



# INSTRUCTIONS MANUAL

---

COFFEE GRINDER

# PKF

**COMPAK**<sup>®</sup>  
COFFEE GRINDING COMPANY

FRESH ON DEMAND





# INDEX



COFFEE GRINDER

# PKF

SAFETY MEASURES	4
DESCRIPTION	6
INSTRUCTIONS	7
IDENTIFICATION	8
TECHNICAL CHARACTERISTICS	9
EXTERNAL COMPONENTS	11
INSTALLATION	12
REGULATION	14
OPERATION	20
CONFIGURATION	24
CLEANING	28
MAINTENANCE	30
EC CONFORMITY	36

---

# 1. SAFETY MEASURES

---

## SAFETY MEASURES INCORPORATED INTO OUR GRINDERS:

- **Special screw to maintain the hopper fixed in place.**
  - **Access restrictor in the grind group.**
- 



The grinder should be used exclusively for the function for which it was designed: **grinding whole bean coffee.**



**Do not use this grinder to grind other types of food products** such as dry fruit, sugar or spices.



**Keep the machine and the cord out of the reach of children under 8 years. Children shouldn't play with the machine. This machine can be used by children from 8 years and by persons with reduced physical, sensory or mental capabilities, people with lack of experience or knowledge of the operation of the device,** provided they are supervised or instructed about the safe use of the machine and understand the risks involved in its use.



**Children should not play with the device.**



The cleaning and maintenance of the machine shouldn't be carried out by children under 8 years old, they should always be supervised by an adult.



**Do not put liquids in contact with internal or external parts of this grinder** while ON or

OFF, with the exception of parts expressly outlined in the "CLEANING" section of this manual. If liquids do come in contact with the grinder, immediately disconnect electrical connection and carefully clean the affected areas.



If it is necessary to access the interior parts of the grinder, **contact your local service professional.**

---

# 1. SAFETY MEASURES

---

**PLEASE PAY CAREFUL  
ATTENTION WITH THE  
FOLLOWING INSTRUCTIONS**



In case of any damage to parts or components, we recommend contacting your **local service professional** to help with repair or replacement of such parts, thereby guaranteeing the maintenance of the security standards of the grinder.



This machine has a ground wire which may (depending by country) require that a ground terminal be fixed properly to the back of the body by an authorized technician. The location of the installation is marked with the connection symbol (5021 de la IEC 60417-1) on the body of the machine.



Any other use of the machine will be considered improper and dangerous.



If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. **Only an authorized distributor should replace the main power cable of the grinder.**



**NOTE: The manufacturer will not be held responsible for any damages resulting from improper use of the equipment, or for not following the safety measures as outlined below.**

## 2. DESCRIPTION



Your new grinder has been designed using the most sophisticated technologies in existence.

For the optimum functionality of the grinder models described in this user manual, the maximum work cycles are as follows:

Model	Working cycle	
	Function	Stop
PKE	8 sec.	20 sec.

**The result is a product of high quality that offers the assurance of the best results possible.**

Our products are manufactured by hand, one by one, following the strictest quality requirements.

In the manufacturing process, we use only the highest quality materials (aluminum, stainless steel, etc.) especially designated for being in contact with food stuff.

### SOUND DECIBEL LEVEL

The level of sound emitted is:

Sound decibel level	With coffee
PKF	67,8 dB



---

## 3. INSTRUCTIONS

---

**3.1.** This manual is designed to provide the necessary information to **correctly install, use and maintain the grinder, as well as to highlight precautions for users to keep in mind.**



Example: ① - ① Hopper lid

Icons:

Information	Warning	Equipotential

---

To ensure the best operation of the coffee grinder, please follow the instructions as outlined in this manual.

This manual should be saved for the life of the grinder, and should always be at the disposal of the operator.

**3.2.** This manual contains special terminology such as:

- **Words in BOLD** indicate important points or terminology.
- **Numbers in parentheses after a word, indicate the location of this item in a parts diagram.**

---

## 4. IDENTIFICATION

---



In the grinder information plaque is the following manufacturing/product 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 components/configurations of any model, according to the different geographic market demands.**

---

## 5. TECHNICAL CHARACTERISTICS

---

### 5.1. USAGE

---

The coffee grinders are intended for use on commercial premises and facilities where ground coffee is required, or in small stores that sell coffee.



**The grinder must only be used to grind coffee beans.**

**Any use other than this will be considered improper and dangerous.**



**NOTE: The manufacturer will not be held responsible for any damages resulting from improper use of the equipment, or for not following the safety measures as outlined below.**

## 5. TECHNICAL CHARACTERISTICS

### 5.2. TECHNICAL DATA

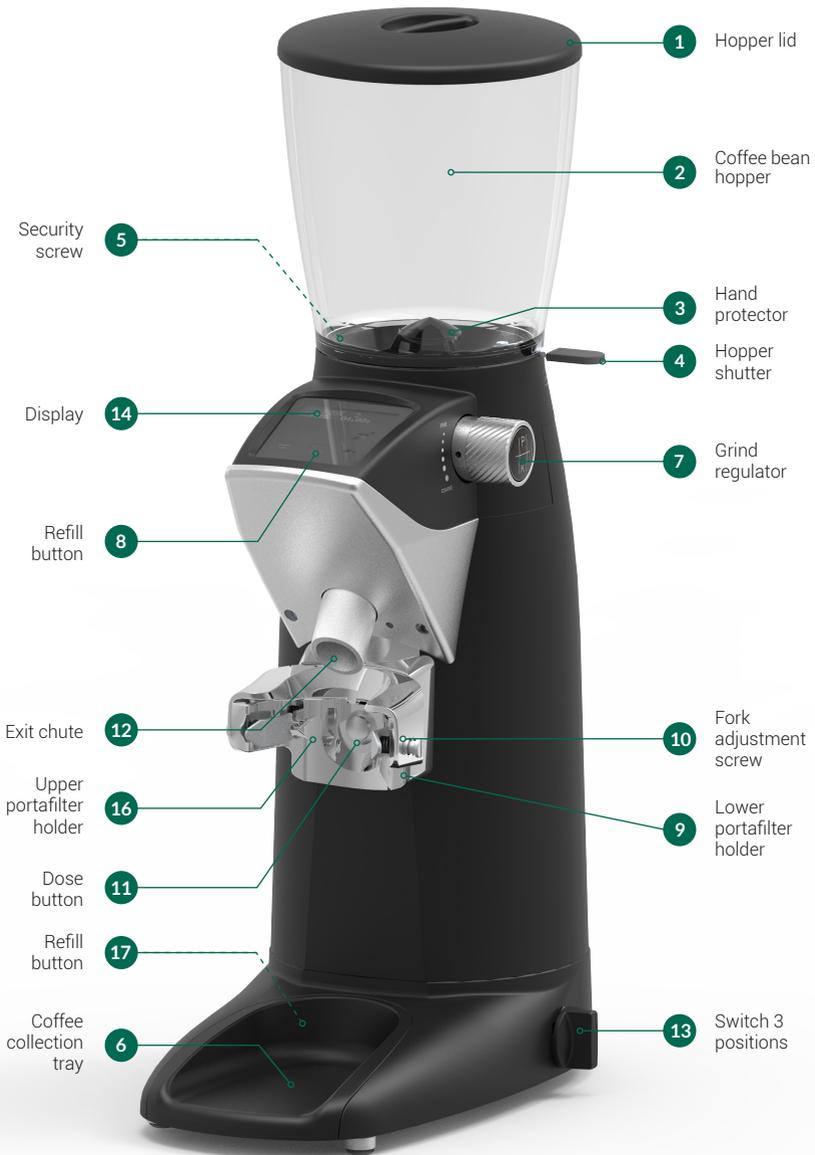
	100 V 50 Hz	100 V 60 Hz	110 V 60 Hz	220 V 60 Hz	230 V 50 Hz	240 V 50 Hz	380 V 50 Hz	
<b>Electrical Power</b>	750	770	800	780	950	820		(W)
<b>Spin Speed</b>	332,5	400	412,5	410	342,5	345		rpm

Ø Burrs		Production 50 Hz*		Production 60 Hz*		Dose Time (7gr) 50Hz
83	3.3	10	22	13	28	3
mm	in	Kg/h	lb/h	Kg/h	lb/h	sec

Dose Time (7 gr) 60Hz	Hopper capacity		Mini Hopper capacity (optional)		Net weight		Height Width Depth
2.7	1.7	3.8	5.5	1.2	20.5	45.3	710 215 400
sec	Kg	lb	Kg	lb	Kg	lb	mm

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

## 6. EXTERNAL COMPONENTS



---

# 7. INSTALLATION

---

## 7.1. GENERAL WARNINGS

 The person installing the grinder should carefully read this instruction manual before installation.

**The installation of this machine should be completed by qualified and authorized personnel, and all norms of safety and sanitation should be followed.**



## 7.2. IMPORTANT WARNINGS

 The operator of the grinder should be a responsible adult, and a never a minor or person incapable of safely using such equipment.

When using the grinder, the following precautions should be followed:

- No bare feet.
- No wet hands or feet.
- Do not submerge in water.
- Do not expose the grinder to sun or other atmospheric conditions.
- Do not place any type of object in the coffee entrance or exit while the grinder is running. (It should be kept in mind that the cutting burrs continue turning for a couple revolutions after the grinder is powered off).
- To disconnect the grinder, use the main power switch and never the power cable, to avoid a possible short circuit.

## 7. INSTALLATION

### 7.3. WHERE TO USE

**i** The grinder should be installed on a flat, stable surface.



The minimum dimensions of the work space should be as follows:

Height	730 28.74	mm in
Width	235 9.05	mm in
Depth	420 16.75	mm in

### 7.4. GRINDER INSTALLATION

Before grinder installation, the following should be considered:

- The grinder information plaque data coincides with the electrical system on site.
- The electrical outlet coincides with the grinder plug.
- The electric power at the location of installation should meet the minimum required to properly run the grinder.
- The installation site should have the proper electrical overload protections.
- The grinder should be properly grounded as specified by local code.
- This unit is provided with an equipotential grounding connection meeting current regulations, to avoid electrostatic charges. The user must proceed to connect it between different equipment or directly to an earthed line, through the terminal marked with the symbol  (according to the standard UNE-EN 60335-2-102:2016)



**NOTE:** The grinder should be used in environments (SUCH AS INDUSTRIAL KITCHENS) where cleaning is done with direct water spray cleaning.

---

## 8. REGULATION

---

### 8.1. GRINDER SET UP

Before mounting the hopper, loosen the hopper safety screw (5). Insert the hopper (2) in the upper part of the grinder, so that the bean trap gate (4) is positioned to the right and in the closed position. Once the hopper is introduced into the grinder, turn it clockwise until it stops. Tighten the hopper safety screw (5) to lock it in position.

Pour beans inside the hopper and close with the hopper lid (1). When opening the bean trap gate (4) they will fall inside the grind chamber and be ready to be ground.

Plug in the grinder, and position the main switch (13) to position I (**AUTOMATIC MODE**).



Fig. 1

---

## 8. REGULATION

---



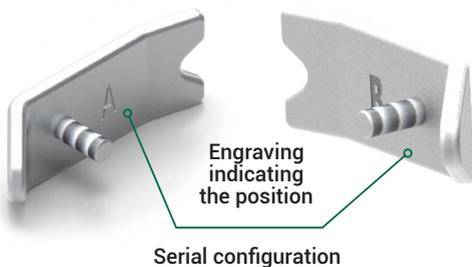
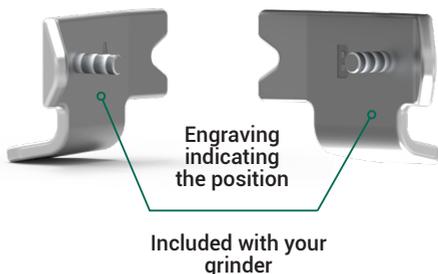
## 8. REGULATION

### 8.2. ADJUSTING FORK PK

The serial configuration is valid for most portafilter on the market. However, depending on the geometry of each portafilter, it is possible to proceed in the following way for a correct adjustment:

1. Free portafilter spring clamp, for it must release the screw that secures the fork with the help of a screwdriver (**Fig. 3**).
2. Portafilter spring clamp on the inside has recorded an A and a B.
3. Once disassembled the portafilter spring clamp, mounted in the opposite direction to which came installed, i.e. the A B position and vice versa. In this Assembly the portafilter holder will enter into the fork and will be fixed.

For portafilter with diagonal wings, the standard spring clamp must be replaced by those supplied.

