HC-880 LAB/LAB S **Bulk Coffee Grinder OPERATING & SERVICE MANUAL**



Designed in EU.

Produced by HeyCafé Co., Ltd. 赫意凯(常州)电器设备有限公司

Building #6, #2 Tenglong Rd, Wujin Economic Development Zone, Jiangsu, 213161 China

WARNINGS

- This Grinder 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 Grinder by a person responsible for their safety.
- 2 Children should be supervised to ensure that they do not play with the Grinder.
- 3 Care is needed when handling cutting blades during cleaning.
- 4 If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.



Correct Disposal of this product

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Warranty Information

The manufacturer provides warranty in accordance with the legislation of the customer's own country of residence, with a minimum of 1 year (Germany: 2 years), starting from the date on which the Grinder is sold to the end user. The warranty only covers defects in material or workmanship. The repairs under warranty may only be carried out by an authorized service center. When making a claim under the warranty, the original bill of purchase (with purchase date) must be submitted.

The warranty will not apply in cases of:

- Normal wear and tear
- Incorrect use, e.g. overloading of the Grinder, use of non-approved accessories
- Use of force, damage caused by external influences
- Damage caused by non-observance of the user manual, e.g. Connection to an unsuitable mains supply or non-compliance with the installation instructions
- Partially or completely dismantled Grinders

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1) PREFACE

Congratulations for purchasing the HC-880 grinder. The HC-880 is a commercial Grinder to be used by professional users at groceries, coffee shops, coffee roasters, espresso bars, hotels and restaurants. The HC-880 grind's whole been coffee into a container (not provided) with variable stepless grind setting dial, from super fine to course coffee powder.

Read this manual from cover to cover before using the Grinder as it contains important safety, operation, and maintenance instructions for the proper use of the Grinder. Keep the manual in a safe place for future use and reference.

The manufacturer reserves the right to modify the grinder and the manual accordingly. For any questions please refer to your local dealer.

2) TECHNICAL SPECIFICATION

2-1) HC-880 LAB TECHNICAL SPECIFICATIONS

Dimensions:

Height: 685mm, Width: 180mm, depth: 450mm

Weight: 26Kg

Disks diameter: 84mm

Beans hopper's capacity: 1.3Kg Coffee beans

Electrical Specifications (single phase):

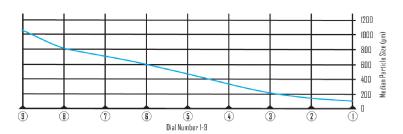
230V/50Hz Maximum current 4.5 Ampere 230V/60Hz Maximum current 5 Ampere 110V/60Hz Maximum current 9 Ampere

Grinding capacities:

>450gr/min. @ #3 setting (espresso)

Powder coarseness:

100micron-1000micron @ #1setting to #9 setting



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2-2) HC-880 LAB S TECHNICAL SPECIFICATIONS

Dimensions:

Height: 585mm, Width: 180mm, depth: 450mm

Net Weight: 23Kg, Gross weight:25Kg

Disks diameter: 84mm

Beans hopper's capacity: 1.3Kg Coffee beans

Electrical Specifications (single phase):

230V/50Hz Maximum current 4.5 Ampere 230V/60Hz Maximum current 5 Ampere 110V/60Hz Maximum current 9 Ampere

Grinding capacities:

>450gr/min. @ #3 setting (espresso)

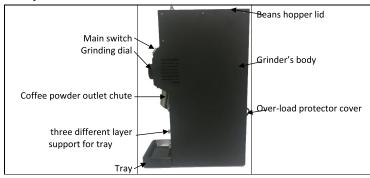
Powder coarseness:

100micron-1000micron @ #1setting to #9 setting



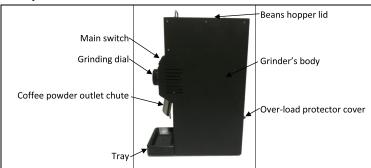
3) General Description

3-1) HC-880 LAB



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3-2) HC-880 LAB S



4) UNPACKING AND INSTALLATION:

Warning: All grinder's technical handling operations such as installation, maintenance, or service should be performed by certified personnel or by your local dealer.

