

6 GRINDER MAINTENANCE

6.1 Ordinary maintenance

Your A||Ground^{sense} grinder does not require any significant routine maintenance operations except for periodic cleaning that must be done by following the operating procedures below.



ATTENTION! Before any cleaning, disconnect the grinder from the mains by setting the relative switch (Fig. 23) to “O” (OFF) and detach the power cord from the outlet (Fig. 24).

ORDINARY MAINTENANCE INTERVENTIONS

Frequency	Type of Intervention	Paragraph
After each use	Precise equipment cleaning	6.1.1
After each use	Supply cable status check	6.1.2
Every 6 months	Final cleaning of grinders	6.1.3
Whenever necessary	Storing the grinder	6.1.4
Whenever necessary	Instant weighing system calibration	6.1.5



ATTENTION! “Red speed” type grinders, whose surface has been specially treated to increase resistance to wear, are installed in A||Ground^{sense} grinders. This treatment is done to ensure that the grinders work in optimal conditions throughout the machine’s entire life. If, however, the grinders are damaged (e.g. if the removable chamber is accidentally dropped on the floor and/or if any hard foreign objects have been accidentally placed in the grinding chamber), they must only be replaced by a trusted specialist repair service.

6.1.1 Cleaning the equipment

AFTER EACH USE: thoroughly clean the appliance.

Removing and cleaning the hopper (Fig. 25)

Close the shutter (Item 1) and remove the hopper (Item 2) from the appliance.

- Remove the lid (Item 3) from the hopper and empty out all the coffee beans contained inside. We recommend pouring the coffee back into its original bag and hermetically sealing it to preserve its freshness and aroma.
- Clean the internal and external surfaces of the hopper using hot water and a neutral PH non-perfumed detergent and degreaser suitable for the food sector. Do not use abrasive sponges and/or aggressive detergents that could damage the surfaces of the hopper.
- Dry the washed parts thoroughly using a soft, dry cloth.



ATTENTION! The ring nut cannot be washed in a dishwasher.

AFTER EACH USE: thoroughly clean the appliance.

Removing and cleaning the adjustment ring nut (Fig. 26)

- **A** Turn the adjustment ring nut clockwise (Item 1) until, when it reaches the limit switch position, the locking pin (Item 2) clicks upwards.
- **B** Press the locking pin down and rotate the ring nut clockwise slightly until it releases from its guide.
- **C** When the release point is reached, lift and remove the adjustment ring nut from the machine body.
- Clean the inner and outer surfaces of the ring nut using a damp cloth. Do not use abrasive sponges and/or harsh detergents that may damage it.



ATTENTION! The ring nut cannot be washed in a dishwasher.

Cleaning the removable chamber and upper grinder (Fig. 27)

- With an aspirator, vacuum out the coffee beans contained in the collar of the removable chamber.
- Remove the removable chamber (Item 1) from the machine body.
- Using a soft bristle brush (clean and sanitised), with a dry cloth and a vacuum cleaner, clean the removable chamber (Item 1) and the fixed grinder attached to it (Item 2) carefully removing any residual coffee powder from all the surfaces and teeth of the grinder.



ATTENTION! Each time the removable chamber is removed, clean its contact surface with the grinding chamber with a brush (Item 3).



ATTENTION! Do not use water and/or detergents to clean the removable chamber and the fixed grinder. The removable chamber and the fixed grinder cannot be washed in the dishwasher.

Cleaning the grinding chamber and lower grinder (Fig. 28)

- Using a vacuum cleaner, remove the coffee beans and powder contained in the grinding chamber (Item 1).
- With a soft bristle brush (clean and sanitised) and a dry cloth, clean the grinding chamber (Item 1) and the lower grinder (Item 2).



ATTENTION! Each time the removable chamber is removed, carefully clean the entire relative contact surface inside the grinding chamber with a brush (Item 3).



ATTENTION! Do not use water and/or detergents to clean the grinding chamber and the grinder.

AFTER EACH USE: thoroughly clean the appliance.

Cleaning the coffee drain pipe (Fig. 29)

- Hold the coffee dispensing tube (Item 1) and extract it from its seat to which it is connected by means of a magnet coupling.
- Wash the dispensing tube with hot water and a non-perfumed detergent and degreaser with a neutral pH specific for the food sector.
- Dry with a soft cloth.
- With a vacuum cleaner and a dry cloth, clean the seat of the dispensing tube from all coffee powder residues.

Cleaning the machine body (Fig. 30)

- The external cleaning of the machine body must be performed using soft cloths and products suitable for the food sector.



ATTENTION! Do not use abrasive sponges and/or aggressive products that can damage the external surfaces of the machine.



ATTENTION! It is forbidden to use jets of water or steam to clean the machine body.

Reassembling the grinder (Fig. 31)

After cleaning, reassemble the grinder

- Insert the coffee dispensing tube (Item 1) into its seat until it is attached to the magnet inside the seat itself.
- Insert the removable chamber (Item 2) in the machine body, making sure it is facing the right way.
- Fit the adjustment ring nut (Item 3) by acting as follows:
 - A** Position the adjustment ring nut (Item 3) on the machine body by aligning the red arrow (Item 4) with the red reference notch on the removable chamber (Item 5).
 - B** Press the ring nut against the machine body and rotate it slightly anti-clockwise until the coupling point is found. When the coupling point is reached, the locking pin (Item 6) clicks upwards blocking the rotation of the ring nut.
 - C** Press the locking pin (Item 6) and turn the ring nut anti-clockwise again until it reaches the desired working position.
- Fit the hopper (Item 7).

The machine is ready to be used again after being supplied and refilled with coffee.

6.1.2 Supply cable status check

AFTER EACH USE: check the power cord (Fig. 32)

- With the cable disconnected from the power outlet, visually check, as well as checking with your hands, that the plug and protective sheath are not damaged and that the wires are not exposed.



ATTENTION! If the power cord is found to be damaged, have it replaced by a specialised repairer.

6.1.3 Thorough cleaning of the grinders

EVERY 6 MONTHS: perform a thorough cleaning of the grinder (Fig. 33)

The grinders must be thoroughly cleaned at least every 6 months (or sooner if deemed necessary), using products specifically designed to clean grinders, which are easily available on the market (e.g. PULY GRIND detergent for coffee grinders).

- Thorough cleaning must be done once normal cleaning has been completed, with the machine emptied of coffee and without the supply hopper.
- Clean the grinders by pouring a dose of product into the grinding chamber (completely empty) and then starting the grinding cycles until the product is completely ground. During grinding, the product (in grains or crystals) regenerates the grinders, completely removing any coffee deposits, encrustations, moulds and fatty deposits from their surfaces, absorbing the oil and destroying any rancid part without leaving residues.
- In this way, the grinders are regenerated without the need to disassemble them.

6.1.4 Storing the grinder

If the grinder is not going to be used for a long period, it is advisable to carry out the following operations to keep it in good condition and to avoid any issues the next time it is restarted.

WHEN NECESSARY: machine not used for long periods (Fig. 34)

- Carefully clean the grinder as described in Para. 6.1.1.
- Thoroughly clean the grinders as reported in Para. 6.1.3.
- Unplug the power cord from the power outlet.
- Cover the machine with a cloth to protect it from dust and dirt.