

## 12 Declaration of EC Conformity

In accordance with European community directives, quality certificates have been applied. All materials have been adapted and technical reports are available at our offices.

**04/108/EC** on the approximation of the laws of the Member States relating to electromagnetic compatibility.

**98/37/EC** amending Directive 89/392/EC on the approximation of the laws of the Member States relating to machinery.

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

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

**06/95/EC** of 12/12/2006 on the harmonization of the laws of Member States relating to electrical equipment designed for use within certain voltage limits.

**02/96/EC** of 27/01/2003 on the approximation of the laws of the Member States on waste electrical and electronic equipment (WEEE).

### 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 pre-serve the environment.



The Legal Representative



**R-80**  
**R-100**  
**R-120**  
**R-140**

## Instructions Manual R-80 / R-100 / R-120 / R-140

molinos de café  
moulins à café  
kaffeemühlen  
macinadosatori

moinhos de café  
кофемолки  
μαδοι αδσησ καε  
coffee grinders



- 1 - Description
- 2 - Instructions manual
- 3 - Identification
- 4 - Technical features
- 5 - External components
- 6 - Installation
- 7 - Operation
- 8 - Bag shaker extension
- 9 - Cleaning
- 10 - Maintenance
- 11 - Safety measures
- 12 - EC Conformity

This coffee grinder has been designed using the latest computer and engineering technology. The result is a high quality product offering maximum guarantees with regard to both grinding and dispensing. It has been manufactured using high quality materials (aluminum, steel, etc.) ideal for use with foodstuffs. For optimal operation of the grinder described in this manual, maximum work duty cycles should be:

	CYCLE	
	<b>FUNCTION</b>	<b>STOP</b>
<b>R-80</b>	continuous	-----
<b>R-100</b>	60 min	10 min
<b>R-120</b>	continuous	-----
<b>R-140</b>	continuous	-----

## 2 Instruction manual

2.1. The purpose of this manual is to provide the necessary information for the correct installation, handling and maintenance of the machine, and emphasize the precautions that should be taken into consideration by the operator. To ensure the best use of the coffee grinder, it is essential to carefully follow the instructions included in this manual. In the event of a problem, please contact your local technical service. The manual should be kept during the time you have the machine and should **always be available to the operator**.

2.2. Different terms are used in the manual, such as:

- Characters in **bold type**, to emphasize importance.
- Numbers in brackets following a word, to indicate the position of the item shown in the adjoining drawing or external components diagram.

Example: (1) Hopper lid.

- Icons (information, warning)

Information

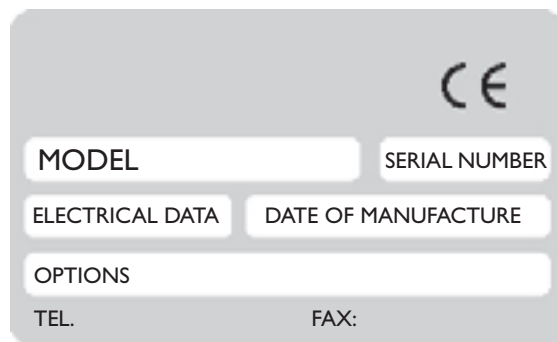


Warning



### 3 Identification

The following information is printed **indelibly** on the technical features plate:



**NOTE:** The manufacturer reserves the right to modify the components of the machine according to the requirements of specific markets or due to the results of technological advances.

### 4 Technical characteristics

#### 4.1. Scope of application

The coffee grinders are intended for use on commercial premises and facilities or in small stores where ground coffee is required. The grinder must only be used to grind coffee beans. Any use other than this will be considered improper and dangerous.



**\*NOTE:** The manufacturer is not responsible for any damage caused to people, objects or the machine itself that results from improper use or failure to comply with the safety guidelines described in this manual.

MODEL	R-80		R-100		R-120		R-140	
	motor power (W in/out)	RPM	motor power (W in/out)	RPM	motor power (W in/out)	RPM	motor power (W in/out)	RPM
230-50Hz	500/320	1400	700/450	1400	1000/650	1400	-----	-----
240-50Hz	500/320	1400	700/450	1400	1000/650	1400	-----	-----
220-60Hz	470/230	1100	650/360	1050	1050/650	1130	-----	-----
110-60Hz	420/200	1100	520/300	1100	1000/600	1130	-----	-----
380-50Hz/3~	-----	-----	-----	-----	1000/700	1400	1600/1100	1400
208-60Hz/3~	-----	-----	-----	-----	1000/700	1650	1600/1100	1620

MODEL	R-80	R-100	R-120	R-140
Ø Burrs (in / mm)	3.2 / 80	4 / 100	4.7 / 120	5.5 / 140
Production (lb/h - Kg/h)*	0.85 / 0.4	1.5 / 0.7	2.4 / 1.1	6.5 / 3
Hopper capacity (lb / kg)	2.2 / 1	2.2 / 1	4.75 / 2.15	4.75 / 2.15
Net weight (lb / kg)	50 / 22.5	52 / 23.5	94 / 42.5	104 / 47
Height x width x depth (in / mm)	23.3x8x12 / 592x203x380	23.3x8x12 / 592x203x380	29.3x10x15 / 744x254x380	29.3x10x15 / 744x254x380

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

## 5 External components



## 6 Installation



### 6.1. General warnings

The installer should read this instruction manual carefully before installing the machine. The machine must be installed by qualified, authorized staff, respecting the applicable safety and hygiene guidelines.



### 6.2. Important warnings

The operator must be a responsible adult and under no circumstances a minor or a person unable to deal with said responsibility. When handling the grinder, the following precautions must be taken into consideration:

- Do not handle with bare feet
- Hands or feet must not be wet
- Do not submerge the machine in water
- Do not expose the machine to sunlight or other atmospheric conditions
- Never insert any object into the coffee input or output openings when the machine is turned on. (Please bear in mind that when the grinder stops, the burrs continue to turn for a few seconds.)
- To disconnect the grinder, always pull out the plug and never the electrical cable, to avoid the possibility of a short circuit.



### 6.3. Putting the grinder into place

The grinder should be installed on a smooth flat surface. In order to guarantee the optimum performance of the appliance, the minimum dimensions of the work place should be as follows:

	Height (in / mm)	Width (in / mm)	Depth (in / mm)
R-80 / R-100	29.3 / 750	9.4 / 240	13.7 / 350
R-120 / R-140	35.1 / 900	14.8 / 380	16.8 / 450



#### 6.4. Installation of the coffee grinder

Before connecting the coffee grinder, check the following:

- The data on the features label coincides with those of the power supply.
- That the plug coincides with that of the wall plug. (\*)
- That the electrical current is appropriate for the machine.
- That the connection point to the power supply network is protected with appropriate fuses.
- That the equipment is properly connected to a grounded socket in accordance with the applicable safety guidelines.



(\*) The three-phase models come with a plug connector with a phase reversal device in order to invert the rotation direction of the grinder, if necessary.

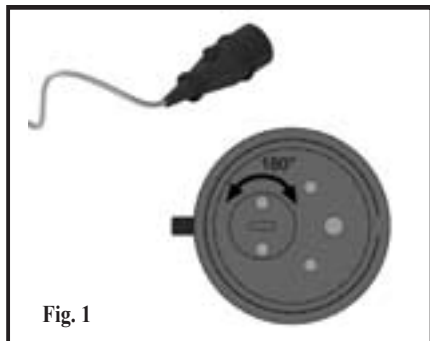


Fig. 1

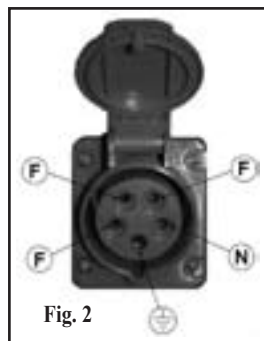


Fig. 2

Please check that the three-phase factory installation is correct. Make sure our socket is EN60529 and has 3F+N+T and the distribution of the connection should be as in Figure 2. Obtain 380V 50Hz or 220V 60 Hz between phases (F) and 230V 50Hz or 110V 60Hz between Phase and Neutral (F-N).

In order for a correct grind, the burrs have to turn in a counter-clockwise direction. When plugging in a three-phase grinder for the first time, check that the burrs turn in the right direction by opening the cover and looking into the hopper.

If the direction of the burrs is not correct, unplug the grinder and, with the help of a flat-head screwdriver, turn the phase reversal device 180° as soon shown in Figure 1. When you plug the grinder in again, it should turn **counter-clockwise**.



The coffee grinder should be used in areas with a room temperature below 30/35°C (86/95°F) and should not be installed in places (SUCH AS INDUSTRIAL KITCHENS) where cleaning with water jets is used.

#### Prepare the hopper :

Remove the upper body (3) by unscrewing the two screws on the backside of the grinder: Fig. 3.

Place the hopper (2) on the upper body and make sure that the hinge of the hopper lid (1) lines up with the backside of the grinder. Push down and turn clockwise until the hopper clicks into place on the upper body (3). Fig. 4



Fig. 3

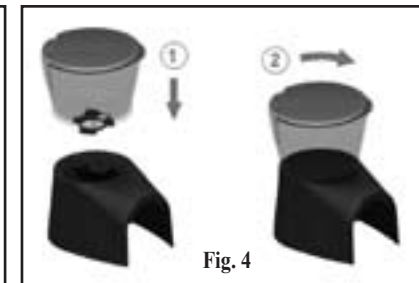


Fig. 4



Fig. 5



Fig. 6

Turn the upper body around and fix the hopper to the grinder body with the safety screw that comes along with the grinder: Fig. 5.

Place the upper body with the attached hopper on the lower part of the grinder (11), line it up and move it forward. Replace the 2 back screws. Fig. 6.

**NOTE: The manufacturer cannot accept responsibility for any damage caused by improper use of the machine.**



## 8 Bag shaker extension



**Grinders are set in the factory, establishing the optimum settings for each type of coffee. To grind coffee:**

Open the hopper lid (1), fill the hopper (2) with coffee and close the lid. Once the coffee is inside the hopper, it can not be removed.

Press the bag support handle (6) and put the empty bag around the coffee discharge tube (7), then release the handle so the bag remains fixed in place.






Push the grind button (5) on the right of the front setting dial (4) and the grinding process will start. Once you have ground the desired quantity of coffee, push the grinding stop button (5).

Remove the bag, holding it with one hand and with the other, push the bag support handle down to release it. Push the handle two or three more times against the outlet to remove any remaining traces of coffee which may have stuck to the discharge tube.



**NOTE:** The amount of coffee ground will depend on the chosen grinding point.

1 bean

	→	100-300 particles French Press,
	→	500-800 particles Filter
	→	1,000-3,000 particles Drip
	→	3,500 particles Espresso
	→	15,000-35,000 particles Turkish

The grinder comes with an extension to distance the bag shaker from the machine, allowing the possibility to use bigger bags (>0.55 lbs for R-80 & R-100 and >1.1 lbs for R-120 & R-140) and therefore grinder larger amounts coffee.

To put the extension in place, remove the screw (9) on the lower part of the bag shaker as indicated in Figure 7 and put the adapter in place. Reconnect the bag shaker using the same screw.

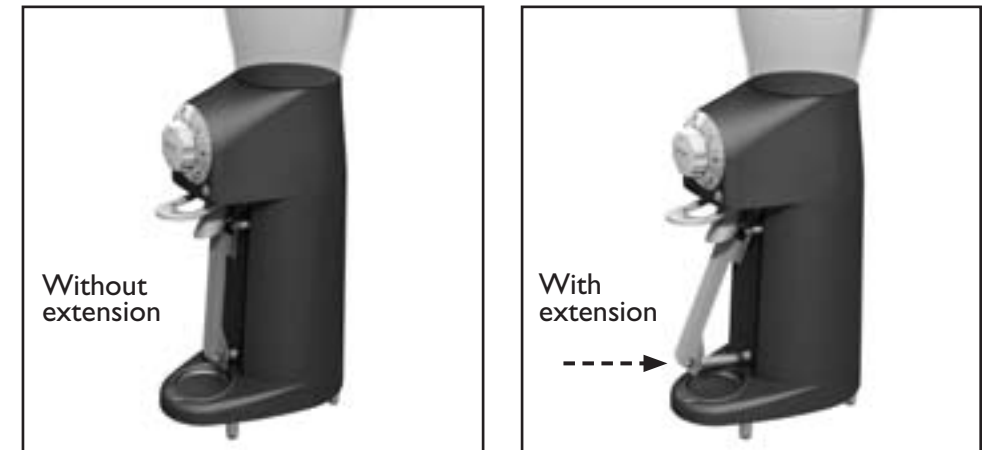


Fig. 7

## 9 Cleaning

### 9.1. General Warnings

To guarantee the correct operation of the machine as well as the quality of the ground coffee, periodically clean the parts that come into contact with the coffee (at least once a week). Before performing any type of maintenance work, the following indications must be taken into consideration:

- Always turn off the machine using the general switch (12).
- Disconnect the machine from the power supply.
- Do not submerge the machine in water.

## 9.2. Cleaning of the coffee bean hopper

Before cleaning, make sure that there are no beans left in the hopper. Remove the hopper as explained in section 7. Clean it with a damp cloth or soap and water to eliminate the oil residues from the coffee, washing it carefully and then drying. Replace the hopper and turn it clockwise back into position. Fig. 4.

## 9.3. Cleaning the coffee discharge tube

To clean the tube (7), use the brush that comes with the grinder and insert it several times to remove any coffee remains.



It is recommended to follow the cleaning instruction described in point 9.3 at least once a month.

## 9.4. Cleaning the outside of the grinder

To clean the outside, use a dry brush and then a cloth that has been slightly dampened in soapy water.

**NOTE: FAILURE to perform these cleaning operations will affect the taste and aroma of the coffee.**



## 10.1 General warnings

Before performing any type of maintenance work, the following indications should be taken into consideration:

- Always turn off the machine using the ON-OFF switch (12).
- Disconnect the machine from the power supply.

In the event of a breakdown or malfunction, turn the machine off. Do not try to repair it or intervene directly. Please call your local technical service.

**NOTE: Failure to respect this warning could endanger the safety of both the machine and user.**

## 10.2. Regular maintenance

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. Regular, programmed inspections are recommended of the parts subject to wear and tear. The usage level of the burrs should be systematically checked. The perfect conditions of the burrs guarantees an even grind of the coffee and an optimum quality of the product served. It also reduces electrical consumption and the risk of the motor and burrs overheating.

**NOTE: Based on extensive experience and a medium-hard coffee blend, we recommend replacing the burrs according to the following table:**

Model	Kg/lb of ground coffee
R-80	8,000 Kg / 17,250 lb
R-100	10,500 Kg / 23,000 lb
R-120	13,000 Kg / 28,750 lb
R-140	18,000 Kg / 40,250 lb

### 10.3. Grinding group maintenance

To effect grinding group maintenance work, the following instructions should be followed:

Turn the front setting dial (4) all the way to the left. Turn the machine off, using the ON-OFF switch (12). Disconnect the cable from the power supply. Remove hopper (2) from upper body (3) according to section 7. Dismantle upper body (3), by unscrewing the two rear screws. Remove the 4 setting screws (a) of the upper burr holder from the grinding cup (Allen wrench 4), according to Fig. 8.

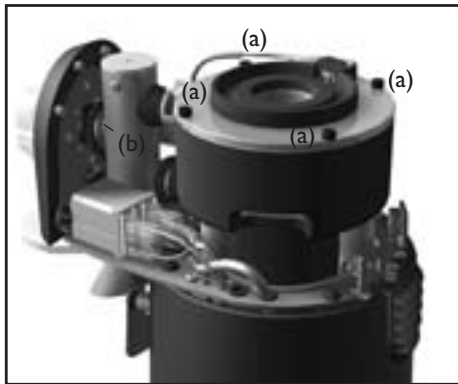


Fig. 8

Replace the burrs by unscrewing them from their upper and lower supports. During this operation, it is recommended to block the rotation of the lower burrs with a flat-head screwdriver. Clean the coffee remains from burr holders. Take out the used burrs and put in the new ones. Assemble to setting screws (a) of the upper burr holder to the grinding cup.

### 10.4. Reset the burrs to the 0 position (the point in which the burrs no longer touch)

Turn the front dial (4) clockwise until the burrs are as close as possible without touching. Loosen, with the help of the key wrench that comes with the grinder, the screw (b), until the chain is released. Turn the front dial (4) clockwise as far as possible. Tighten the screw (b). Assemble the upper body (3), tightening the two rear screws and replace the hopper.

**NOTE:** The manufacturer cannot accept responsibility for any damage caused by improper use of the machine or failure to respect the safety measures indicated.

Users are asked to pay careful attention to the following indications:



- The coffee grinder should only be used for grinding coffee beans.
- Do not use the machine to grind other types of foods such as nuts, dried fruits or to fine-grind granulated foods such as sugar, etc.
- Do not allow minors or disabled people to use the machine.



- Any other use of the machine will be considered improper and dangerous.
- Do not allow liquids to come into contact with the internal or external surfaces of the machine at any time, except for those parts that have been expressly referred to in section 9. If, for any reason, this should occur, immediately disconnect the machine from the power supply and dry all surfaces carefully. Should it be necessary to access the internal parts of the machine, where the electrical components are located, take the machine to your local technical service.
- In the event of any broken components or intervention, we recommend that you contact your local technical service, who will repair or replace the part, guaranteeing the maintenance of the safety standards.
- Replacement of the main power cable of any grinder model should only be done by an authorized supplier.