- After opening grinder's package, make sure that the Grinder is intact and that there is no
 visible damage. If there is any doubt, DO NOT continue the installation procedure and
 contact your local dealer for further assistance.
- Unpack the product carefully. For your convenience we suggest storing all packaging materials where they can be used in the future, whenever the Grinder's transportation is necessary.
- 3. Place the grinder on a stable flat counter in a dry area away from water or water splashes.
- Open hopper's beans lid and visually inspect that there no foreign objects of any kind remove any foreign object accordingly.
- 5. Install the grinder's powder residue tray.
- 6. Before plugging in the electrical cord, make sure:
 - a) The Grinder voltage and frequency rating (according to the back side label) is the same as the supply mains.
 - b) The wall socket is fitted with an efficient ground contact.
 - c) DO NOT plug the Grinder into the supply mains if a ground system is not available in mains socket, socket should in compliance with national/local electrical codes.
 - d) IT IS COMPULSORY TO GROUND THE GRINDER. The manufacturer cannot be held responsible if this obligatory requirement was not complied.
 - f) The power consumption of the Grinder (according to the back side label) is consistent with the relevant wall socket capacity.
 - g) The wall socket is protected against short-outs and power surges.
 - b) Do not: use extension cables, plug adapters for multiple sockets, or make shift connections.
- 7. Plug in the Grinder.

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5) OPERATION Operation controls



Fig 5-1

- 1. Main Switch is a 3-way switch with Off, ON and Run positions (Fig 5-1).
- The stepless grind setting knob is showing the current grinding setting. Turn the grind setting knob clockwise to achieve a finer grinding, or counterclockwise for coarser grinding. (fig 5-1).

First time operation (to perform once after unpacking):

- 1. Plug-in the power cable into wall socket.
- 2. Set the grind setting knob on coarsest position (#9).
- 3. DO NOT PLACE COFFEE BEANS INTO THE BEANS HOPPER YET.
- 4. Start the grinder by switching the main switch to 'RUN' let the grinder run for a while then while still running gradually change the grind setting from #9 all the way to #1. And then return to #9. Repeat this cycle few times while the grinder is running and listen for any abnormal noise coming from the grinder throughout the process.
- 5. For any abnormal or excessive noise refer to your local dealer.

Grinding coffee:

- 1. After the completion of 'first time operation' the grinder is ready to be used.
- Fill the hopper with coffee beans and place an empty container or bag under the powder's chute. Set the desired coarseness and turn the main switch to RUN.
- 3. Ensure using a container (or bag) which is in higher volume than the desired grinding volume.
- 4. While grinding observe the powder's flow into the container.
- Make sure that the powder is not overflowing the container and or blocking the powder's chute.
- Stop the grinding by turning the main switch to 'OFF' position, before removing completely the container use the container clipper to shake and remove the final powder from the chute into the container (fig 5-2)



Fig 5-2

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Remark about operation intervals:

It is a normal occurrence that during long grinding periods the grinding chamber will warm up. In order to achieve best grinding results, it is recommended to grind coffee in short intervals of no longer than 15 minutes grinding per period of 35 minutes.

6) SAFETY DEVICES

Overload protection:

The grinder's motor is equipped with a semi-automatic overload protection device which cutoff the motor's power automatically at over current condition. The overload protector is located on the back of the grinder behind the round lid.

In the event that the overload protection was tripped as a result of technical problem (e.g.: jammed blades, worn out bearings, foreign object in grinding chamber, etc.) the grinder's main switch should be turned off and the main power plug must be disconnected. Allow the grinder to cool down before any further maintenance. For further handling of the device contact your local service provider.

In the event that the overload protection was tripped as a result of a long continuous operation allow the grinder to cool down. Reset the semi-automatic protector by pressing the protector's button (uncover the lid first).

