



Handground Precision Coffee Grinder

# Meet Handground

Top cap and handle



Solid aluminum handle

Pakka wood knob

Measurement marks  
~10g each

Grind size adjustment  
1 - Fine    8 - Coarse



Current grind size

Ceramic burr mill



Glass grounds catcher

1. Turn adjustment ring to set grind size



2. Turn top clockwise to release



3. Load hopper with coffee beans



4. Replace top, turn CCW to lock



5. Turn handle clockwise to grind



6. Turn glass catcher CCW to unscrew



Video guide and more details at [handground.com/howto](http://handground.com/howto)

# Handground Brew Guide Magnet

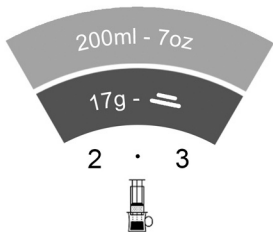
Place the magnet on your fridge for a quick reference of common ratios and recipes. For more in depth guides, visit [handground.com/brewguides](http://handground.com/brewguides)

Water in milliliters or ounces

Coffee in grams or marks on side of hopper

Recommended grind settings

Brew method icon



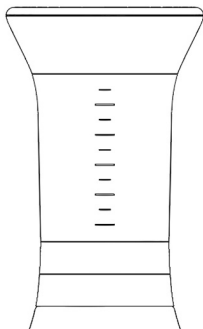
## Measuring Coffee Beans

The preferred way to measure coffee is with a scale because coffee beans have different densities depending on how they were grown, processed and roasted.

If you find yourself without a scale, you can use the measurement marks on the side of the hopper to approximate the amount of coffee you need.

Each mark represents about 10g. You can match the number of marks in the brown ring on the Brew Guide to the marks on the hopper.

**Each — mark is ~10g**



# Grind Size

- To change grind sizes, turn the adjustment ring that is numbered 1 - 8. Setting 1 is the finest grind size and setting 8 is the coarsest.
- As you turn the ring you should feel a step in between each number for a total of 15 settings. Each step raises or lowers the burr mill by 0.165mm.
- Look for the arrow just above the adjustment ring to see the current grind setting.

## **How does grind size affect your coffee?**

The main variables in the coffee brewing process are water temperature, ratio of coffee to water, brew time, and grind size. Changing the grind size changes the total surface area of coffee that is in contact with water.

### **If your coffee is weak**

Try using a finer grind size. This will increase the surface area and increase extraction.

### **If your coffee is bitter**

Try using a coarser grind size. This will decrease surface area and decrease extraction.

Start with the grind setting that is recommended for your brew method on the Handground Brew Magnet, then try experimenting with different grind settings to increase or decrease extraction.

# Cleaning Your Grinder

You should clean your grinder every month to remove the build up of fine particles and oils that can cause stale and undesirable flavors in your coffee.

To begin the cleaning process, unscrew and remove the glass catcher from the bottom of the grinder.

Unscrew the stainless steel thumb nut (1), then grasp the bottom edge of the inner burr mill (3). Pull the burr away from the grinder to slide it off the axle (5). (*Tip: turn the grind size setting to 8 to make the burr easier to remove.*)

There are two plastic inserts that sit above (4) and below (2) the burr mill. These inserts are used to level and align the burr.

Remove the top of the grinder from the hopper. **Do not wash the top handle assembly**; it contains a gearbox that can be damaged if exposed to water.

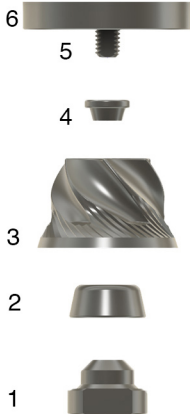
Gently hand wash the hopper, glass catcher and burr. A toothbrush is useful to clean the teeth on the inner (3) and outer (6) burr mill.

Once everything is clean and dry, lock the top onto the hopper. Then replace the top insert (4), the inner burr mill (3), the bottom insert (2) and tighten the thumb nut (1) onto the axle (5).

Handwash only



Burr Assembly



Video guide at [handground.com/cleaning](http://handground.com/cleaning)

# Tips & Grinding Positions

- Make sure the glass catcher is screwed on tight before grinding.
- Gently shake the glass catcher left and right to pour grounds out of it.
- Lightly roasted beans, small beans and stale beans are harder to grind.
- Grind your coffee right before brewing. Once coffee is ground it will oxidize faster, losing desirable flavors and aromas.



Place the grinder on a flat smooth surface. Press down on the top with the palm of your left hand and begin grinding.



Place the base of the grinder on the top of your thigh, just below your hip with knees bent. Place left palm on top and begin grinding.



Wrap your left hand around the hopper, just below the top. Use an up and down motion with your left hand while grinding with the right.

# Precautions

- Your coffee grinder was designed to grind coffee beans. We do not suggest grinding anything but roasted coffee beans.
- If the handle becomes hard to turn, try shaking the grinder or turning the handle in reverse (counter clockwise) to dislodge any hard or stuck beans.
- Beware of rocks or other hard materials that may find their way into your coffee beans. Trying to grind hard materials like a rock can break the grinder.
- Ceramic and glass are brittle materials. The burr and grounds catcher can break if dropped on a hard surface. Replacements are available by contacting us at [hello@handground.com](mailto:hello@handground.com).
- If you tap the catcher on the base of the grinder to knock static grounds loose, watch out for knocking the glass into the base of the burr or thumb nut. This can chip the glass.
- Do not use an electric drill to power the grinder. This can cause unnecessary stress on the components and lead to parts breaking.
- Keep out of the reach of children. There are small components which can act as choking hazards.







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team for further questions.**

**Email them at [info@espressoparts.com](mailto:info@espressoparts.com)  
or call 1(800)459-5594 (8am-4pm PST)**