



INSTRUCTIONS MANUAL

COFFEE GRINDER

PKE

COMPAK®
COFFEE GRINDING COMPANY



INDEX

COFFEE GRINDER

PKE

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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
PKE	68 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

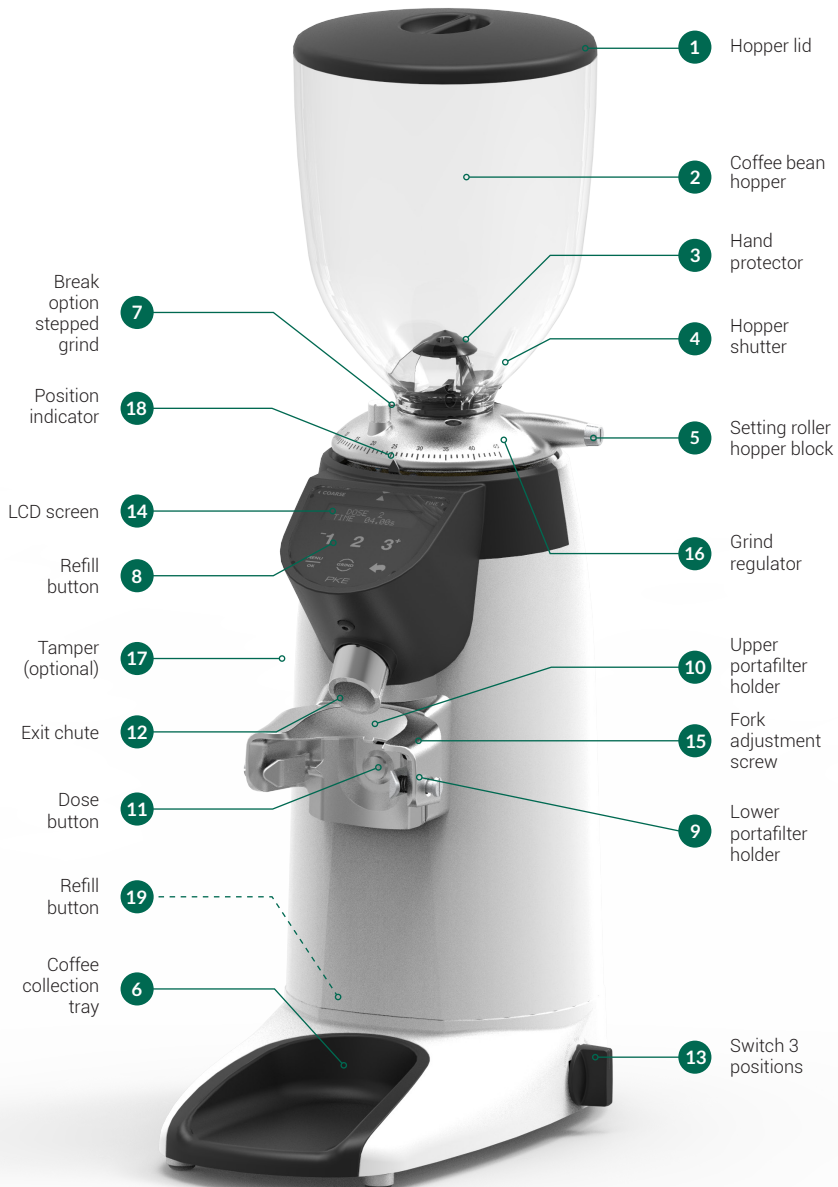
	100 V 50 Hz	100 V 60 Hz	110 V 60 Hz	220 V 60 Hz	230 V 50 Hz	240 V 50 Hz	380 V 50 Hz	
Electrical Power	750	770	750	780	950	970		(W)
Spin Speed	332,5	400	412,5	410	342	345		rpm

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		Net weight		Height Width Depth
2.7	1,7	3.74	18,8	39.24	680 215 400
sec	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. INSTALACIÓN

7.3. WHERE TO USE

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




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

Height	700 27.55	mm in
Width	235 9.25	mm in
Depth	420 16.53	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

Place the hopper (2) on the grind regulator (16) and make sure the bean trap (4) is in the closed position. Lock the hopper (2) in place using a flat head screw driver to gently tighten the hopper security screw making it match to the hole at the bean hopper collar (5) (Fig. 1).

Remove the hopper lid (1), fill the hopper with coffee (2), and replace the lid on the hopper (1) (Fig. 2).

Plug in the grinder, and place the main power switch (13) **I - 1 AUTOMATIC / 0 - 0 OFF / II - 2 MANUAL, AUTOMATIC / OFF / MANUAL or I / OFF / II** to position **I - 1 AUTOMATIC, I or AUTOMATIC** and open the bean trap (4) to allow coffee to pass into the grind chamber.

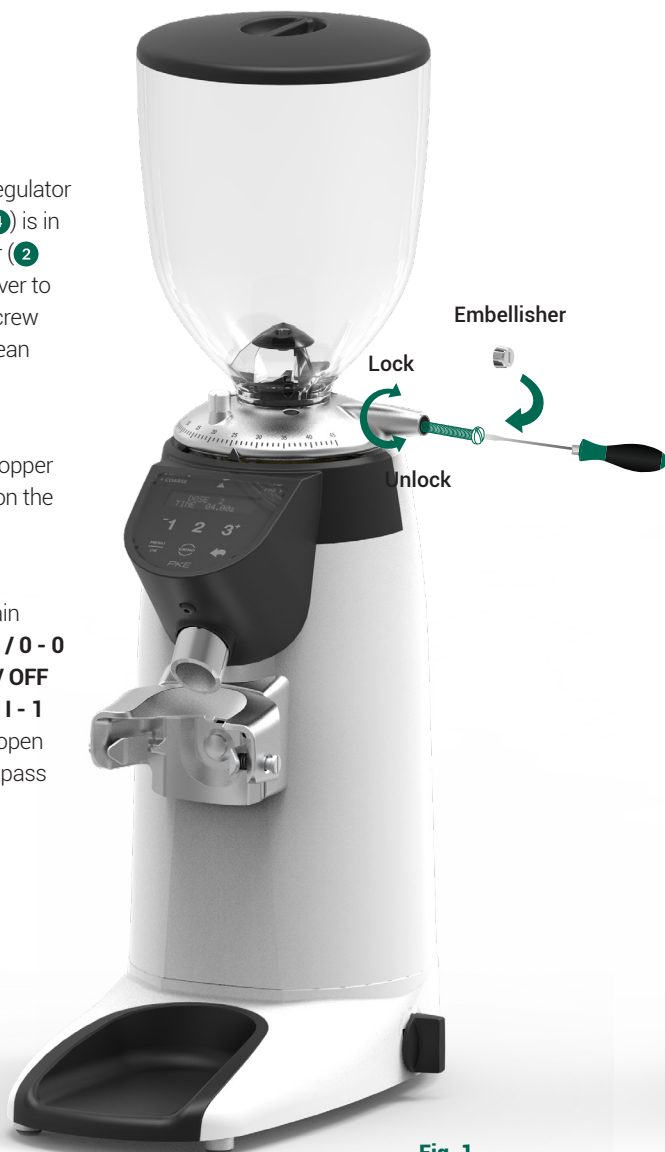


Fig. 1

8. REGULATION



Fig. 2

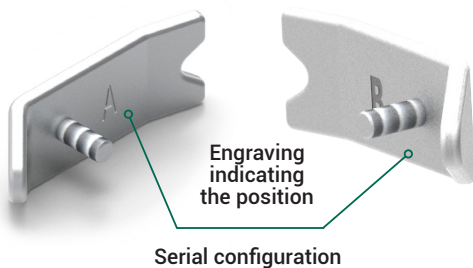
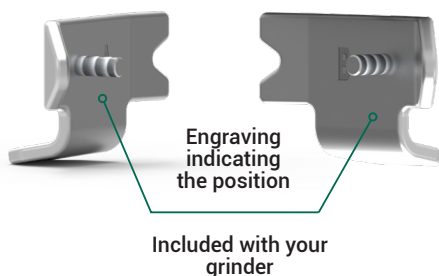
8. REGULATION

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. REGULACIÓN

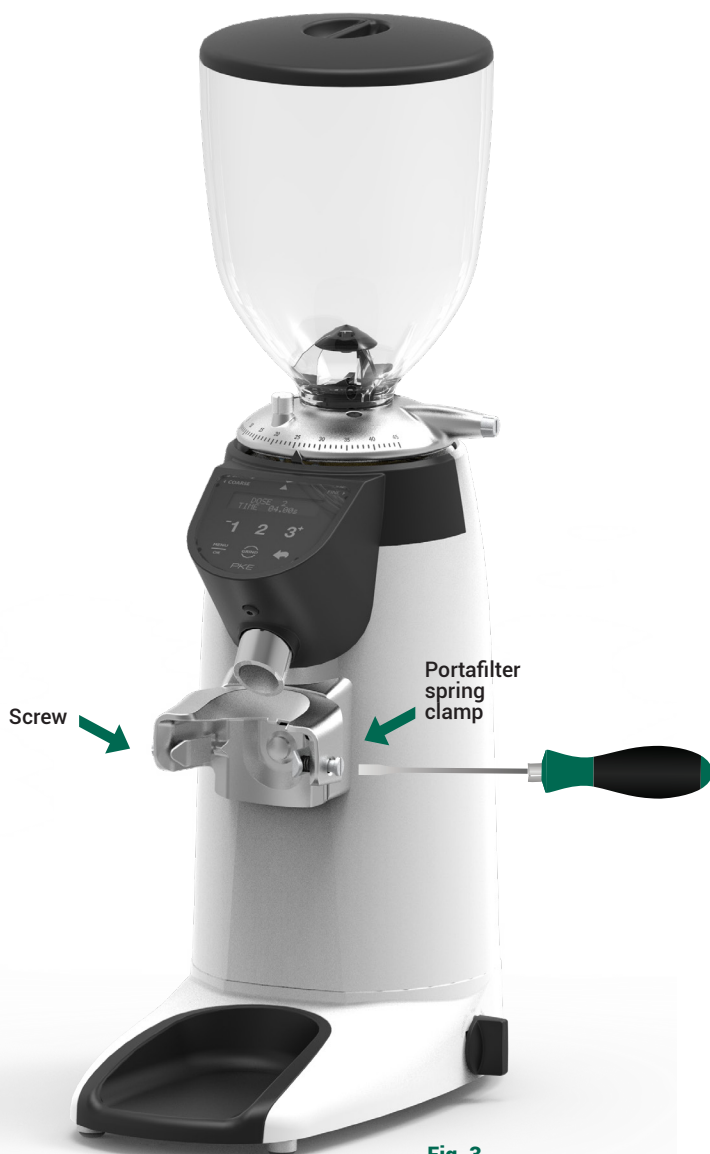


Fig. 3

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 screw (15) on the lower support (10) by using the Allen Key H2 included with your grinder.
2. Adjust the support to the desired height using the portafilter as the point of reference.
3. Tighten the screw (15) with the Allen Key H2 provided (Fig. 4).



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



Fig. 4

8. REGULATION

8.3. GRIND ADJUSTMENT SYSTEM

Rotate the grind regulator (16) until reaching the grind level desired. Rotating the grind regulator clockwise will result in a coarser grind; turning the regulator counter clockwise will result in a finer grinder* (Fig. 5).

Once you reach the desired grinding point, you can fix the grinding regulation (16) using the regulation break (7) (Fig. 5).



* 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.



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.

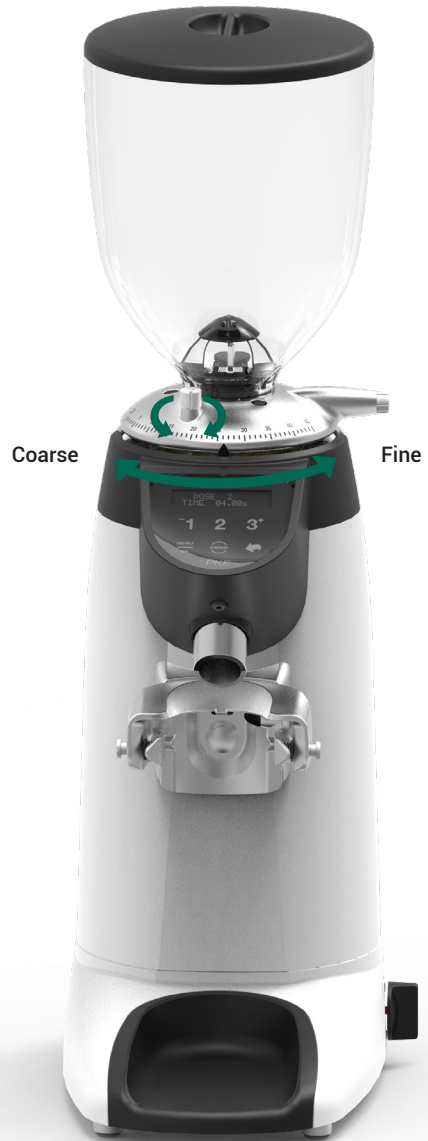


Fig. 5

9. OPERATION

9.1. GENERAL SWITCH

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

AUTOMATIC / OFF / MANUAL (Fig. 7.3.)

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



Fig. 7.3.

9.2. UTILIZATION

Through the program menu (section 10.3.), it is possible to select three distinct functional modes: **AUTOMATIC MODE, PRESELECT MODE AND MANUAL MODE.**



Fig. 7

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



Fig. 8

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. DOSE BUTTON (GRIND O REFILL)

If you keep pressing the fill (8) or refill (19) button, you can manually fill the holder with the desired amount of coffee, having much more control of the quantity with the refill option.

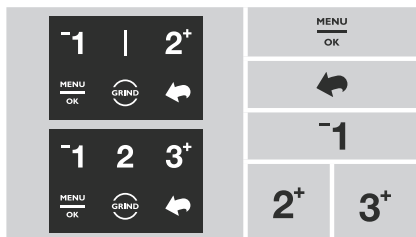
9.7. TAMPER

9.7.1. FIXED TAMPER (OPTIONAL)

Position the portafilter below the tamper (17) and push up to tamp the ground coffee (Fig. 8).

10. CONFIGURATION

10.1. DISPLAY ICON GUIDE



Access to menu.
Value or selection approval.

Return.

Up shift in menu.
Decrease value.

Down shift in menu.
Increase value.

10.2. 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 time of the respective dose numerical icon (**1**, **2** or **3**) on the touch screen twice (double tap), followed immediately (2 seconds or less) by pressing the **MENU/OK** button.

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

Automatically the icon of the desired dose icon and the **MENU/OK** 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 **2** or **3** on the LCD screen and the time will increase, and press the icon **1** to decrease the time.
2. Pressing the operation front button (11) or the dose icon **GRIND** (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.

10. CONFIGURATION

10.3. CHANGING THE CONFIGURATION MENU



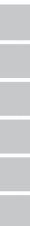
To enter the configuration menú, press the  icon. Once in the menu, use the buttons (**1**, **2*** or **3***) to toggle through the menu options, and confirm/choose the desired option with the  button. Press the  icon to return to the previous option.

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.

MENU	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
		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
		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		
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:

- In order to properly clean the bean hopper (2), first empty out all remaining beans and fragments.
- Close the bean trap on the hopper (4) and grind out the remaining coffee in the grind chamber.
- Remove any remaining coffee beans from the bean hopper (4).
- Pour the recommended grinder cleaning product into the bean hopper (2) and open the bean trap (4), allowing the cleaning product to pass into the grind chamber.
- Grind the cleaning product at a medium course grind setting until the recommended amount is passed through the system and nothing remains in the grind chamber.
- Clean the hopper (2) and refill with coffee beans.
- Discard the first 2-3 doses of coffee to assure that the residual cleaning product is removed from the grind chamber and set the grind regulator to the desired setting (16).

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
PKE	7.000 Kg

12. MAINTENANCE

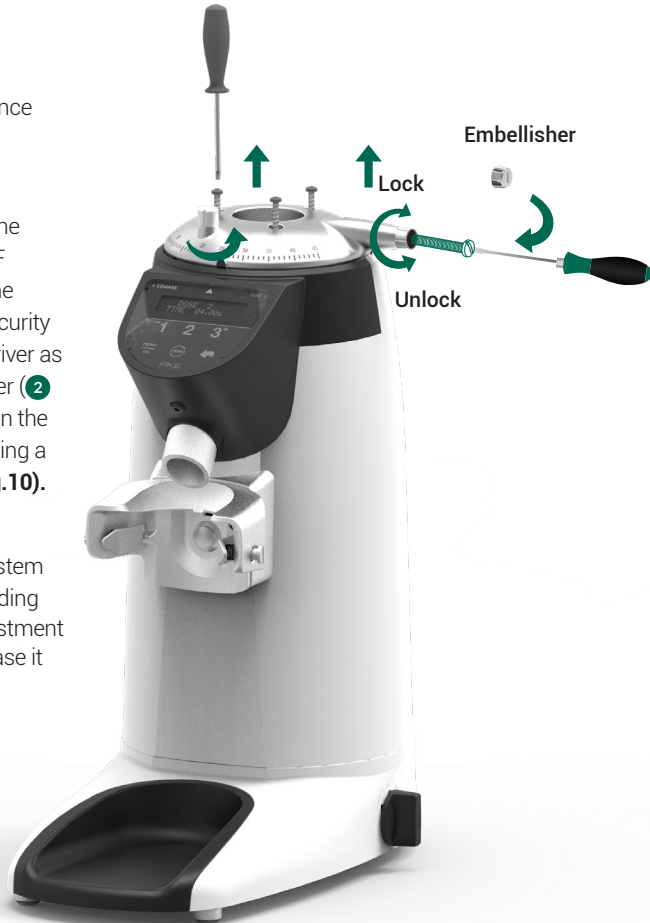
12.3. GRINDING GROUP MAINTENANCE / CHANGING BURRS

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) from the grind regulator (16). Loosen the screws on the grind regulator (16) using a Torx T20 screw driver following (Fig.10).

For the grinders with micrometric system **PARALLEL**, before removing the grinding regulator (6), turn the grinding adjustment brake (7) counter-clockwise to release it from the **PARALLEL** fixing shoe.

Rotate the upper holder clockwise until it is removed from its housing.



NOTE: These operations should be done by a qualified service technician.

Fig. 10

12. MAINTENANCE

Loosen the propeller with *Allen key H6*.

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



Fig. 11

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*.

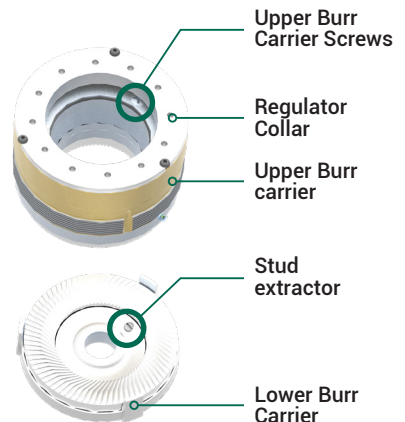


Fig. 11.1

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 *Allen 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.

Then proceed as indicated in point **12.3.1.B**

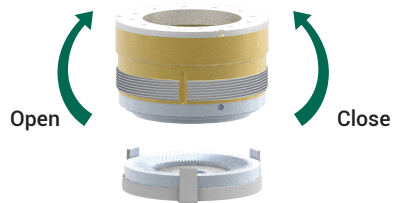


Fig. 12

12. MAINTENANCE

12.3.1. ADJUSTING THE PARALLEL SYSTEM

A) Loosen the screws of the grinding regulator (16) with the help of a Torx T20 screwdriver, according to (Fig.10.) For grinder models with micrometric system **PARALLEL**, before removing the grinding regulator (6), turn the regulating brake (7) counterclockwise to free it from the **PARALLEL** fixing shoe.

B) Adjust the upper burr holder to the point that the burrs touch - point (!). Replace the grinding regulator (6) and match the regulator brake with the fixing shoe.

Once the brake and the shoe are fixed, match point 0 of the regulator with the indicator. At that point we tighten the 3 screws with *Torx T20* according to (Fig.10).



Fig. 15

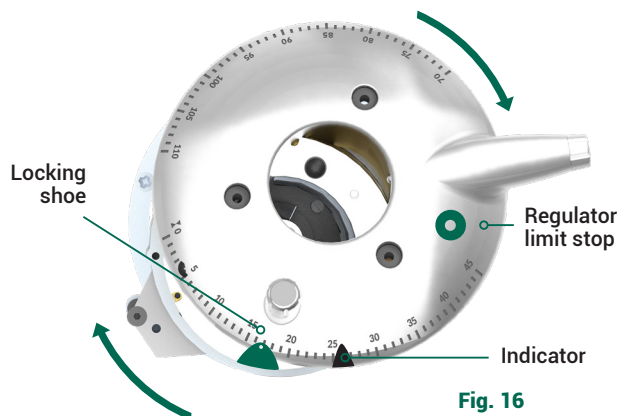


Fig. 16

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. See **12.3.1.A section**
2. Remove the screws securing the plastic cover using an *Allen* key No. 2.5.
3. Remove the screw fixing the base of aluminum siding, using an *Allen* key No. 4.

4. Remove the coffee outlet (12), by removing the two retaining screws using a Philips PH2. At this point, access to grid stainless is possible. The grid is replaced without removing any screws.

ENSURE PLACEMENT IN CORRECT POSITION.



Fig. 19

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 **12.4.** to point **2.**
- 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. 21).**

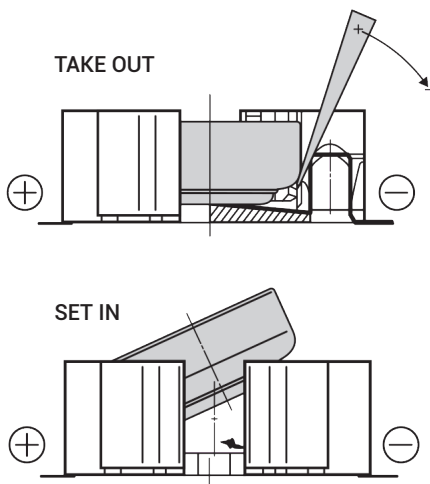


Fig. 21

In models with LED lights, the LED plate must be removed before, in order to access the battery holder comfortably. Apply a twist for an easy removal as seen in **(Fig. 22).**



Fig. 22

12. 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.

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ORIGINAL INSTRUCTIONS

Ref. Quality process 002/03 | v.30/04/2019 | K07173



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