On the first operation after resetting a tripped over-current protector observe the grinding quality and noise level, and if there are any irregularities shut down the grinder and call a certified technician for a complete analysis of the Grinder.

Beans conveyor and grinding chamber safety cover:

The grinding chamber can be a hazardous area if the proper precautions aren't observed. The beans hopper is equipped with hands and fingers safety protector.

- Never remove the safety protector while the grinder is plugged in.
- Never use a grinder that is not equipped with protector or if the protector is broken

SAFETY INSTRUCTIONS 7)

- 1. NEVER OPERATE THE GRINDER IF THE BEAN HOPPER IS NOT FULLY SECURED TO THE GRINDER'S BODY. BEFORE REMOVING THE HOPPER FOR ANY REASON MAKE SURE TO DISCONNECT THE POWER SUPPLY.
- 2. NEVER CLEAR FOREIGN OBJECTS FROM THE BEANS CONVEYOR OR BEANS HOPPER WHEN THE GRINDER IS PLUGGED INTO A POWER SOCKET.
- 3. BEFORE ANY MAINTENANCE, EVEN FOR CLEANING, ALWAYS DISCONNECT THE POWER SUPPLY.
- 4. Never attempt to insert your fingers or any foreign objects into the grinding chamber or
- 5. Be aware that grinding blades continue rotating for a short while after switching OFF the Grinder and the grinding operation has ended.
- 6. In the event that the Grinder has a malfunction or the blades need to be replaced, do not attempt to service the Grinder by yourself.
- 7. Do not change or tamper with the Grinder.
- 8. Do not use the Grinder barefoot or if your hands or feet are damp.
- 9. Do not use the cable wire to pull and disconnect the power plug.
- 10. Always keep the Grinder dry (internally and externally).
- 11.Do not regrind coffee powder
- 12.Do not attempt to use the grinder grinding anything else other than roasted coffee beans.

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8) MAINTENANCE AND SERVICE

Warning: All Grinder's technical handling operations, such as installation, maintenance, or service should be performed by certified personnel or by your local dealer.

Check the state of the grinding blades periodically (approximately every 100kg of grinded coffee). Good condition blades will result in a high quality grind and prevent the Grinder's over-heating. Replace grinding blades every 1,000kg of grinded coffee (with normal hardness blades).

The noise level of a grinder is a god indicator of its general condition. Be aware of the Grinder's noise level. In case the noise level is higher than normal or irregular noises are coming from within the Grinder, get certified personnel to perform an overall check of the Grinder.

BEOFRE ANY MAINTENANCE OR DISASSEMBLY PROCEDURE MAKE SURE THE GRIDNER IS EMPTY OF COFFEE BEANS AND CLEAN OF POWDER

Removing the grind setting knob:

- 1. Turn the grind knob to finest grinding position. (fig 8-1)
- Use a a flat screw driver (provided with the grinder) to remove the knob's main center screw
- 3. Pull out the knob (fig 8-2)
- 4. After removing the grind setting knob, please note the silicone sliding stepless cushion relative position of the marks on the grinding body and on the internal dial knob, if no further setting is required refrain from changing the position of the internal knob (fig 8-3)



Fig 8-1 Finest position



Fig 8-2 loosen the securing screws



Fig 8-3 silicone and body markers

Readjustment of grind setting

The HC-880 was factory set for different types of coffee powders, from finest Turkish coffee to coarsest hand filter coffee. However, in course of time or after thorough cleaning procedures or disks replacement, some changes in setting may be required. If you feel your grinder is out of tune (either a squeaking noise or grind powder is too coarse at the finest setting) please run through the following procedure.

- 1. Release and pull the main grinding knob out.
- 2. The steel internal knob is exposed out now.
- 3. Note the current steel knob position (the relative position between the marker on

- the knob to the marker on the main body)
- 4. Use a flat screw driver to slightly turn the steel knob clockwise in order to make the presetting finer or counterclockwise in order to readjust the grinder coarser
- 5. Test the new setting, by running the grinder without coffee beans first. Then if no an noise from on the new setting position use some coffee beans to test the new position. Readjust accordingly.
- 6. Turn OFF the grinder, re-assemble the knob on Turkish coffee position, tighten the screw and place the Logo cover back into its position.
- 7. Check the grinder by grinding coffee beans to various types of coffee powder and repeat the entire process if necessary.

9) **CLEANING**

BEFORE ANY CLEANING ROUTINE GRIND AND MAKE SURE NO BEANS OR POWDER ARE IN THE GRIDNER

DISCONNECT THE GRINDER POWER SUPPLY.

NEVER USE RUNNING WATER FOR THE CLEANING PROCEDURE.

USE ONLY PERFECTLY CLEAN CLOTHS OR BRUSHES TO CLEAN THE GRINDER.

DO NOT USE ABRASIVE CLEANING PRODUCTS AS THEY MAY SCRATCH GRINDER'S FINISHING.

Cleaning the bean hopper

- 1. Release the top cover screws (4 screws on each top right and left side of the grinder)
- 2. Release the 2 beans hopper screws (located on its back side)
- 3. Pull out the beans hopper and rinse it thoroughly with water and soap.
- 4. As the beans hopper is made of ABS, use only liquid detergent (free of abrasive components) and soft sponge.
- 5. Before reinstalling the beans hopper, make sure it is thoroughly dried.

Cleaning the grinding chamber

Before starting the thorough cleaning procedure of the read the complete set of instructions.

- 1. Refer to the previous paragraph 8 in order to disassemble the grinding knob
- 2. Refer to the below steps 1-8 in order to disassemble the grinding core
 - a. Use a cross screw driver to release the 4 screws that secure powder chute to the front cover.
 - b. Use a flat screw driver to release the 4 screws of front cover and pull it gently out.
 - c. Make a note and mark the wiring connection order with the main switch and then release the 4 wires
 - d. Use a #3 Allen key to release the main grinding house (4 screws)
 - e. Pull out the entire grinding house including the internal grinding knob.
 - f. Pull out the bearing holder
 - g. Pull out the disk holder with the beans' conveyor. Pay attention to the spring at the end of the beans conveyor, it should be kept for the after cleaning assembly process.
- 3. Reaching Step 8 below is the base situation for cleaning and replacing disks.
- 4. Use brush and cloths to clean all the parts thoroughly

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- a. Do not use sharp objects to scrape coffee residue off of the blades.
- b. Examine both of the blades' condition and replace them as necessary.
- c. The replacement and assembly of a new set of blades is a delicate task. Only skilled technical personnel should be allowed to perform blade removal and assembly.
- d. Always use an original spare parts made by the manufacturer
- 5. Clean the exposed grinding area.
- 6. Before re-assembling the parts lightly grease the motor shaft with food grade grease.
- 7. Make your assembly way back in opposite order (steps 9-5)
- 8. Before assembly the main knob check and if necessary recalibrate Grinder's tuning (refer to ADJUSTMENTS OF GRINDING OPERATION on paragraph 8)
- 9. After all cleaning and replacing tasks are through make sure to assemble all of the parts and safety screws the same way as they were disconnected. If anything does not fit back together or there are left over parts, do not attempt to operate the Grinder, call for the assistance of your technician. Start working gradually and observe any irregular noise or behavior of the Grinder.
- 10. Advise with your local technical support for any irregular noise or grinding problems.



Step 1 -remove chute



Step 2 - remove front cover step



Step 3-mark and disconnect wires



Step 4 note internal knob position Step 5 - release grinding house Step 6 -remove grinding house







Step 7 -remove the bearing cover



Step 8 -remove the shear key



Step 9 - remove the disk holder

HeyCafé Co., Ltd. Page 11 of 14 A 'deeper' cleaning procedure should only be performed by a skilled technician.

To ensure long lasting grinder and great fresh taste of coffee, the cleaning procedure as described above should be repeated routinely and at least once per month or as necessary according the grinder's usage and quality of beans.

