



CH. IV: CLEANING & MAINTENANCE

BULK GRINDER

Coffee produces grounds and oils that can become trapped in your grinder. These grounds and oils can become rancid if not regularly cleaned.

Daily

- 1 Use a vacuum to suck grounds and stray beans out the hopper and grind chute.



- 2 Wipe down the hopper and grind chute with a dry towel to remove any oils, beans, or grounds.

Notes:



Weekly

- 1 Run a capful of Grindz cleaner through the grinder (you can order this with your coffee order).

- 2 After using Grindz run 1/4# of coffee on the French press setting to purge the Grindz.

- 3 Perform daily cleaning to remove all traces of Grindz, grounds, and oils from the hopper and grind chute.

- 4 Set grinder back to auto-drip setting or your morning customers will be miffed about how your coffee tastes weak.

Semi-Annually

- 1 Call your certified repair technician to clean and recalibrate the grinder's burr set.

Annually

- 1 Replace the burr set.

Notes:
