

*Sunbeam*

# Conical Burr

## Conical Burr Coffee Grinder

Instruction Booklet  
EM0450



Please read these instructions carefully  
and retain for future reference.

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## Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen verstanden werden

Βεβαιώστε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

# Sunbeam's Safety Precautions

## SAFETY PRECAUTIONS FOR YOUR SUNBEAM COFFEE GRINDER

- Check the grinding bowl for the presence of foreign objects before using.
- Always operate the grinder with the ground coffee container properly inserted in the grinder.

**Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:**

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.

- Do not place your hand in or near the burrs while the grinder is in operation.
- Always place the unit on a flat, level surface.
- Switch off and unplug at power point before cleaning.
- Do not attempt to re-grind ground coffee.

- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit [www.sunbeam.com.au](http://www.sunbeam.com.au) or contact the Sunbeam Consumer Service Line.

Ensure the above safety precautions are understood.

# Features of your Conical Burr Coffee Grinder

## 250g Bean hopper

The 250g capacity bean hopper has a shutter release mechanism for easy removal and preventing accidental spills. It allows the user to transfer any un-used beans to an ideal storage unit to preserve freshness.

## Grind adjustment collar

Large and easy to use, the collar has a wide-range of 25 grind settings. The coffee maker can select a fine grind to suit commercial espresso or adjust the setting for other brewing styles – from Turkish to plunger. With such precise settings the user controls the particle size and ultimately the quality of the brew.

## Grind on demand button

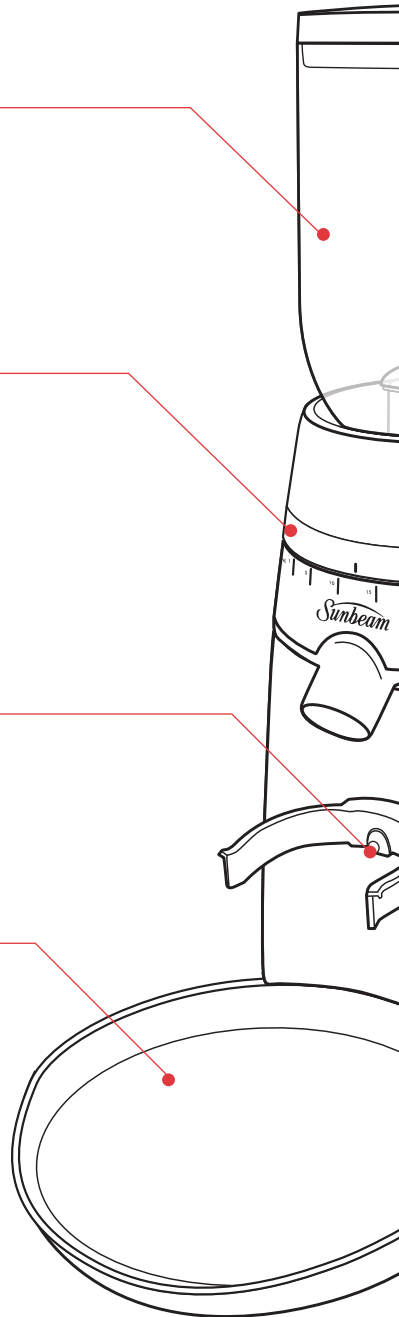
Position the group handle into the group handle locator, push against the button and freshly ground coffee will flow directly into the basket, pull the handle away and grinding will stop.

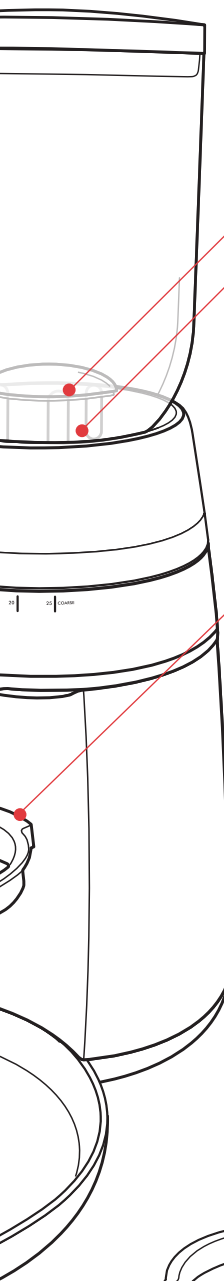
## Preparation mat

Positioned under the grinding spout the preparation mat is ideal for catching loose coffee grinds while filling directly into the group handle.

## Rubber feet

The non-slip rubber feet ensure the grinder remains stable and prevents slipping on the bench top during use.





**Burr shield**

**Italian conical burrs**

Italian designed and manufactured, the metal conical burr design achieves excellent grind consistency and minimises heat transfer to the coffee due to the slowly rotating burrs.

**Group handle locator**

**Cord stuff**

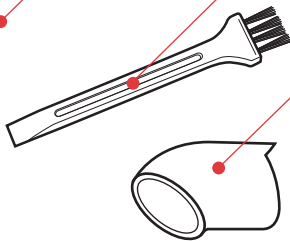
Hides away unwanted cord to keep bench top clean.

**Burr cleaning brush**

Strong bristles help sweep out grinds from the burrs.

**Silicon spout cover**

Simply slide the spout cover onto the grinder spout. This minimises the drop of coffee from the grinder spout to the coffee filter, thus reducing coffee waste.



# Operating your Conical Burr Coffee Grinder

Before using the coffee grinder, wipe the base exterior with a damp cloth. Wash the bean hopper, hopper lid and ground coffee container in warm soapy water, then rinse and dry.

**Note:** Do not immerse the burrs in water or any other liquid.

**Note:** Do not place any parts of the coffee grinder in the dishwasher.

1. Place the coffee grinder on a dry, level surface.
2. To attach the bean hopper, position bean hopper onto the top of the motor base, push down and turn clockwise. See figure 1.

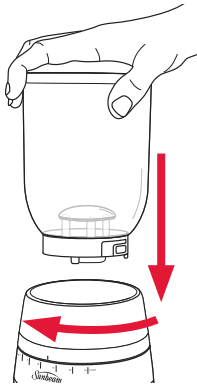


Figure 1

3. Fill the bean hopper with coffee beans.

**Tip:** Remember to keep the hopper full at all times. Having an even weight bearing down on the burrs is important to ensure a consistent grind.

**Note:** This coffee grinder is intended to grind whole coffee beans only.

4. Place the hopper lid onto the bean hopper.
5. Plug the power cord into a 230-240V AC power outlet and switch the power on.

6. Select the grind by turning the grind adjustment collar to the desired setting, see figure 2.

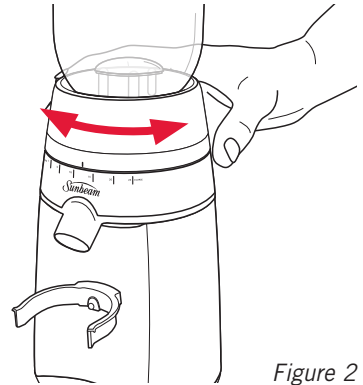


Figure 2

Refer to the grind setting table on page 6 to assist you in selecting the correct grind level for the desired brewing method.

7. Position the group handle into the group handle locator, see figure 3.



Figure 3

**Note:** There are two group handle locators provided a smaller size to fit domestic handles and a larger size for commercial handles.

## Operating your Conical Burr Coffee Grinder (continued)

8. To grind coffee, press the group handle against the button located in the centre of the group handle locator, see figure 4.

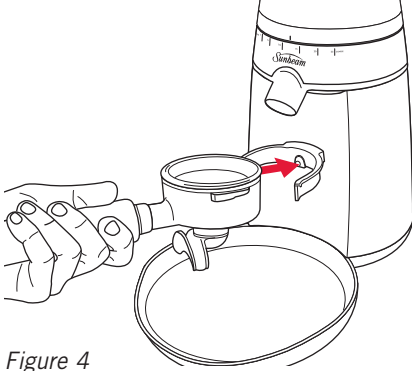


Figure 4

9. When the basket is full, pull the group handle off the button. Collapse the coffee in the basket by tapping it on the bench and repeat until the desired amount of coffee has been ground.

**Note:** Foreign objects like stones or twigs can sometimes be found in whole bean coffee and can cause the coffee grinder to jam. Should this occur refer to the Care and Cleaning section on page 7 as these objects need to be removed immediately.

# Adjusting the Grind Setting

## A starting point for grinding settings:

SETTING	BREWING METHOD
2 – 6	Turkish
12 – 16	Espresso
12 – 16	Stove Top
20 – 23	Drip Filter
20 – 23	Plunger

**Note:** The settings noted in the table above are a starting guide only. For example the setting for espresso will vary depending on the quality and roast degree of the beans and the type of espresso extraction desired.

The wide-range of 25 grind settings allows for precision adjustment. The coffee maker has complete control of the particle size and ultimately the quality of the resulting brew.

Some things to remember when using the coffee grinder;

- The smaller the particle size the longer it will take to grind.
- When using the finer settings the coffee may become stuck, we recommend tapping on the lid of the bean hopper to dislodge any clumps of coffee blocking the flow.
- After long periods of using the finer settings we recommend removing the upper burr and sweeping away any residual coffee to avoid clogging. See the Care and Cleaning section on page 7 for more details.

## Tips

1. Select the correct grind for the brewing method you are using. 25 grind settings are available to ensure precision adjustment. Setting 1 produces the finest grind, 12 to 16 are medium grinds appropriate for espresso coffee makers, and 25 is the coarsest grind you can achieve. Experiment with the grind settings to achieve the ideal brew that best suits your tastes.

2. For drip filter coffee machines, a good starting point is to use 8 grams (1 scoop) of coffee for every 4 cups of brew water as measured with the carafe. Finer grinds usually require less coffee, but using too fine a grind will result in a brew that is bitter in flavour.
3. For those that prefer weaker coffee, continue to use the recommended amount of ground coffee and then dilute the resulting brew with fresh hot water. Doing this will maximise flavour and minimise bitterness.
4. Coffee that is ground too fine for a particular brewing process will result in over-extraction and the coffee will taste bitter. On the other hand, coffee that is too coarse for a particular brewing method will result in under-extraction and the coffee will be thin and poor in flavour.
5. Once coffee is ground it quickly loses its flavour and aroma. For the best results we recommend you grind beans immediately prior to brewing.
6. Buy fresh whole coffee beans weekly.
7. To retain freshness, store whole coffee beans in an airtight container in a cool, dark, dry place. It is not recommended that you store beans in the grinder's bean hopper for a prolonged period.
8. To ensure the best results from the coffee grinder clean the bean hopper and conical burrs regularly.

## Always Remember

PROBLEM	DESCRIPTION	RESULT
OVER-EXTRACTION	Over development of flavour particles (sugars etc.)	Sharp, burnt, bitter
UNDER-EXTRACTION	Under development of flavour particles	Thin, watery, weak



# Care and Cleaning

## Important Notes:

- Spots and marks on the surface of the burrs are part of the hardening process. These marks do not affect the performance of the grinder or the taste of the coffee.
- Ensure the coffee grinder is switched off and unplugged from the power outlet prior to cleaning.
- Do not immerse the motor base of the coffee grinder in water.
- Do not immerse any part of the burr assembly in water or any other liquid.
- Do not place any parts of the coffee grinder in the dishwasher.
- Do not use abrasive cleansers or scouring pads.

## Cleaning the motor base, bean hopper and coffee container

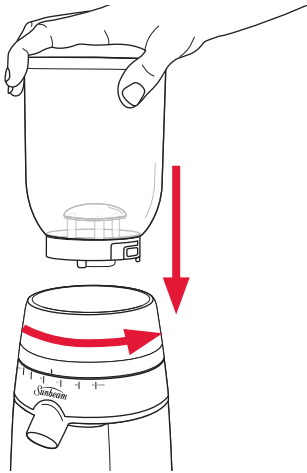


Figure 5

1. Remove the bean hopper from the motor base and store unused beans in an airtight container to preserve their freshness, see figure 5.

2. Clean the motor base exterior using a damp soft sponge with mild detergent and wipe dry.
3. Wash the bean hopper and coffee container in warm soapy water, then rinse and dry.

## Cleaning the burrs

If the coffee grinder is used frequently (every day), the burrs need to be cleaned every three weeks to ensure best performance of the coffee grinder. Regular cleaning helps the burrs achieve consistent grinding results, which is especially important when grinding coffee for espresso.

1. Ensure the coffee grinder is switched off and unplugged from the power outlet. Remove the bean hopper from the motor base, push down and turn anti-clockwise. See figure 5.
2. To remove the top burr turn the grind adjustment collar in an anti-clockwise direction until it stops, see figure 6.



Figure 6

## Care and Cleaning (continued)

3. Press and hold down the 'UNLOCK' button at the rear of the motor base and with the other hand turn the grind adjustment collar anti-clockwise until it stops and the graphic line on the collar is aligned with the line on the motor base, see figure 7.

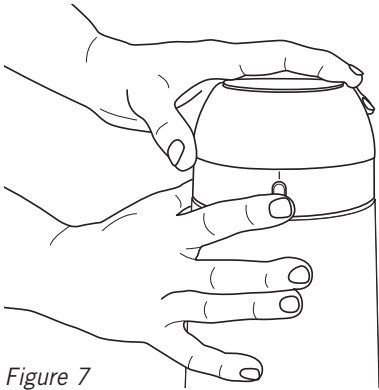


Figure 7

4. Lift out the top burr from the grind adjustment collar using the handle, see figure 8. Clean using the burr-cleaning brush.



Figure 8

5. Lift the grind adjustment collar away from the motor base and clean with the brush, see figure 9.



Figure 9

6. Clean the bottom burr using the burr-cleaning brush, see figure 10.

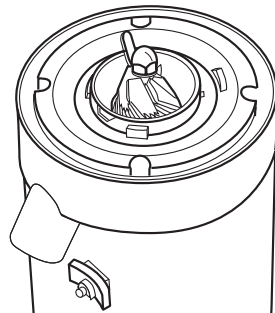


Figure 10

7. Once both burrs are cleaned, return the grind adjustment collar to its position in the motor base.
8. With the grind adjustment collar in hand align the graphic line on the collar with the line on the rear of the motor base, press down.

## Care and Cleaning (continued)

9. Replace the top burr back into position in the grind adjustment collar. Ensure the marker on the top burr is aligned with the marker inside the grind adjustment collar and push firmly into place.  
Turn clockwise to the desired grind setting.

### **Adjusting the burrs for wear**

The conical burrs are made of tool hardened steel for extra long life. However after prolonged use the burrs will require adjustment to compensate for wear. A sign of this is when the grinds are not as fine as they used to be, check by rubbing some of the grinds between two fingers or for espresso the extraction will also show signs that the grind needs adjusting.

### **Replacing the burrs**

To inquire about having the burrs replaced contact the Sunbeam Consumer Hotline on

#### **Australia**

1300 881 861

#### **New Zealand**

0800 786 232

# Notes

# Notes

# Notes

# 12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law and under the New Zealand Consumer Guarantees Act.

In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centre.

For a complete list of Sunbeam's authorised service centres visit our website or call:

## **Australia**

[www.sunbeam.com.au](http://www.sunbeam.com.au)

**1300 881 861**

Units 5 & 6, 13 Lord Street  
Botany NSW 2019 Australia

## **New Zealand**

[www.sunbeam.co.nz](http://www.sunbeam.co.nz)

**0800 786 232**

26 Vestey Drive, Mt Wellington  
Auckland, New Zealand

## Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

### **In Australia**


Visit [www.sunbeam.com.au](http://www.sunbeam.com.au)

Or call 1300 881 861

### **In New Zealand**

Visit [www.sunbeam.co.nz](http://www.sunbeam.co.nz)

Or call 0800 786 232

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Made in China.

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