END

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Add your remarks here:

No.	Date	Event	remark

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Important details and telephone numbers:				
Local dealer address:				
Telephone number: F	ax number:			
Technician mobile number:	name:			
Coffee beans supplier details:				
Telephone number:	av numher			

HC-880 LAB/LAB S 大型咖啡磨豆机 操作说明手册



赫意凯(常州)电器设备有限公司 常州市武进经济开发区腾龙路2号6号厂房

邮编: 213161

警示

- 1. 该款机器不建议有生理,视觉或精神缺陷的,或缺乏此方面经验和知识的人操作使用(包括儿童在内),除非有相关负责人授权使用。
- 2. 儿童禁止触碰该磨豆机。
- 3. 在清洁磨豆机时需小心刀片部位, 以免划伤。
- 4. 如果发现电源线有损坏,请联系制造商,代理商或相关技术人员维修,以免造成伤害。



废旧产品处理

标志表明此产品不可与其他生活垃圾一同处理。为防止不当处理对环境的污染和人类 健康的损害,请注意材料的合理可再回收使用。请联系当地的经销商或通过回收利用系统 回收该废弃磨豆机,以保证产品安全回收。

质保说明

制造商提供2年保修期,自该磨豆机销售到终端客户开始。质量保修仅限于零部件和技术支持。在保修期内,仅限该磨豆机制造厂商授权的服务机构进行维修。在保质期内维修的,请出示原始标有购买日期的发票.

以下情况不在保修范围之列:

- 正常损耗
- 使用不当,如机器超负荷使用,使用不配套的配件
- 强行操作,由外部环境造成的损坏
- 未阅读说明书而操作失误的,如:连接至不匹配电源或未按照说明安装操作
- 部分或整体拆除设备

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1) 前言

欢迎购买使用HC-880食品级大型咖啡磨豆机。HC-880咖啡磨豆机是一款商用电器,适用于超市食品店,咖啡店,咖啡烘焙店,Espresso咖啡吧,酒店和餐厅等。HC-880使咖啡灌满咖啡袋随机可变,从超精细咖啡粉到粗咖啡粉可供用户选择。

请在使用前逐页阅读该说明书,以确保正确安全的使用和保养设备。请妥 善保管说明书,以备日后使用和参考。

2) 技术参数

2-1) HC-880 LAB技术参数

尺寸:

高: 685mm,宽: 180mm,长: 450mm 净重: 26Kg 毛重: 28Kg 研磨刀片直径: 84mm

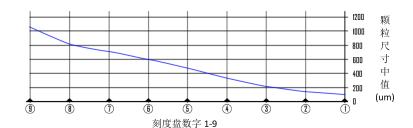
漏斗容量: 1.3 Kg咖啡豆

电气参数(单项):

230V/50Hz 最大电流4.5安培 230V/60Hz 最大电流5安培 110V/60Hz 最大电流9安培

研磨速度:

>450gr/min. @ #3档位设定(意式咖啡) 咖啡粉粒度: 100微米@#1档位设定->1000微米@#9档位设定



2-2) HC-880 LAB S技术参数 尺寸:

高: 585mm,宽: 180mm,长: 450mm 净重: 23Kg 毛重: 25Kg 研磨刀片直径: 84mm 漏斗容量: 1.3 Kg咖啡豆

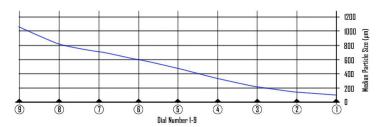
电气参数(单项):

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研磨速度:

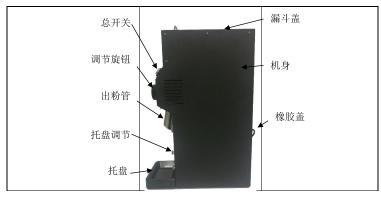
>450gr/min. @ #3档位设定(意式咖啡) 咖啡粉粒度:

100微米@#1档位设定->1000微米@#9档位设定

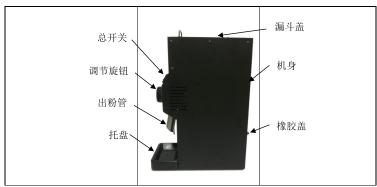


3) 产品示意图

3-1) HC-880 LAB



3-2) HC-880 LAB S



4) 开箱与安装

警告: 所有该磨豆机的技术操作,包括安装、维护、保养等必须由专业人士或当地经销商的指导下操作使用。

- 1. 打开包装箱后,确认机器完好无损。如有任何疑问,禁止使用并立即联系当地经销商。
- 2. 请小心拆箱。为了您的方便,我们建议妥善保存包装以备日后运输机器使用。
- 3. 请将机器放在平稳干燥处,避免滴水或溅水。
- 4. 打开漏斗盖, 目测检查是否有异物, 如有任何异物, 务必全部清除
- 5. 安装磨豆机的托盘
- 6. 接通电源前, 请确认:
 - a) 机器电压及额定频率(参照机身背面标贴)与供电电源相同。
 - b) 墙壁式插座须配有有效的接地线系统。
 - c) 如果接地系统未被检查是否与安全电流量相符,切勿接通电源。插座应符合当地电气规程。
 - d) 电源插座的接地安全性必须保证。如未按此规则操作,所引起一切后果 厂商概不负责
 - e) 机器消耗功率(参照机身背面标贴) 需与所提供墙壁式插座的功率一致
 - f)注意不要使墙壁式插座短路或过载供电
 - g)请勿使用电缆线,多电源插座等非生产厂商推荐的辅助配件
- 7. 接通磨豆机电源

5) 操作指南



图 5.1

- 1. 主开关是含0FF, ON 和RUN 3个档位的开关(图5.1)
- 2. 调节旋钮在超市模式下有9档粗细预设位或在专业使用模式下有18档粗细预设位。顺时针方向旋转调节旋钮为逐渐调细研磨,逆时针旋转为逐渐调粗研磨。在最细档位,磨豆机可以研磨80微米的细粉,在最粗档位,磨豆机可以研磨超过1000微米的粗粉。(图5.1)
- 3. 纸袋微动开关在出粉室的背面,只有当微动开关被激活时才可以研磨。

第一次操作(拆封后执行一次):

- 1. 将电源线插头插入墙壁式插座
- 2. 将调节旋钮设置在最粗粉档位(#9)
- 3. 此时不要将咖啡豆放入漏斗中
- 4. 将主开关调至RUN,启动磨豆机,让磨豆机空载运行几分钟,并且在运行过程中逐渐 改变研磨档位,一档一档从刻度9调到刻度1,然后再一档一档调回刻度9。在磨豆机运行时重复这个循环几次,并且听在整个过程中研磨机是否有异响。
- 5. 如有任何异响或过量的噪音请联系当地经销商

研磨咖啡:

- 1. 完成"第一次操作"后,磨豆机即可使用。
- 2. 将咖啡豆装入漏斗,在出粉管下放置一个空的容器或咖啡粉袋,调至需要的粗细度,然后把总开关调至RUN。
- 3. 确保使用的容器的容积与研磨的咖啡豆体积相同(或略大)
- 4. 研磨的同时,观察咖啡粉进入容器的情况
- 5. 确保咖啡粉未溢出容器或堵塞出粉管。
- 6. 将主开关调至0FF停止研磨,在完全移去容器前,轻拨弹轴,使出粉管中遗留的咖啡粉收集到容器中(如图5.2)。



图5.2

操作间隔注意点:

经过长时间研磨,研磨室温度升高属正常现象。为了获得最好的研磨效果,建议 每35分钟的周期内研磨时间不长于15分钟。

6) 安全控制设备

过载保护:

磨豆机马达配有一个半自动的过载保护装置,在发生"过电流"情况下自动切断电机电源。过载保护器在机身后盖圆形橡胶盖的后面。

如果过载保护器因其他故障失效(例如:刀片堵塞,轴承磨损,研磨室异物等), 应立即关掉主开关并切断电源。维修前必须等磨豆机冷却下来。设备的进一步处理请 联系当地经销商。

如果过载保护器因长时间连续工作失效,先等机器冷却下来,打开圆形橡胶盖,按下过载保护器上的按钮,重置过载保护器。

调整后第一次使用时,请观察研磨质量及噪音程度,如有任何异常情况,应立即停止使用机器,并联系专业技术人员做全面检查。

前刀架和安全保护网:

如果未注意恰当的防范, 研磨室将是个危险区域。

漏斗配备有针对手和手指的安全保护装置。

- 磨豆机通电情况下,请勿移除安全保护网。
- 没有或安全保护网损坏的情况下,请勿使用磨豆机。

7) 安全指导说明

- 1. 禁止在漏斗与机身未完全安装到位前开启机器。在任何情况下,取出漏斗前需确保已切断电源。
- 2. 禁止在电源接通状态,清洁刀架或漏斗。
- 3. 在进行任何维护前,即使是清洁,都必须要保证电源已经切断。
- 4. 禁止将手指或其他异物伸入研磨室或研磨刀片间。
- 5. 当心! 无论切断电源还是任何操作结束后刀片仍会保持一定时间的惯性旋转
- 6. 一旦机器故障或者需要更换刀片,切勿自行操作,请与当地技术人员联系
- 7. 请勿改变或篡改原机器设置
- 8. 请勿赤脚或者湿手的时候使用机器
- 9. 切断电源时请勿直接牵拉电源线
- 10. 始终保持设备内外部干燥
- 11. 切勿将研磨过的咖啡粉再次投入漏斗中
- 12. 切勿将咖啡豆以外的东西投入研磨

8) 维修及服务

警告: 所有设备的维护与操作,如安装、维修及保养都应该由专业人员或当地经销商处理。

遵从以下规则将确保磨豆机的使用寿命和操作的可靠性。

定期检查研磨刀片(约每研磨100Kg咖啡豆),保持刀片状况的良好可以保证高品质的研磨和避免机器过热。每研磨100Kg咖啡豆后需更换研磨刀片(建议使用标准硬度刀片)

噪音是衡量磨豆机正常工作的一项重要指标。请注意机器的噪音情况,一旦噪音 高于正常水平或者有内部不规则噪音,请联系专业人员进行全面检查。

在任何维护或拆卸步骤前,确保清空机器内咖啡豆和咖啡粉。

拆卸调节旋钮:

- 1. 调整调节旋钮至最精细研磨档位。(图8.1)
- 2. 用一字螺丝刀 (随磨豆机提供) 卸下旋钮中心的螺丝。(图8.2)
- 3. 抽出旋钮(图8.2)
- 4. 在移去调节旋钮后,请注意下面的硅胶限位塞是否脱落,研磨室与调节轴上的 白色标记线对齐,如果无需进一步设置,不要改变内部调节轴的位置(图8.3)



图 8.1 最精细档位



图 8.2 卸下固定螺丝



图 8.3 硅胶限位塞和标记

重新调整研磨档位设置:

HC-880 为可精细研磨从粒度最细的土耳其清咖啡到粒度最粗的手持过滤咖啡的粉。 然而,随时间推移或清洗后或更换刀片后,或许需要作细微调整。如果你感觉磨豆机 有异常(异音或研磨的粉太粗),请进行以下操作:

- 1. 卸下固定螺丝,取下调节旋钮(图8.2)
- 2. 露出调节轴(图8.3)
- 3. 注意当前调节轴位置(研磨室与调节轴上的标记线对齐)
- 用平头螺丝刀轻微的顺时针旋转调节轴以使预设磨粉更精细,或逆时针旋转以 使预设磨粉更粗
- 调整后,在无豆状态下进行测试,如果没有噪音,则倒入一些咖啡豆进行测试, 再按需重新设定磨粉档位。
- 6. 开关调至OFF状态,重新安装旋钮并调至土耳其清咖啡档位,装入旋钮标贴并 锁紧固定螺丝。
- 7. 通过研磨不同粗细的咖啡粉以检查机器,如有必要请重复以上操作。

9) 清洁

进行任何常规清洁前,请确认机器内无咖啡豆或咖啡粉请断开电源

请勿用水讲行冲洗

必须使用干净的清洁布和刷子清洁机器

不要使用磨损性的物品清洁本机,可能会导致机器表面涂层的磨损

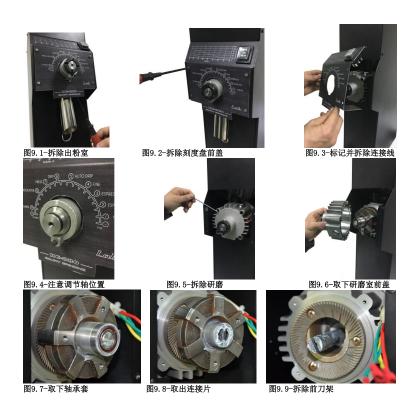
漏斗的清洁:

- 1. 卸下机身上盖螺丝 (磨豆机左右两侧上方各四个)
- 2. 卸下固定漏斗的2个螺丝(位于漏斗背面)
- 3. 取出漏斗,用清洗剂和水彻底冲洗
- 4. 由于漏斗材质为ABS,只能用液体洗涤剂和软海绵清洗(避免磨伤漏斗)
- 5. 漏斗完全干燥后再进行安装

研磨室的清洁:

在开始彻底清洁磨豆机前,请完整阅读说明。

- 1. 请参照第8章节拆卸调节旋钮
- 2. 请参照以下a-g7个步骤,拆卸研磨核心
 - a. 用十字螺丝刀卸下连接出粉室与刻度盘前盖的4个螺丝, 拆下出粉管 (图9.1)
 - b. 用平头螺丝刀卸下刻度盘前盖的4个螺丝,并轻轻抽出(图9.2)
 - c. 注意并标记连接线与主开关的连接顺序,然后卸下4根连接线(图9.3 图9.4)
 - d. 用#3内六角扳手卸下研磨室的4个螺丝。(图9.5)
 - e. 取下研磨室前盖,包括调节轴。(图9.6)
 - f. 取下轴承套. (图9.7)
 - g. 取出连接片,抽出前刀架。注意前刀架末端的刀架弹簧,在清洁与装配过程中请勿遗失。(图9.8 图9.9)
- 3. 完成以上步骤,以下是清洁和更换刀片的基本点:
- 4. 用刷子和干布彻底清洁所有零部件
 - a. 请勿使用尖锐物体刮刀片上残留的咖啡粉
 - b. 检查刀片状态,必要时及时更换
 - c. 更换和装配新刀片需精致操作,仅允许熟练的技术人员进行取装刀具
 - d. 请使用工厂原装零配件。
- 5. 清洁外露研磨区域
- 6. 在重新装配前,用食品级润滑脂轻涂于电机轴
- 7. 按以上拆卸步骤逆序完成装配 (图9.9-图9.5)
- 8. 在安装调节旋钮前,再次磨粉以检查是否需要重新校准档位设置(具体参考第 8章节重新调整研磨档位设置)
- 9. 清洗和更换事项完成后,确保所有零件装配和安全螺丝正确安装到位。如无法还原安装或有零件遗失,不要擅自继续安装。及时联系相关技术人员。还原安装后运行机器,观察机器是否有任何异响或异常。
- 10. 如有任何异响及研磨问题请及时联系给当地技术支持人员



对磨豆机的彻底清洁必须由专业的技术人员

为了确保磨豆机寿命和咖啡的纯正口感,应经常进行以上清洁操作,建议每月至 少一次,或者根据机器使用情况和咖啡豆的状态按需清洁

结束

问题反馈:

编号	时间	事项	备注

详细信息及联系方式:

经销商	
地址:	
电话号码:	传真:
技术人员手机号码:	名称:
咖啡豆供应商	
详细说明:	
电话号码:	传直:

