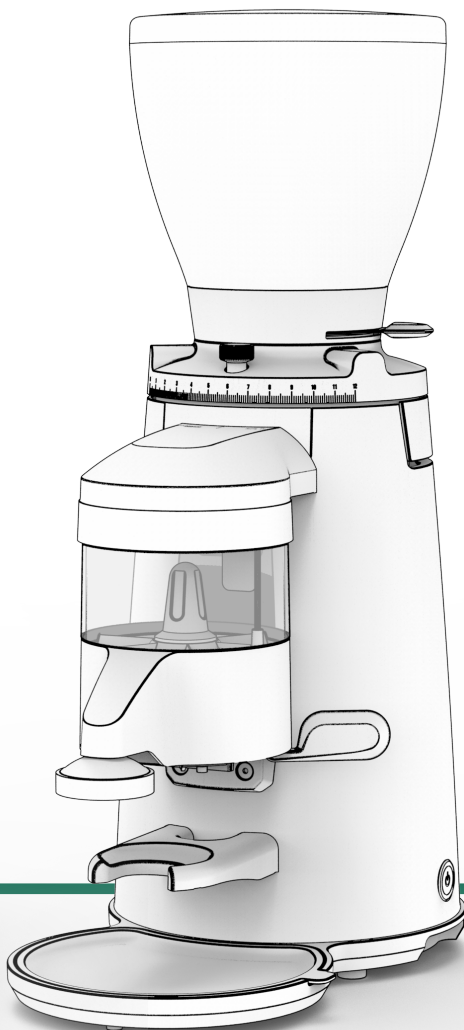
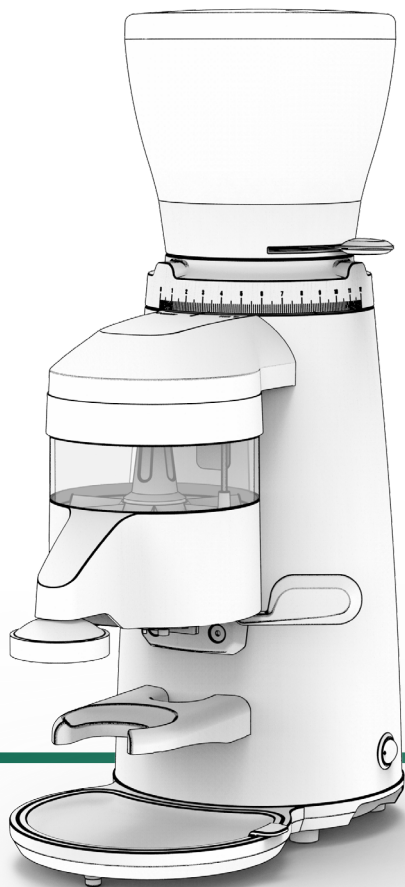


K3 - K6

COFFEE GRINDER



USER MANUAL

COMPAK

K3-K6

COFFEE GRINDER

| | |
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1. SAFETY

ADDITIONAL SAFETY MEASURES BUILT-IN TO OUR GRINDERS:

- **Special screw to keep the hopper fixed.**



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



Do not use the grinder to grind other types of foods such as nuts or to grind finer granulated foods such as sugar and others.



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.



Children should not play with the device.



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



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

while 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.

1. SAFETY

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



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



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.



If the supplied cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.



Any other use will be considered improper and dangerous.



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



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 | Work cycle | |
|-------|------------|-------|
| | ON | OFF |
| K3 | 2min | 10min |
| K6 | 2min | 10min |

SOUND LEVEL

The level of sound emitted is:

| Sound level | With coffee |
|-------------|-------------|
| K3 | 81 dB |
| K6 | 81 dB |

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 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.

Example: (1) - 1 Hopper Lid.

