



DOSE BY
WEIGHT

INSTRUCTION MANUAL

COFFEE GRINDER

PKE E6/E8

BUILT-IN SCALES

COMPAK



CONTENTS



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PKE E6 E8

BUILT-IN SCALES

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1. SAFETY

ADDITIONAL SAFETY MEASURES BUILT-IN TO OUR GRINDERS:

- 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



foods such as sugar and others.

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



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.



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
PKE	68 dB
E6/E8	65 dB



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

Model	Work cycle	
	Operating	Resting
PKE,E6,E8	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:



CE

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 PKE



	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	
Electrical Power	750	770	750	780	950	970		(W)
Rotational velocity	332,5	400	412,5	410	342	345		rpm

Ø Flat Burrs		Throughput 50 Hz*		Throughput 60 Hz*		Time for one dose (7g) 50Hz
83	3.3	10	22	13	28	3
mm	in	Kg/h	lb/h	Kg/h	lb/h	sec

Time for one dose (7 gr) 60Hz	Hopper capacity		Net weight		Height Width Depth
2,7	1,7	3.74	18,8	39.24	680 215 400
sec	Kg	lb	Kg	lb	mm

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

5. TECHNICAL CHARACTERISTICS

5.2. TECHNICAL DATA E6

	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	
Electrical Power	600	700	700	730	630	650	420	(W)
Rotational velocity	1.270	1.530	1.580	1.500	1.290	1.310	920	rpm

∅ Flat Burrs		Throughput 50 Hz*		Throughput 60 Hz*		Time for one dose (7g) 50Hz
64	2.5	6	13	7	15	1,92
mm	in	Kg/h	lb/h	Kg/h	lb/h	sec

Time for one dose (7 gr) 60Hz	Hopper capacity		Net weight		Height Width Depth
1,68	1,7	3,74	18,8	39,24	680 215 400
sec	Kg	lb	Kg	lb	mm

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

5. TECHNICAL CHARACTERISTICS

5.2. TECHNICAL DATA E8

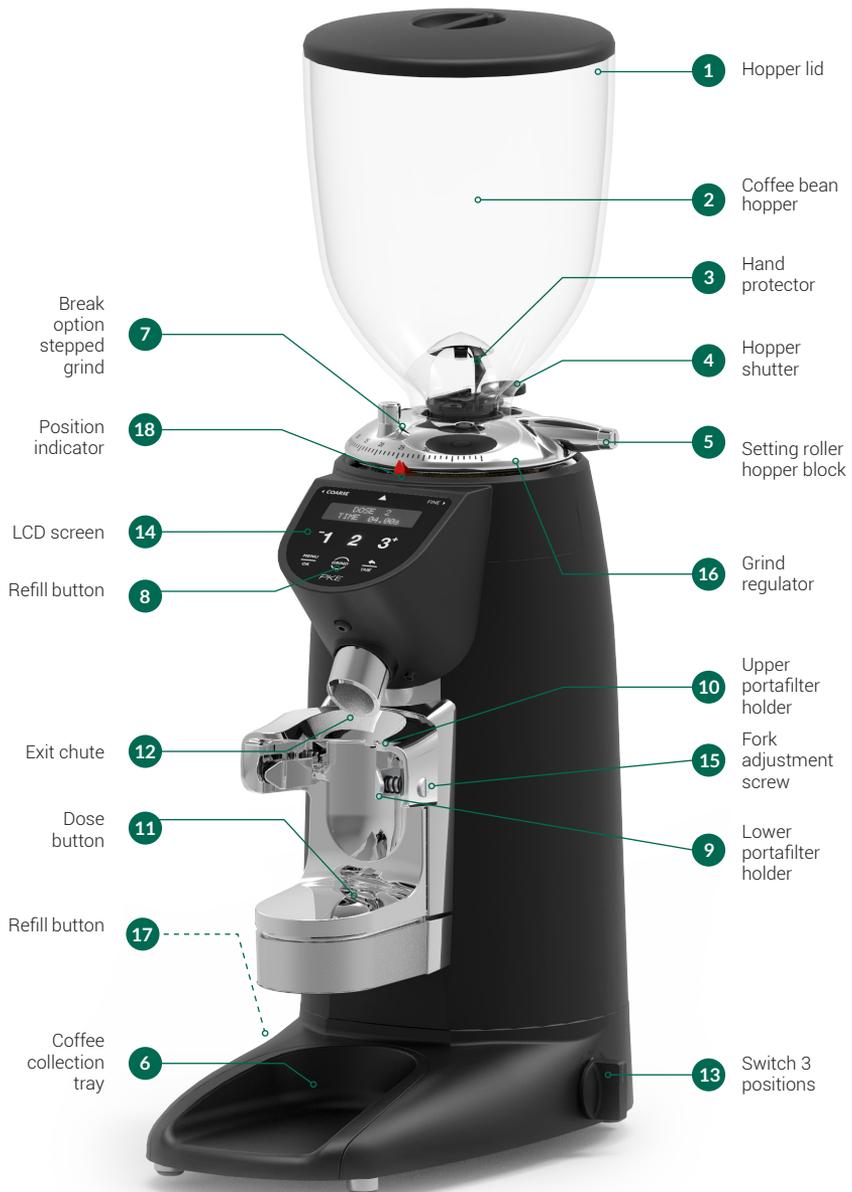
	100 V 50 Hz	100 V 60 Hz	110 V 60 Hz	220 V 60 Hz	230 V 50 Hz	240 V 50 Hz	380 V 50 Hz	
Electrical Power	600	700	700	730	630	650	420	(W)
Rotational velocity	1.270	1.530	1.580	1.500	1.290	1.310	920	rpm

Ø Flat Burrs		Throughput 50 Hz*		Throughput 60 Hz*		Time for one dose (7g) 50Hz
83	3.3	15	33	17,5	38.5	1,62
mm	in	Kg/h	lb/h	Kg/h	lb/h	sec

Time for one dose (7 gr) 60Hz	Hopper capacity		Net weight		Height Width Depth
1,45	1,7	3.74	18,8	39.24	680 215 400
sec	Kg	lb	Kg	lb	mm

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

6. EXTERNAL COMPONENTS



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. 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

i 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	700 27.55	mm in
Width	235 9.25	mm in
Depth	420 16.53	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. GRINDER SET UP

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.

8. ADJUSTMENT



Fig. 1

Fig. 2

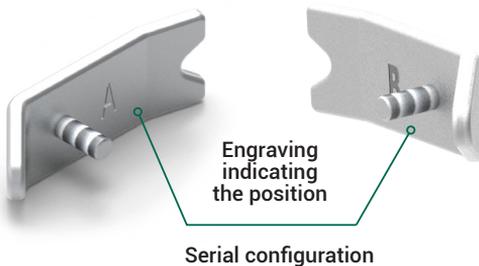
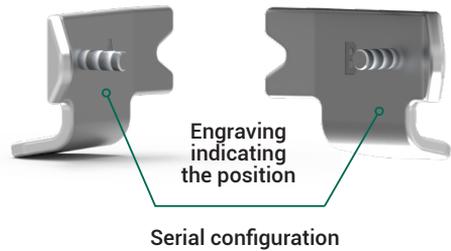
8. ADJUSTMENT

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 / OK / 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

8.4. GRIND ADJUSTMENT 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. 5).

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

! 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.



Fig. 5

9. OPERATION

9.1. MAIN SWITCH

The main switch (13) has the following positions:

AUTOMATIC / OFF / MANUAL (Fig 7.3)

I / 0 / II (Fig. 7.4)

	PKE
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. 7.3.

	E6 / E8
The equipment's electronic functions are activated	I
Equipment off	0
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.	II



Fig. 7.4.



Fig. 7

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 / $\frac{\text{MENU}}{\text{OK}}$; using the **+/-** buttons to increase or decrease the dose. Confirm with **$\frac{\text{MENU}}{\text{OK}}$ / 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, 3. / $\frac{\text{MENU}}{\text{OK}}$.

10.1.2 PRESET MODE

Go to the menu **SETTINGS / WEIGHT SETTINGS / DOSE WEIGHT 1, 2 OR 3 / OK / DOSE X WEIGHT ---. g / $\frac{\text{MENU}}{\text{OK}}$ TO CONFIRM.**

Or from the idle screen, press the dose you want to set and within 2 seconds, press the icon **$\frac{\text{MENU}}{\text{OK}}$ / DOSE X WEIGHT ---. g / TO CONFIRM $\frac{\text{MENU}}{\text{OK}}$.**

10.1.2 INSTANT MODE

Go to the menu **SETTINGS / WEIGHT SETTINGS / DOSE WEIGHT 1, 2 OR 3 / $\frac{\text{MENU}}{\text{OK}}$ / DOSE X WEIGHT ---. g / $\frac{\text{MENU}}{\text{OK}}$ 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 (1 and 2/3+) 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	0
				NUMBER OF DOSE 2 COFFEES	0
				NUMBER OF DOSE 3 (+) COFFEES	0
			RELATIVE NUMBER OF COFFEES	NUMBER OF DOSE 1 COFFEES	0
		NUMBER OF DOSE 2 COFFEES		0	
	NUMBER OF DOSE 3 (+) COFFEES	0			
	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	N
		SET DATE/TIME	SET TIME	CURRENT TIME 00:00:00	T
			SET FORMAT	FORMAT DD/MM/YY	D
				FORMAT MM/DD/YY	D
			SET DATE	CURRENT DATE 00/00/00	D
		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 (**)	k	
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	T	
		CLEAR MEMORY	0000	D	
SCALE CALIBRATION		PASSWORD	0000	I	

*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 EXIT CHUTE

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 (8), 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 (16).**

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
PKE	7000 Kg
E6	300 Kg
E8	800 Kg

12. MAINTENANCE

Loosen the propeller with *Allen key H6*.

Tighten the extractor stud (**Fig. 11**) with a flat screwdriver until the lower burr carrier is released and removed.



LOWER BURR CARRIER

- Unscrew the three screws with the *Philips PH2* screwdriver of the lower burr carrier.
- Replace burrs.
- Screw the burrs into the lower burr carrier with the *Philips PH2* screwdriver.

UPPER BURR CARRIER

- Unscrew the three screws of the regulator collar with *Allen H2*.
- Unscrew the three screws with the *Philips PH2* screwdriver from the upper burr carrier, but this time from above the burr carrier.
- Replace burrs.
- Screw the three screws on the upper burr carrier, positioning them carefully, to avoid damaging the threading of the burrs with the *Philips PH2* screwdriver.
- Install the regulator collar with its three *Allen screws H2*.

Fig. 11

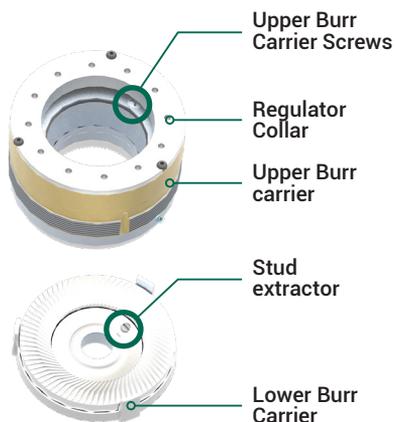


Fig. 11.1

12. MAINTENANCE

Clean the inside of the grinding chamber with a brush or vacuum cleaner and remove all coffee residues as well as residual lubricant from the threads of the upper burr carrier and the grind chamber.

Position the extractor stud by loosening it by the lower part of the same holder and place the lower holder.

IT IS VERY IMPORTANT TO MAKE SURE THAT THE EXTRACTOR SPRAY DOES NOT EXCEED THE BOTTOM.

Tighten the propeller with *Allen key H6*.

Reapply food grade lubricant on the threads of the upper burr carrier. Insert the upper burr carrier, rotating it counterclockwise until the upper and lower burrs touch and cannot be rotated further.

Then proceed as indicated in point **12.3.1.B**

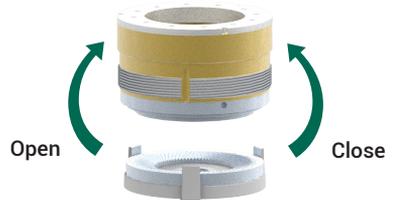


Fig. 12

12. MAINTENANCE

12.3.1. ADJUSTING THE PARALLEL SYSTEM

A) Loosen the screws of the grinding regulator (16) with the help of a Torx T20 screwdriver, according to (Fig.10.) For grinder models with micrometric system **PARALLEL**, before removing the grinding regulator (6), turn the regulating brake (7) counterclockwise to free it from the **PARALLEL** fixing shoe.

B) Adjust the upper burr holder to the point that the burrs touch - point (!). Replace the grinding regulator (6) and match the regulator brake with the fixing shoe.

Once the brake and the shoe are fixed, match point 0 of the regulator with the indicator. At that point we tighten the 3 screws with *Torx T20* according to (Fig.10).

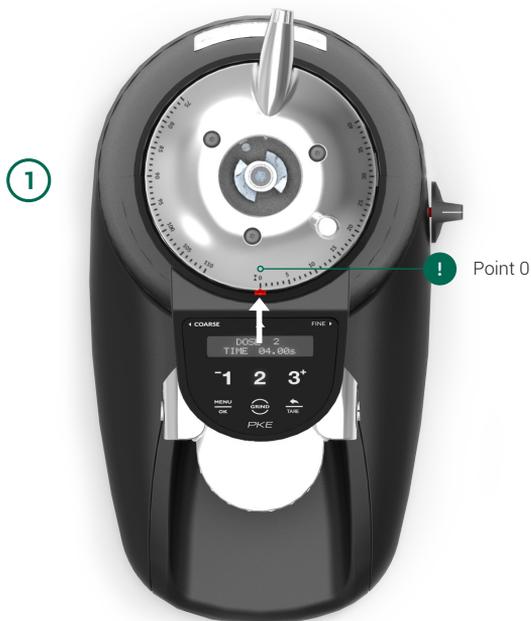


Fig. 13

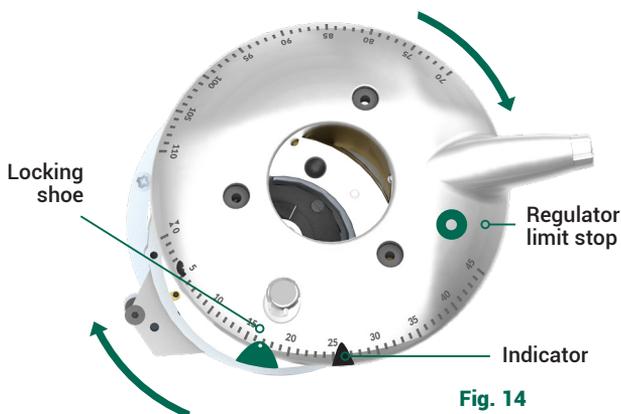


Fig. 14

12. MAINTENANCE

12.4. REPLACEMENT OF METAL GRID

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

1. See **12.3.1.A section**
2. Remove the screws securing the plastic cover using an *Allen* key No. 2.5.
3. Remove the screw fixing the base of aluminum siding, using an *Allen* key No. 4.
4. Remove the exit chute (12), by removing the two retaining screws using a Philips PH2. At this point, access to grid

stainless is possible. The grid is replaced without removing any screws. **ENSURE PLACEMENT IN CORRECT POSITION.**



Fig. 15

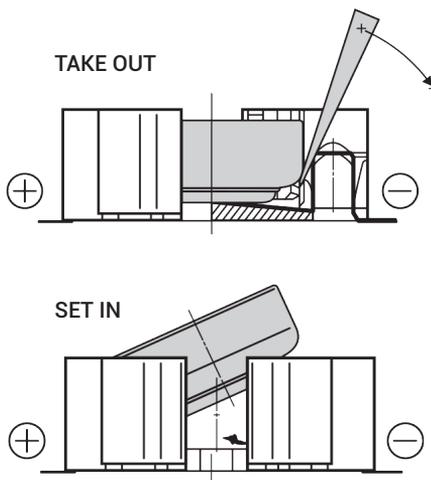
12. MAINTENANCE

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. 16).**



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. 17).**



Fig. 17

13. 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



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COMPAK



ORIGINAL INSTRUCTIONS

Ref. Quality process 002/03 | v.07/11/2022 | K07180H02



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