSE	GRINDING PAUSE ACTIVATED
			DEACTIVATE GRINDING PAUSE	GRINDING PAUSE DEACTIVATED
		GRINDING FINENESS SETTINGS	GRINDING FINENESS SET	
		SET WEIGHT	DOSE 1 WEIGHT	DOSE 1 TIME 02.00 s
			DOSE 2 WEIGHT	DOSE 2 TIME 04.00 s
			DOSE 3 WEIGHT	DOSE 3 TIME 06.00 s(*)
		SET Portafilter	SAVE Portafilter	INSERT
			CLEAR MEMORY	0000
		SCALE CALIBRATION	PASSWORD	0000

*Only available for software option with 3 doses. / **The weight of dose 2 and its set time, is the reference for the calculation of throughput or consumption of coffee.

01/01/2015 0000000
01/01/2015 0000000
01/01/2015 0000000
01/01/2015 0000000
01/01/2015 0000000
01/01/2015 0000000

NEW PASSWORD 0000	PASSWORD CHANGED
TIME CHANGED	
DATE FORMAT CHANGED	
DATE FORMAT CHANGED	
DATE CHANGED	

kg. CHANGE BURRS 00500 kg	ALARM CHANGED
---------------------------	---------------

TARING	PROGR. X	WEIGHT g	PROG. X SAVED	REMOVE FILTER
DELETE HOLDER MEMORIES 1, 2, 3				
INSERT 200 g WEIGHT	CALIBRATING WEIGHT	GAUGE REMOVE	VALIDATING	CALIBRATION OK REMOVE WEIGHT

11. CLEANING

11.1. GENERAL CLEANING

To guarantee proper operation of the grinder, as well as good quality ground coffee, it is necessary to periodically clean the parts that come into contact with the coffee.

To clean the machine:

- **Always turn off the grinder at the main switch (13).**
- **Unplug the equipment from the mains network.**
- **Do not immerse the appliance in water to clean it or use high pressure water.**

11.2. CLEANING THE COFFEE BEAN HOPPER

To clean the coffee hopper (2) thoroughly, all the coffee inside must be used up.

To remove the hopper from the grinder, close the coffee bean shutter (4), loosen

the hopper safety screw (5) and remove the grinder's hopper by turning it a quarter turn anti-clockwise and pulling it upwards.

The hopper (2) can be cleaned with a damp cloth or with soap and water to remove the oily residues produced by the coffee, rinse it thoroughly and dry it.

To refit the coffee bean hopper (2) onto the grinder, follow the steps described above in reverse.

11.3. CLEANING THE COFFEE OUTLET

It is very important that the exit chute (12) is always clean in order to ensure consistency/uniformity of the doses and the best quality ground coffee.


Use a tubular brush for that cleaning.

Note: Insert the brush through the lower part of the mouth turning it carefully to remove the coffee residues stuck to it, without damaging the grille located in the upper part of the exit chute (12).

11. CLEANING

It is equally important to prevent any possible failures of the coffee dose button (11), clean the coffee holder supports with a cloth or a brush (10). To clean the outside of the grinder, use a brush or a cloth lightly moistened with soap and water.

11.4. CLEANING THE GRINDING CHAMBER




We recommend cleaning the coffee grinding chamber weekly with a Compak cleaning product. This has the advantage of eliminating the remains of coffee and the oils, which can go off and spoil the quality of the coffee. The steps to follow are these:

- **Close the coffee bean shutter (4) and grind the coffee that is left inside the grinding cavity.**
- **Put 30 g of the cleaning product into the hopper (2).**
- **Grind up all the Compak cleaning product to a medium fineness so it works properly.**
- **Clean the hopper (2) and fill it with coffee.**
- **Throw away the first 2-3 doses of coffee and adjust the grinder to the desired fineness (7).**


After following these instructions, the grinder will be clean and ready to work. We recommend that you do not disassemble the grinding system, except to change the burr. That process must be carried out by a specialised technician because it is a precision operation.

11.5. CLEANING THE EXTERIOR



For exterior cleaning, first use a dry brush and then a cloth lightly moistened with soap and water.

11.6. CLEANING THE TOUCH SCREEN



To properly clean the screen, a microfibre cloth should be used, which should be moistened with saline, distilled water or any product meant for touch screens.

Turn off the machine and then wipe it gently, without applying pressure, using small circular movements with it on the screen.

12. MAINTENANCE

12.1. GENERAL NOTICE

Before performing any type of maintenance operation:

- **Always switch off the grinder at the main switch (13) putting it into the OFF position.**
- **If the machine is blocked, contact the authorised technical service. Unplug it from the mains network.**

In the event of a fault or malfunction, turn off the device, never try to repair it, it is essential to call the nearest technical service.



Note: Failure to comply with this warning can compromise the safety of both the device and the user.

12.2. GENERAL MAINTENANCE

As well as the cleaning operations described in the previous section, to ensure the grinder operates properly and to ensure the best quality of ground coffee, periodic and preventive maintenance of the grinding unit must be carried out by a qualified technical service.

Burrs in poor condition lead to poor quality ground coffee as they get very hot, and they also lead to higher electrical power draw by the equipment.



Note: Based on accumulated experience and assuming the use of medium hardness coffee mixtures, we suggest replacing the burrs according to the following table:

	K110 Steel
PKF	7000 Kg
F8	800 Kg

12. MAINTENANCE

12.3. MAINTENANCE OF THE GRINDING UNIT / CHANGING THE BURRS



NOTE: These operations must be carried out by a qualified technical service.

To carry out the maintenance of the grinding unit, the following instructions must be followed:

Always switch off the grinder at the main switch (13) putting it into the **OFF** position. Unplug the equipment from the mains network. Loosen the hopper safety screw (5) using a flat head screwdriver as shown in (Fig. 1) and remove the hopper (2) from the casing.

Loosen the knob with an H2.5 Allen key.

Loosen the casing screws using a Philips PH2 screwdriver, as shown in (Fig.7)

Remove the worm screw with an **H3 Allen key**.

Loosen the crown wheel stop with an **H1.5 Allen key**.



Fig. 7

12. MAINTENANCE

Turn the grinding control knob clockwise until it comes out of its housing. Loosen the screw with an H6 Allen key.

Tighten the extraction worm screw with a flat head screwdriver until the lower burr holder pops out and remove it.

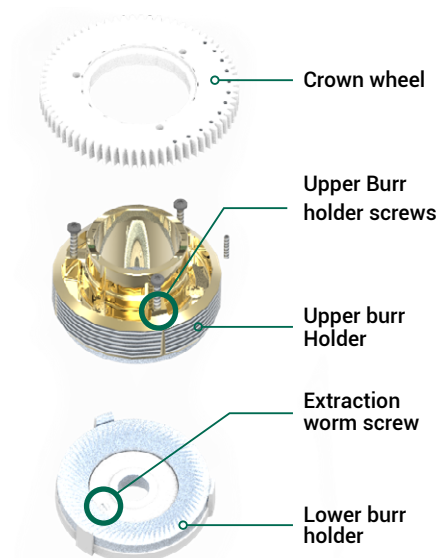


LOWER BURR HOLDER

- **Unscrew the three screws with the PH2 Philips screwdriver through the lower part of the lower burr holder.**
- **Replace the burr.**
- **Screw the burr into the lower burr holder with the PH2 Philips screwdriver.**

UPPER BURR HOLDER

- **Unscrew the three screws of the regulating ring with an H2 Allen key.**
- **Unscrew the three screws with the PH2 Philips screwdriver from the upper holder, but this time, from the top part of the burr holder.**
- **Replace the burr.**
- **Screw in the three screws of the burr from the upper holder positioning them well, trying to make sure that they all enter properly into the thread of the burr using the PH2 Philips screwdriver.**
- **Mount the regulating ring with its three screws with an H2 Allen key.**



12. MAINTENANCE

Clean the inside of the grinding cavity with a brush or vacuum cleaner and remove all coffee residue as well as the lubricant from the threads of the upper burr holder and the grinding cavity.

Position the extraction worm screw by loosening it through the upper part of the lower holder and fit the burr holder.

IT IS VERY IMPORTANT TO MAKE SURE THAT THE EXTRACTOR WORM SCREW DOES NOT PROTRUDE FROM THE BOTTOM.

Tighten the screw with an H6 Allen key.

Renew the food grade lubricant of the threads of the upper burr holder and of the grinding cavity. Insert the upper burr holder, turning it counter-clockwise until the upper and lower burrs touch each other and it cannot be turned any further.

Fit the worm screw with an H3 Allen key.

Tighten the crown wheel stop on the crown wheel by tightening it at the top with an H1.5 Allen key.

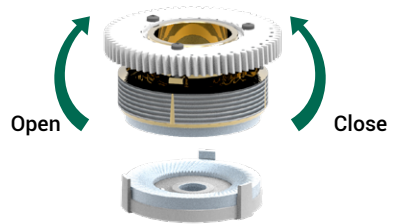


Fig. 8

12. MAINTENANCE

12.4. REPLACING THE STAINLESS STEEL GRILLE

The grinder's grille ensures uniformity in the dose and reduces static build-up. Located inside the mouth of the coffee outlet (12), it can be replaced as follows:

1. Remove the control knob (7) loosening the fixing worm screw with the key supplied.
2. Remove the four fixing screws of the cover, using a PH2 Philips screwdriver.
3. Remove the worm screw with the H3 Allen key and then remove the LEDs sheet with a Philips PZ2 screwdriver taking care not to damage the LEDs.

4. Loosen the mouth of coffee outlet (12) without removing it out with a Philips PH2 screwdriver.
5. Remove the four fixing screws of the cover, using a PH2 Philips screwdriver.
6. Remove the mouth of the coffee outlet (12), after loosening the two fixing screws, using a PH2 Philips screwdriver. This way, you have access to the stainless steel grill, and can replace it with a new one. The grille can be replaced without removing any screws. **MAKE SURE IT IS CORRECTLY ORIENTED.**



Fig. 9

12. MAINTENANCE

12.5. REPLACING THE BATTERY

The On-Demand models have a built-in battery so that the operating statistics are not lost when the grinder is turned off. When this battery is flat, it must be replaced by another one of the same CR2032 (Lithium Cell 3V) type. The battery should be changed when the message “**NO BATTERY**” appears on the grinder display.

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

- **Remove the cover of the grinder performing the same operations as in section 12.3. until you reach point 3.**
- **In order not to lose the statistical data stored so far, it is very important NOT to disconnect the lead that connects the mill to the electronic board of the display, and to have the main switch set to “AUTOMATIC” when changing the battery.**

Remove the battery from the battery holder located on the electronic board, taking care not to damage the battery holder (it is recommended to use a small flat head screwdriver) and replace it with a new one, according to (Fig. 10).

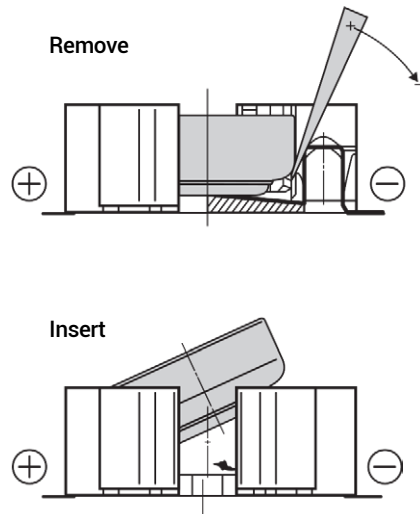


Fig. 10

13. DECLARATION OF CONFORMITY

Quality certificates have been applied in accordance with European Community regulations. All the technical materials have been suitable and are ready and available in our offices.

2014/30/EU on the harmonisation of the laws of the Member States relating to electromagnetic compatibility.

2006/42/EC on machinery and amending Directive 95/16/EC.

REG. 1935/2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC.

2003/108/EC amending Directive 2002/96/EC on waste electrical and electronic equipment (WEEE).

2014/34/EU on the harmonisation of the laws of the Member States relating to equipment and protective systems intended for use in potentially explosive atmospheres.

2012/19/EU of 04/07/12 on waste electrical and electronic equipment (WEEE).

11/65 / EU on the restriction of the use of certain hazardous substances in electrical and electronic equipment.

Environment

When disposing of this appliance, do not throw it away with the normal household waste, deposit it at an official collection point for recycling. In doing so, you will contribute to preserving the environment.



The Legal Representative

Jesus Ascaso



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Original Instructions
Quality process Ref. 002/03 | v. 21/10/2022 | K07185H02



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