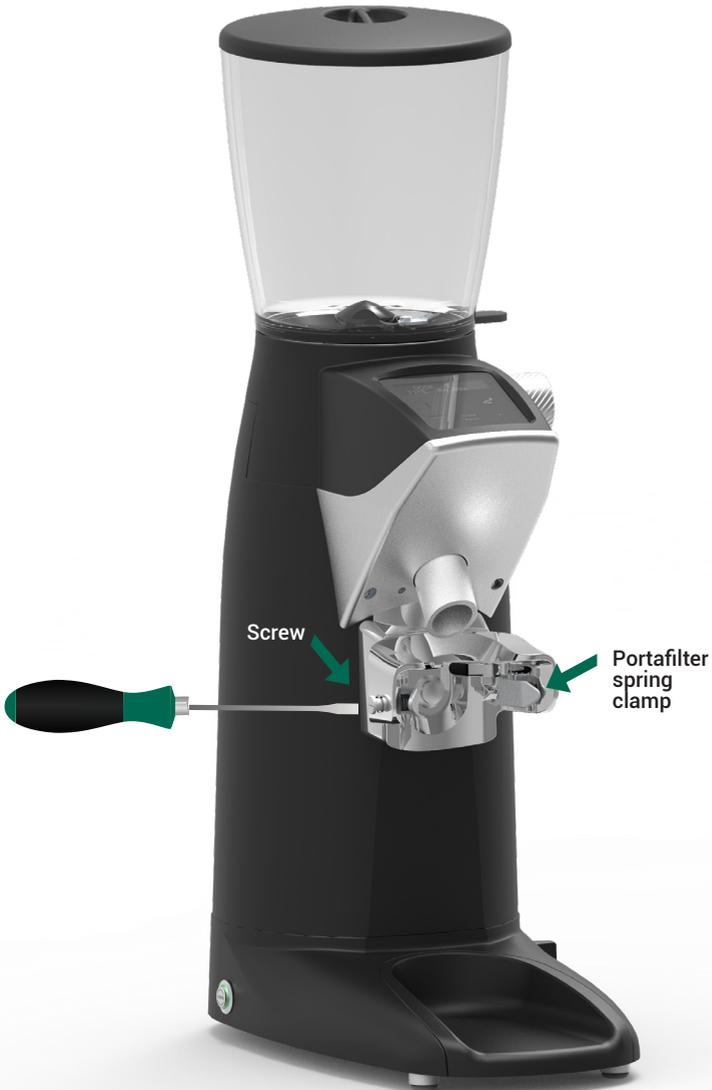


**i** **NOTA:** In the case of PKE model, the fork is not adjustable.

---

## 8. REGULATION

---



**Fig. 3**

## 8. REGULATION

### 8.2.1. ADJUSTING THE LOWER PORTAFILTER SUPPORT

In order to ensure the proper distribution of ground coffee in the portafilter, while supporting the portafilter in a hands-free position during dosing, it is possible to adjust the height of the lower portafilter support (9).

To do this adjustment operation:

1. Loosen the screws (10) of the fork (9), using an Allen wrench provided.
2. Adjust the desired height by using the filter holder itself as a reference.
3. Tighten the fork screws (10) (9), con la ayuda de una llave Allen H2 using an Allen wrench supplied (Fig. 2).



**NOTE:** If the adjustment is extreme (too high or too low), difficulties in operating the dosis button might occur.



Fig. 2

## 8. REGULATION

### 8.3. GRIND ADJUSTMENT SYSTEM

Place the portafilter in the portafilter holder (16) and press the dose activation button (8) causing ground coffee to flow out of the exit chute. (12).

To adjust the grind point, turn the grind adjustment knob (7). Turning clockwise we will obtain a finer grind and turning counter clockwise will obtain a coarser grind point.

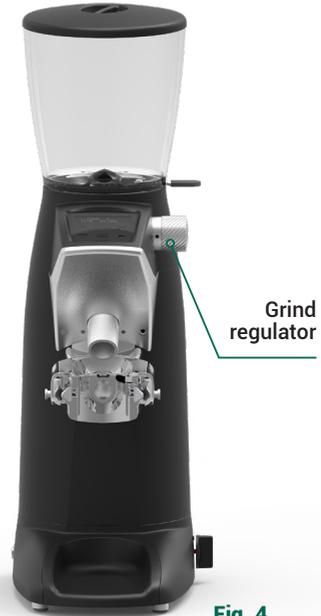


Fig. 4

**!** \* It is recommended that the motor be running when adjusting to finer grind setting. This helps to avoid jamming the burrs, which can occur when coffee beans are in the grind chamber, and the grind regulator is adjusted towards fine.

**TIP :** Our mills are calibrated for a medium espresso grind point, which can vary depending on the type of coffee, roast profile and volume used.

PKF	50-120
-----	--------

**!** **NOTE:** If the output is very slow, it could mean that the coffee is being ground too fine. If the output is very fast, it could mean that the coffee is being ground too coarse. A perfect espresso grind is found when the grind point gives an infusion of 25 ml of coffee in 25 seconds using 7 grams of ground coffee.

In the automatic mode, a numeric graphical scale from 0 to 800 can be seen on the grinder display (14) which will mark the current point of the regulator at all times.

---

## 8. REGULATION

---

### 8.4. PREPARATION OF THE DETECTOR HOLDER (OPTIONAL)



1. Place the detector on the double portafilter (**Fig. 1**).
2. Check that the detector ring tab is properly closed (**Fig. 2**).
3. Make sure that the arrow is in the correct position on the lower side (**Fig. 3**).

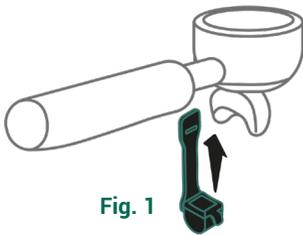


Fig. 1

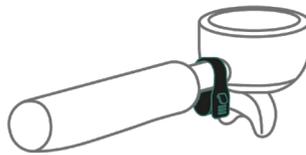


Fig. 2



Fig. 3

## 9. OPERATION

### 9.1. GENERAL SWITCH

The general switch (13) has 3 positions of use:

#### AUTOMATIC / OFF / MANUAL

The electronic functions of the equipment act.	<b>AUTOMATIC</b>
Equipment off.	<b>OFF</b>
Manual mode of the equipment. Security system that allows to use the equipment in case of failure of the power board or keyboard.	<b>MANUAL</b>



Fig. 5

### 9.2. UTILIZATION

Through the program menu (Fig. 5), it is possible to select three distinct functional modes: **AUTOMATIC MODE, PRESELECT MODE AND INSTANT MODE.**

---

## 9. OPERATION

---

### 9.3. AUTOMATIC MODE

Pausing the grind cycle can be done by selecting **MENU / SET UP SETTINGS / SET UP GRIND PAUSE**.

Dose selection via dose button (11) ( )  
(version 2 dose / 3 doses):

Selection of doses by lower pulse button (11) (2 doses / 3 doses version):

1. ACTIVATION OF LOWER PULSE BUTTON (11) -> 1 DOSE
2. ACTIVATIONS OF LOWER PULSE BUTTON (11) -> 2 DOSES
3. ACTIVATIONS OF LOWER PULSE BUTTON (11) -> 3 DOSES\*

\* Available only for the 3 dose software option.

When beginning the grind cycle, the LCD screen (14) will show current dose mode (single, double, triple) accompanied by the time configured for the dose, which will count down to zero as the dose cycles through.

Once the grind cycle is initiated, it can be paused by pressing the activation button (11). The cycle will pause, and will complete the timed grind cycle as long as the lower activation button is pressed again within 10 seconds. After 10 seconds of inactivity, the grind cycle will reset to the complete cycle time.

---

## 9. OPERATION

---

### 9.4. PRESELECT MODE

---

In the PRESELECT mode, a pre-programmed single, double or triple dose can be set by simple pressing the corresponding icon on the LCD screen (14).

The preselection of a single, double or triple dose will remain active until it is changed by pressing one of the three numbered preselect icons. This preselection is reflected on the LCD screen (14) with the icon of the active selection in the secondary color, and the rest of the icons in the principle color.

Dispensing the preselected dose by pressing the lower pulse button (11) one time. When the grinding cycle begins, a timer countdown will begin on the LCD screen (14), which will count down the timed dose cycle to zero.

Once the grind cycle is initiated, it can be paused by pressing the lower activation button (11). The cycle will pause, and will complete the timed grind cycle as long as the lower activation button is pressed again within 10 seconds. After 10 seconds of inactivity, the grind cycle will reset to the complete cycle time.

Grind pause can be activated or deactivated by pressing the lower pulse button (11). First, set up by following these

steps: **MENU / SET UP SETTINGS / SET UP GRIND PAUSE.**

In this mode, pause grinding may also be performed by pressing the active icon on the LCD display (14). This pause cannot be enabled or disabled via the MENU.

\* Available only for the 3 dose software option.

### 9.5. INSTANT MODE

---

In this operating mode, the selection of one, two or three \* doses of coffee is made by making a single touch of the corresponding numerical icon of the LCD screen (14). Once the dose has been selected, grinding starts without the need to press the lower coffee dose button (11).

The time set for that dose will decrease until it reaches zero, at which time the dose ends.

Once the grinding cycle has started, if the lower coffee dose button (11) is pressed, grinding will stop. If in the next 8 seconds it is pressed again, the remaining time to complete the requested dose will be completed.

After 8 seconds of inactivity, it returns to sleep mode.

---

## 9. OPERATION

---

The grinding pause can be activated or deactivated by pressing the lower coffee dose button (11). To do this, we access **MENU / CONFIGURE SETTINGS / CONFIGURE GRIND PAUSE**.

In this operating mode, the grinding pause can also be carried out by pressing the active icon on the LCD screen (14). This pause can be activated or deactivated through the menu.

\* (Only available on models with the possibility of offering three doses).

### 9.6. PORTAFILTER RECOGNITION MODE

---

In this operating mode, the grinder detects the presence of the portafilter through the movement of a fitted Tag. When the portafilter with the mounted Tag comes in range, the system identifies it and automatically grinds DOSE 2 by pressing the lower portafilter button (11) once.

Once Dose 2 is detected, you have 20 seconds to press the lower button (11). If you want to cancel the selection, you can press 1 or 3 (in models with 3-Step keyboard) on the selection buttons (15). If after 20 seconds, the lower button (11) is not pressed, the grinder will return to standby mode with the message "Insert Filter Holder" on the display.

### 9.7. DOSE BUTTON (GRIND O REFILL)

---

If you keep pressing the fill (8) or refill (17) button, you can manually fill the holder with the desired amount of coffee, having much more control of the quantity with the refill option.

---

## 9. OPERATION

---

### 9.8. TAMPER

#### 9.8.1. FIXED TAMPER (OPTIONAL)

Position the portafilter below the tamper (17) and push up to tamp the ground coffee (Fig. 6).



(Fig. 6)

---

## 10. CONFIGURATION

---

We will differentiate the configuration of the grinder into two sections:

- **Setting the grinding times for one, two and three doses \***. Procedure that the user of the grinder can perform at any time without password restriction.
- **Configuration of the grinder menu.** Procedure that advanced users can perform and that can be restricted with a password once configured.

### 10.1. GRIND TIME CONFIGURATIONS

---

The grind times can be configured for the Automatic, Preselect and Instant modes. When modifying in one of three modes are updated for all modes simultaneously.

To modify the time of one dose, press the icon (16) followed immediately (2 seconds or less) by pressing the  button.

You can also change the time of a dose accessing **MENÚ / SET UP SETTINGS / SET UP TIME / TIME DOSE 1, 2, 3\***.

Automatically the icon of the desired dose icon and the  icon will change to active color and the four time numbers will then begin to flash.

There are two ways to modify the time:

1. Press the icons  on the LCD screen and the time will increase, and press the icon  to decrease the time.

2. Pressing the operation front button (11) or the dose icon  (8) on the LCD screen (14). If any of these options are pressed, the grinder will begin to run and the time, starting at zero, will increase until the chosen button is released.

\* (Only models with the possibility of offering three doses).

---

# 10. CONFIGURATION

---

## 10.2. CHANGING THE CONFIGURATION MENU

To enter the configuration menú, press the  icon. Once in the menu, use the buttons (   /  ) to toggle through the menu options, and confirm/choose the desired option with the  button. Press the  icon to return to the previous option.

To exit the menú, press the  button until the main menu screen is reached, or simply press nothing for 10 seconds and the menu will reset to the beginning.

Through the configuration menu, it is possible to modify the following grinder features:

**See table on the next page.**

SET UP LANGUAGE	ENGLISH	ENGLISH ACTIVE
	FRANÇAIS	FRANÇAIS ACTIVE
	DEUTSCHE	DEUTSCHE AKTIV
	ITALIANO	ITALIANO ATTIVO
	PORTUGUESE	PORTUGUESE ATIVA
	ESPAÑOL	ESPAÑOL ACTIVO
VIEW USAGE DATA	NUMBER OF SINGLE SERVINGS	COFFEE COUNTER ABSOLUTE
		COFFEE COUNTER RELATIVE
	BURR WEAR DATA	ALARM 00000 Kg GROUND 000000 Kg
SET UP SETTINGS	OPERATING MODE	OPERATING PRESELECT
		OPERATING INSTANT
		OPERATING AUTOMATIC
		OPERATING DETECTION
	SET UP PASSWORD (Limits access to menu)	ENABLE PASSWORD
		DISABLE PASSWORD
		SET UP PASSWORD
	SET UP DATE/TIME	SET UP TIME
		SET UP DATE FORMAT
		SET UP DATE
	SET UP SOUND	ENABLE SOUND
		DISABLE SOUND
	ALARM BURR CHANGE** (Activates display at beginning/ ending of service)	ENABLE ALARM
		DISABLE ALARM
		RESET ALARM
SET UP ALARM		
RESET RELATIVE COFFEE COUNTER	RELATIVE COFFEE RESET	
GRIND PAUSE SET UP	ENABLE GRIND PAUSE	
	DISABLE GRIND PAUSE	
ADJUSTING GRINDING POINT	ADJUSTED GRINDING POINT	
TIME SET UP	TIME DOSE 1	
	TIME DOSE 2	
	TIME DOSE 3 (*)	

COFFEE COUNTER DOSE 1	01/01/2015 0000000	
COFFEE COUNTER DOSE 2	01/01/2015 0000000	
COFFEE COUNTER DOSE 3 (*)	01/01/2015 0000000	
COFFEE COUNTER DOSE 1	01/01/2015 0000000	
COFFEE COUNTER DOSE 2	01/01/2015 0000000	
COFFEE COUNTER DOSE 3 (*)	01/01/2015 0000000	
PRESELECT MODE ON		
INSTANT MODE ON		
AUTOMATIC MODE ON		
DETECTION MODE ON		
PASSWORD MODE ON		
PASSWORD MODE OFF		
PASSWORD CURRENT 0000	PASSWORD NEW 0000	PASSWORD MODIFIED
CURRENT TIME 00:00:00	TIME MODIFIED	
DATE FORMAT DD/MM/YY	DATE FORMAT MODIFIED	
DATE FORMAT MM/DD/YY	DATE FORMAT MODIFIED	
CURRENT DATE 00/00/00	DATE MODIFIED	
SOUND MODE ON		
SOUND MODE OFF		
ALARM MODE ON		
ALARM MODE OFF		
ALARM RESET		
WEIGHT DOSE 2 14.00 gr (**)	Kg. BURR CHANGE 00500 Kg	ALARM MODIFIED
GRIND PAUSE ON		
GRIND PAUSE OFF		
DOSE 1 TIME 02.00s		
DOSE 2 TIME 04.00s		
DOSE 3 TIME 06.00s (*)		

\* Only available for units with 3 dosing times.

\*\* Warning message. Weight set by the user as ground result for time 2 (Dose 2), is the reference taken by the software to get coffee production figures.

---

# 11. CLEANING

---

## 11.1. GENERAL CLEANING

---

To ensure that the grinder functions properly, and produces the highest quality grind possible, the parts that come into contact with coffee should be cleaned periodically.

General Cleaning guidelines as follows:

- Always turn the main power switch to the off position (13).
- Unplug the machine from the power source.
- Do not submerge the grinder in water or use power washing devices.
- The appliance is not to be cleaned with a water jet.

## 11.2. BEAN HOPPER CLEANING

---

In order to properly clean the bean hopper (2), first empty out all remaining beans and fragments. To remove the hopper, first close the bean trap (4), and then loosen the hopper lock screw (5) and lift the hopper straight up.

Clean the hopper (2) with a moist soft cloth or with a small amount of water and soap to eliminate any oily residue from the beans. Replace the bean hopper (2) following the same steps as the removal process, but in reverse.

## 11.3. CLEANING THE COFFEE EXIT CHUTE

---

It is very important to maintain the exit chute (12) clean of coffee in order to assure the consistency of the dose and the continued functioning of the grinder.

A tubular chute brush should be used for this cleaning process. Simply insert the brush up into the mouth of the exit chute (12), carefully twisting the brush to remove any remaining grounds in the chute.

**Caution:** Do not force brush too high up the chute as there is a fragile rubber dose at the upper end of the chute. Damage to the grid can result in less precise dosing. Also, the dose button (11) along with the upper and lower portafilter holders (10) should be wiped periodically to prevent build up of coffee grounds and oils it is recommended to clean the out.

---

# 11. CLEANING

---

## 11.4. CLEANING THE GRIND CHAMBER

---

It is recommended that the grind chamber be cleaned monthly with a cleaner as recommended by Compak. This process will eliminate smelly residues from the coffee remains, which can negatively affect the quality of the brewed coffee. The steps to follow are:

- Close the bean trap gate (4) and grind the coffee that remains inside the grind chamber.
- Dump 30 gr of the cleaning product into the hopper (2).
- Grind through all of the Compak cleaning product at a medium point as recommended by the cleaning product specs.
- Clean the hopper (2) and fill with coffee.
- Dispose of the first 2-3 doses of coffee and adjust the grinder to the desired grinding point (7).

Following these steps will ensure that the grinder is clean and ready for use.

We do not recommend the taking apart of the grind assembly unless changing burrs, or removing a blockage/ obstruction in the grind chamber. Removal of the grind assembly should be performed by a qualified service technician.

## 11.5. CLEANING THE OUTSIDE OF THE GRINDER

---

To clean the exterior of the grinder, first wipe with a dry soft cloth, and then gently wipe with a damp soapy cloth.

## 11.6. CLEANING THE TOUCH SCREEN

---

Proper cleaning should be done with a soft, damp microfiber towel. Preferably distilled water or other cleaning product specifically designed for touch screen cleaning.

Turn off the grinder and gently wipe off the screen using a circular motion.

# 12. MAINTENANCE

## 12.1. GENERAL WARNING

Before performing any type of maintenance you should:

- Always turn **OFF** the main power switch to the off position (13).
- If the grinder is jammed, unplug it from the power source and contact an authorized service technician.

In case of failure or malfunction, turn off the device, never try to repair it, it is essential to call the nearest technical service.



**Not following these warnings can compromise the safety of the grinder as well as the user.**

## 12.2. GENERAL 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.

Dull burrs will result in; a lower quality grind, greater heat generation in the coffee and grinder, increased electrical consumption, and finally it puts additional stress on the grinder motor.



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

	Steel K110
PKF	7000 Kg

## 12. MAINTENANCE

### 12.3. GRINDING GROUP MAINTENANCE / CHANGING BURRS

**⚠ NOTE:** These operations must be carried out by qualified technical service.

To perform grind chamber maintenance please observe the following steps:

Turn off the grinder by making sure the main power switch (13) is on the OFF position. Disconnect the plug from the power source. Loosen the hopper security screw (5) using a flat head screw driver as seen in (Fig.1) and remove the hopper (2).

Loosen knob with Allen key H2.5.

Loosen the screws of the cover with the help of a Philips PH2 screwdriver, according to (Fig.7)

Disassemble with Allen key H3.

**Loosen crown stopper with Allen wrench H1.5.**



Fig. 7

## 12. MAINTENANCE

Turn the grind regulator clockwise until it is removed from its housing.

Loosen the propeller with *Hexagonal key H6*.

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

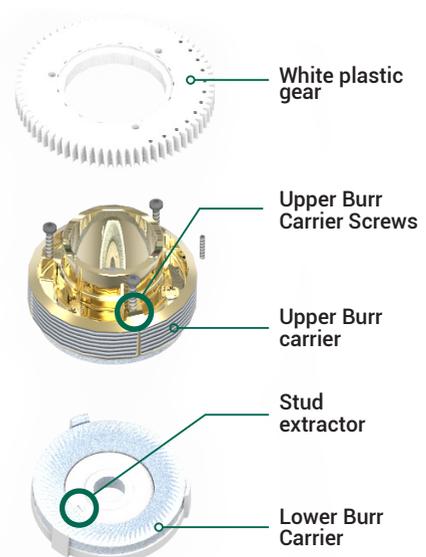


### LOWER BURR CARRIER

- 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*.



## 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 *Hexagonal 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.

Mount with Allen key H3.

Tighten it at the top with Allen key H1.5.



Fig. 8

## 12. MAINTENANCE

### 12.4. REPLACEMENT OF GRID STAINLESS

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

1. Remove the regulator knob (7) by loosening the fastening screw with the supplied wrench.
2. Remove the four cover screws, using a Philips PH2 key.
3. Disassemble with the Allen key H3 and then remove the LEDES sheet with Philips PZ2 taking care not to damage the LEDES.

4. Loosen the coffee exit chute (12) with Philips PH2.

5. Remove the four screws of the base of the aluminum cover, using a Philips PH2 key.

6. Remove the coffee exit chute (12), after loosening the two screws, using a Philips PH2 key. In this way, you will have access to the anti-static grid, being able to replace it with a new one. The grid is replaced without the need to remove any screws. **ENSURE PLACEMENT IN CORRECT POSITION.**



Fig. 9

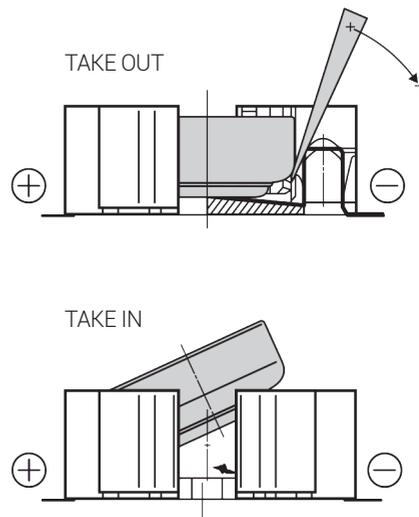
## 12. MAINTENANCE

### 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 **12.3.** to point **3.**
- 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. 10).**



**Fig. 10**

---

## 13. 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.

**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**



### Compak Coffee Grinders, s.a.

Molí Barri, Parcela B - Pol. Ind. Can Barri - 08415 Bigues i Riells - Barcelona - Spain  
Ph. 34 93 703 13 00 - Fax 34 93 703 13 23 - [www.compak.es](http://www.compak.es)









#### ORIGINAL INSTRUCTIONS

Ref. quality process 002/03 | v. 12/02/2021 | K07175H01



---

#### CONTACTO

Molí Barri, Parcela B  
Polígono Industrial Can Barri  
08415 Bigues i Riells  
Barcelona - Spain

Teléfono: +34 93 703 13 00

Fax: +34 93 703 13 23

E-mail: [info@compak.es](mailto:info@compak.es)

Website: [www.compak.es](http://www.compak.es)