Icons:

| Information | Warning |
|-------------|---------|
| | |

4. IDENTIFICATION



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

COMPAK **CE**

Made in Spain

| | | | |
|-----------------|------|---------------|--|
| MODEL | | SERIAL NUMBER | |
| | DATE | ORDER | |
| ELECTRICAL DATA | | | |
| OPTIONS | | OBSERVATIONS | |
| | | | |

COMPAK Coffee Grinders s.a. Moli Barri, B. P.I. Can Barri 08-415 Bigues, Barcelona, Spain.
IPX1 COFFEE GRINDER

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

5. TECH. CHARACTERISTICS

5.1 SCOPE

The coffee grinders are intended for commercial applications where ground coffee must be used, or in small shops selling coffee, but not for continuous mass production of food.



This grinder should only be used to grind coffee beans.

Any other use is considered improper and dangerous.

i **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.

5.2. TECHNICAL DATA

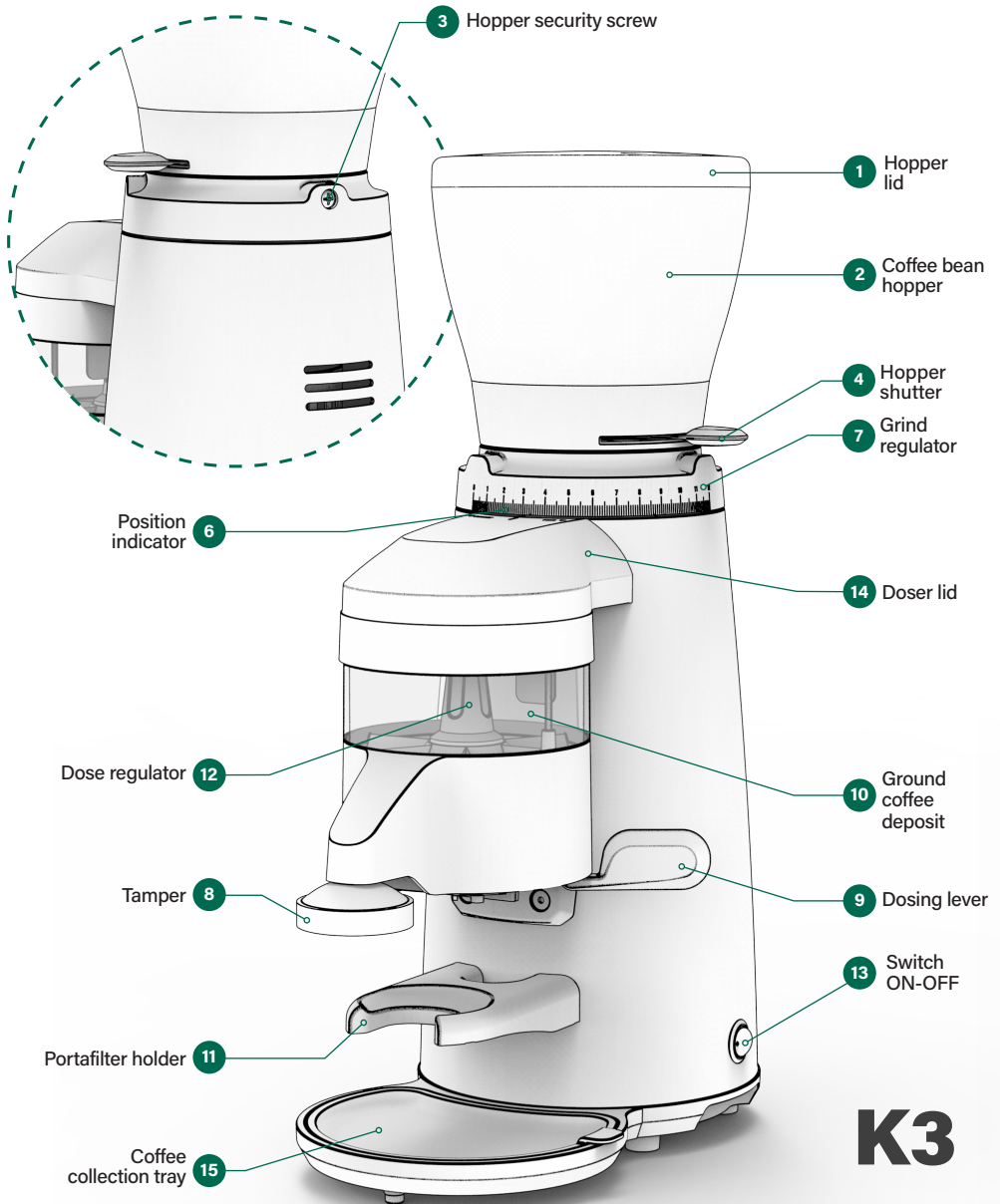
| Model | | 100 V 50 Hz | 100 V 60 Hz | 110 V 60 Hz | 220 V 60 Hz | 230 V 50 Hz | 240 V 50 Hz | |
|-----------|----------------------------|----------------|----------------|----------------|----------------|----------------|----------------|-----|
| K3 | Electrical Power | 200 | 200 | 175 | 210 | 220 | 255 | W |
| | Rotational Velocity | 1320 | 1620 | 1640 | 1700 | 1380 | 1400 | rpm |
| K6 | Electrical Power | 230 | 230 | 245 | 375 | 375 | 375 | W |
| | Rotational Velocity | 1320 | 1620 | 1100 | 1700 | 1380 | 1400 | rpm |

| | Ø Flat Burrs | | Production 50 Hz* | | Production 60 Hz* | |
|-----------|--------------|-----------|-------------------|-------------|-------------------|-------------|
| K3 | 58 | 2,3 | 3,7 | 8,2 | 4,3 | 9,5 |
| K6 | 64 | 2,5 | 6 | 13 | 7 | 15 |
| | mm | in | Kg/h | lb/h | Kg/h | lb/h |

| | Dose Capacity | | Lever Position | Net weight | | Height x Width x Depth | |
|-----------|---------------|-----------|----------------|------------|-----------|------------------------|-------------|
| K3 | 300 | 0,66 | Right or Left | 6,80 | 14,99 | 660x230x384 | 26x9,1x15,1 |
| K6 | 300 | 0,66 | Right or Left | 14,01 | 30,89 | 660x230x384 | 26x9,1x15,1 |
| | g | lb | Side | Kg | lb | mm | in |

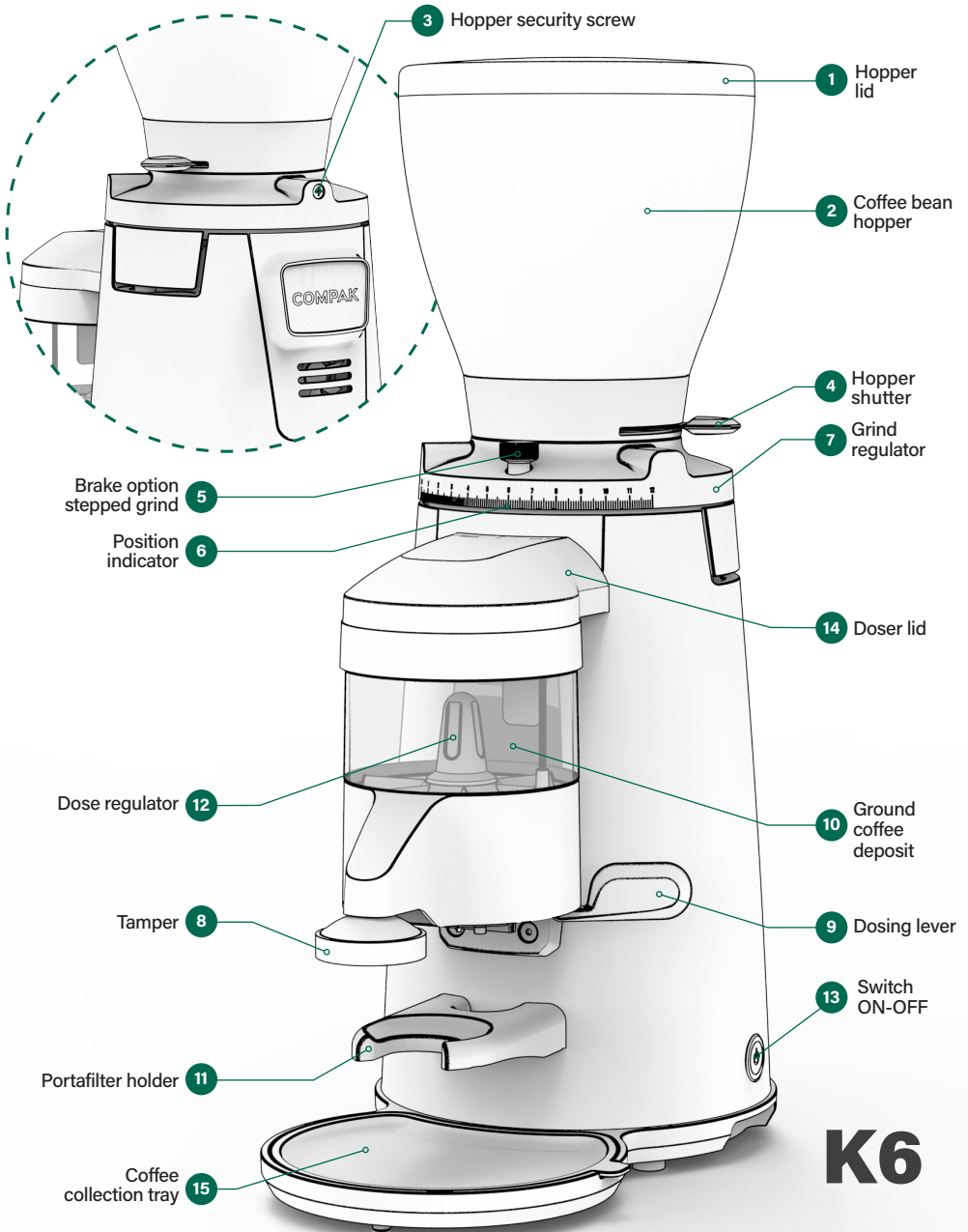
* Production based on a medium roast coffee and Espresso grinding point.

6. EXTERNAL COMPONENTS



K3

6. EXTERNAL COMPONENTS



K6

7. INSTALLATION

7.1 LEGAL NOTICES

i 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.
- 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.
- Care is needed when handling cutting burrs during cleaning.



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

7.3 WHERE TO USE IT

i The appliance must be installed on a solid and flat surface.



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

| Model | K3 | K6 | |
|--------|-------------|-------------|----------|
| Height | 535 21 | 680 26,8 | mm in |
| Width | 210 8,3 | 250 9,8 | mm in |
| Depth | 360 14,2 | 405 16 | 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.

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.

8. ADJUSTMENT

8.1 GRINDER SET UP

8.1.1 Place the hopper (2) on the grind regulator (7) and make sure the bean trap (4) is in the closed position (Fig. 1).

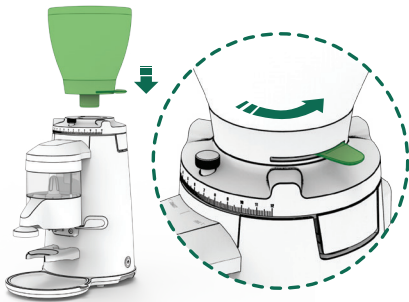


Fig. 1

8.1.2 Lock the hopper (2) in place using a phillips head screw driver to gently tighten the hopper security screw making it match to the hole at the bean hopper collar (3) (Fig. 2).

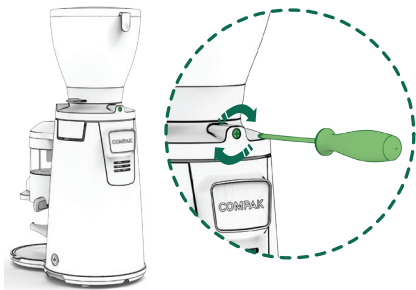


Fig. 2

8.1.3 Remove the hopper lid (1), fill the hopper with coffee (2), and replace the lid on the hopper (1) (Fig. 3).



Fig. 3

8.1.4 Plug in the grinder, and press the main power switch (7) to ON position, and open the bean trap (4) to allow coffee to pass into the grind chamber (Fig. 4).

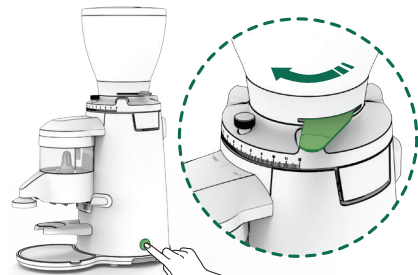


Fig. 4

8. ADJUSTMENT

8.2 GRIND ADJUSTMENT SYSTEM

8.2.1 Rotate the grind regulator (7) until reaching the grind level desired.

Rotating the grind regulator clockwise will result in a courser grind; turning the regulator counterclockwise will result in a finer grinder (Fig. 1).

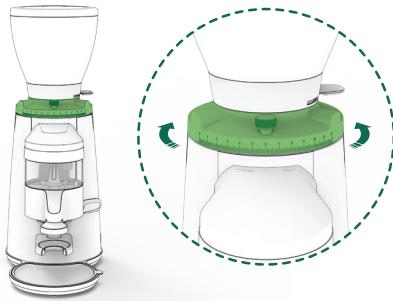


Fig. 1

Only for a K6 model: Once you reach the desired grinding point, you can fix the grinding regulation using the regulation brake (5) (Fig. 2).

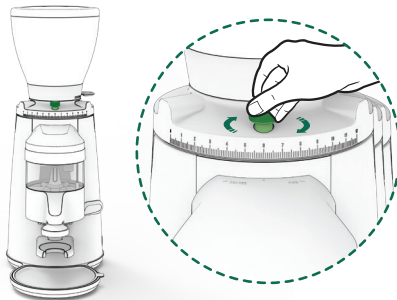


Fig. 2

! **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.

8. ADJUSTMENT

8.3 REGULATION OF THE DOSE OF COFFEE SERVED

The dispenser is factory calibrated to serve about 7 grams of ground coffee, but this amount can be adjusted between 6 and 10 grams in the following way:

- Remove the dosing lid (14) and turn the adjustment bolt (12); in a clockwise direction we will obtain a smaller dose of coffee, and in an anti-clockwise direction to obtain a larger dose (Fig. 3).

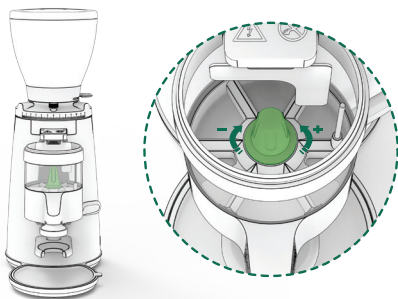


Fig. 3

- Once the dose has been adjusted, refit the cover of the ground coffee dispenser with the dosing lid (14).

9. OPERATION

9.1 MAIN SWITCH

The main switch (13) has the following positions: **OFF/ON**.

| | K3 | K6 |
|---------------|-----|-----|
| Equipment ON | ON | ON |
| Equipment OFF | OFF | OFF |



9.2 UTILIZATION

Turn on the grinder using the **ON - OFF** switch (13), the appliance starts grinding coffee. The grinder will stop grinding coffee when the dispenser reaches the maximum possible capacity level in the dispenser and will restart after serving approximately 8 doses of coffee, to return to its maximum level.

To serve the coffee doses, place the filter holder on the support fork (11), bringing it to the bottom so that it is under the ground coffee spout. Pull the dosing lever (9) to obtain a dose of coffee (one dose corresponds to one coffee), and let the lever return to its position without accompanying it (Fig. 1).



Fig. 1

9.3 TAMPER

Position the portafilter below the tamper (8) and push up to tamp the ground coffee (Fig. 2).



Fig. 2

10.1 GENERAL CLEANING

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

The appliance is not to be cleaned with a water jet or a steam cleaner.

10.2 BEAN HOPPER CLEANING

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

To remove the hopper, first close the bean trap (4), and then loosen the hopper lock screw (3) and lift the hopper straight up.

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

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

10.3 CLEANING THE GROUND COFFEE DEPOSIT

To proceed with the cleaning of the ground coffee deposit, empty all the coffee that is inside.

Remove the ground coffee dispenser lid (14) and clean the entire interior with a brush.

Once everything has been clean, we finish the operation, always checking the dose of coffee served following the instructions in point 8.3.

10.4 CLEANING THE GRIND CHAMBER

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

Care is needed when handling cutting burrs during cleaning.

The steps to follow are:

- 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.
- 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 coarse 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 (5).
- Following these steps will ensure that the grinder is clean and ready for use.
- We do not recommend the taking apart of the grind assembly unless changing burrs, or removing a blockage/obstruction in the grind chamber. Removal of the grind assembly should be performed by a qualified service technician.

10.5 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 cloth and neutral soap.

11. MAINTENANCE

11.1 GENERAL WARNING

Before performing any type of maintenance you should:

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

In case of breakdown or malfunction, turn off the appliance, we should never try to repair it, it is essential to call the nearest technical service.

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

11.2 GENERAL MAINTENANCE OF THE GRIND CHAMBER

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

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

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

These operation should be done by a qualified service technician wearing safety gloves.

11.3 GRINDING GROUP MAINTENANCE

To perform grind chamber maintenance please observe the following steps:

11.3.1 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 (3) using a Phillips head screw driver as seen in (Fig. 1).

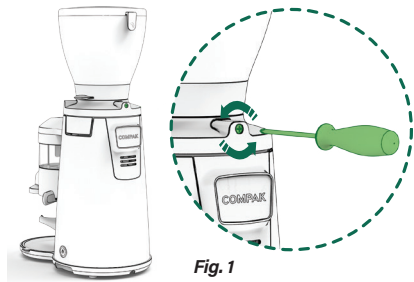


Fig. 1

11.3.2 Check that the shutter is in the closed position before removing the hopper from the grind regulator (7) (Fig. 2).

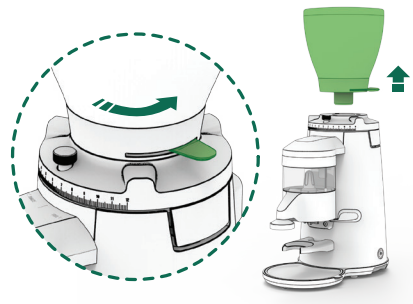
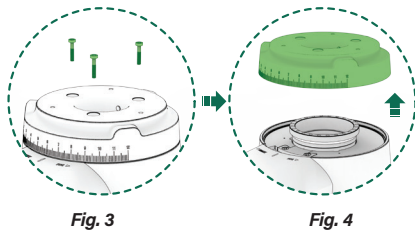


Fig. 2

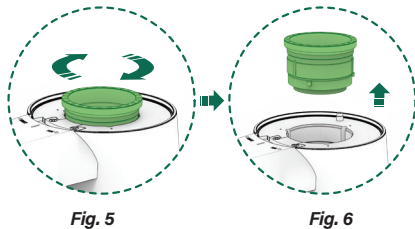
11. MAINTENANCE

From that point, if your grinder is a **K6** skip until the point **11.3.5**. if not, keep following the next the steps:

11.3.3 Loosen the grinding regulator screws using an Hex Allen screwdriver #3, according to **(Fig.3)**. Remove the regulator by pulling up. **(Fig.4)**.

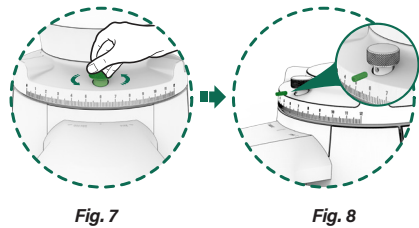


11.3.4 Turn the grinding regulator clockwise until it is removed from its seat. Clean the inside of the grinding cavity with a brush or vacuum cleaner and remove any coffee residue as well as the lubricant from the threads of the upper burr holder and the grinding cavity **(Fig.5)**. and **(Fig.6)**.

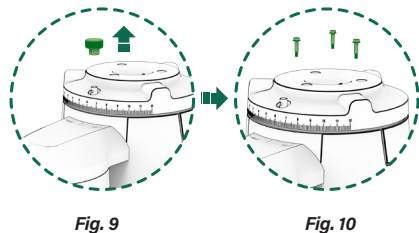


Renew the food lubricant of the threads of the upper cutter holder and of the grinding cavity. Insert the upper cutter holder, turning it counterclockwise until the upper and lower cutter touch and cannot be turned any further.

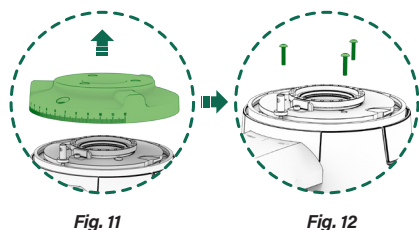
11.3.5 Loosen the grinding regulator screws using an Hex Allen screwdriver #3, according to **(Fig. 7)**. Before remove the regulator take a look to the position in the scale and take a note. **(Fig. 8)**.



11.3.6 Loosen the regulation brake (7) until it feels free from the Parallel **(Fig. 9)**. Remove the regulator by pulling up **(Fig. 10)**.



11.3.7 Loosen the upper burs support screws with a Hex Allen screwdriver #3, according to **(Fig. 11)**. Remove the upper holder by pulling upwards to access the grinding cavity, clean the interior with the help of a brush or vacuum cleaner and remove any coffee residue from the grinding cavity **(Fig. 12)**.



11. MAINTENANCE

11.3.6 When reassembling the regulator, face the regulating brake (7) with the shoe of the Parallel System and tighten until they link (**Fig. 13**). Turn the regulator until the position meets the previous one that you take a note in the point 12.3.3 and keep going by reversing the steps (**Fig. 14**).

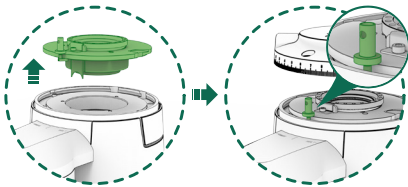


Fig. 13

Fig. 14

11.4 REPLACING THE SILICONE CURTAIN

Only for a K6 model: The silicon curtain ensures regularity in the dose and reduces static electricity. Located inside the coffee spout, can be replaced once the regulator has been removed from the grinder (**Fig. 10**). Using a # 3 Allen key, the screw is loosened and the curtain support is removed to gain access to the silicone curtain, being able to replace it with a new one or of a different thickness according to the needs of each coffee. (**Fig. 15**).

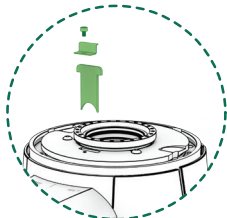


Fig. 15

12. DECLARATION OF 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.

2014/30/UE on the approximation of the laws of the Member States relating to electromagnetic compatibility.

06/42/EC amending Directive 95/16/EC on the approximation of the laws of the Member States relating to machinery

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

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

2014/34/UE on the harmonization of the laws of Member States relating to electrical equipment designed for use within certain voltage limits.

2012/19/UE of 04/07/2012 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 appliance away 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.

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Ph. 34 93 703 13 00 - www.compak.es - info@compak.es



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