



CH. IV: CLEANING & MAINTENANCE

ESPRESSO GRINDER

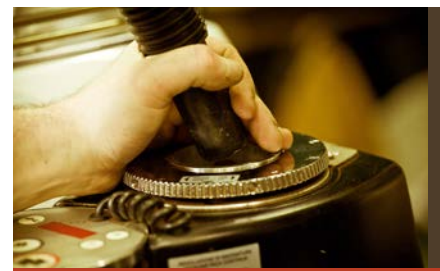
Coffee produces grounds and oils that can become trapped in your grinder. These grounds and oils can become rancid if not regularly cleaned.

Daily

1 Unplug the grinder, remove the hopper, then pour the beans into the bag that they came from.



2 Vacuum the grinder burrs and the dosing chamber.



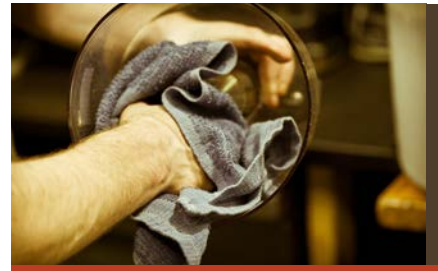
Notes:



(Step 2 continued)



- 3 Wipe down the hopper with a dry towel.



- 4 Reassemble Grinder. Put the hopper back on the grinder and plug it back in. You are all set for service tomorrow.

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 a course setting to purge the Grindz.
- 3 Perform daily cleaning (vacuuming and wiping) to remove all traces of Grindz, grounds, and oils from the hopper, burr set, and grind chute.

Notes:



Semi-Annually

- 1 Call your certified repair technician to remove and clean the burr set.

Annually

- 1 Replace the burr set.

Notes:
