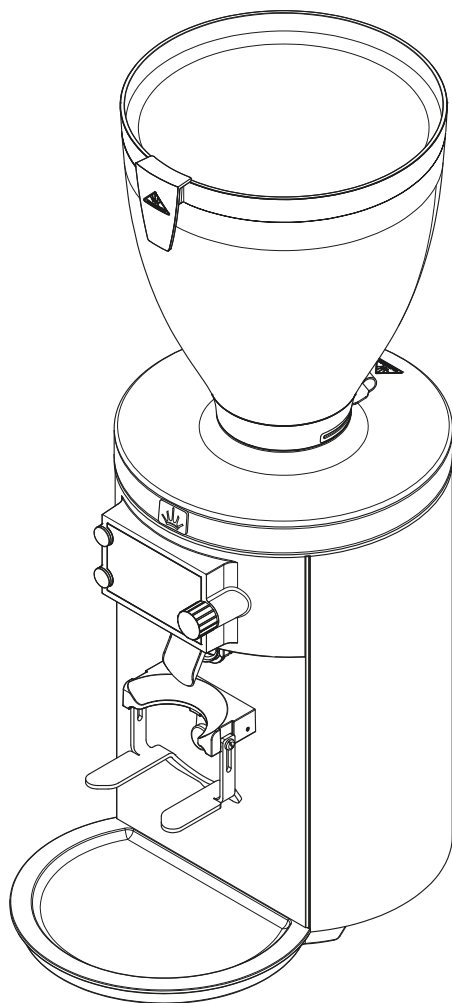


E65T GbS

ORIGINAL INSTRUCTIONS



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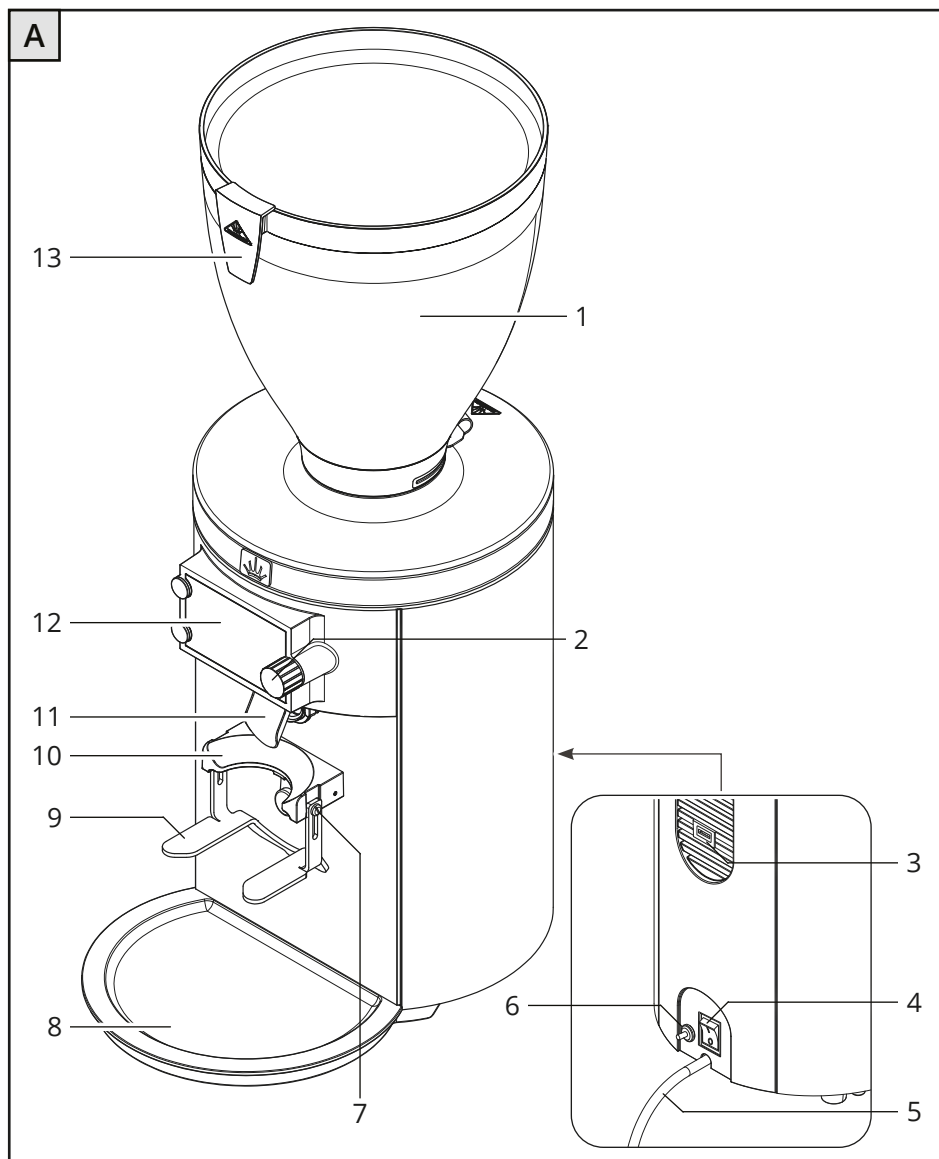
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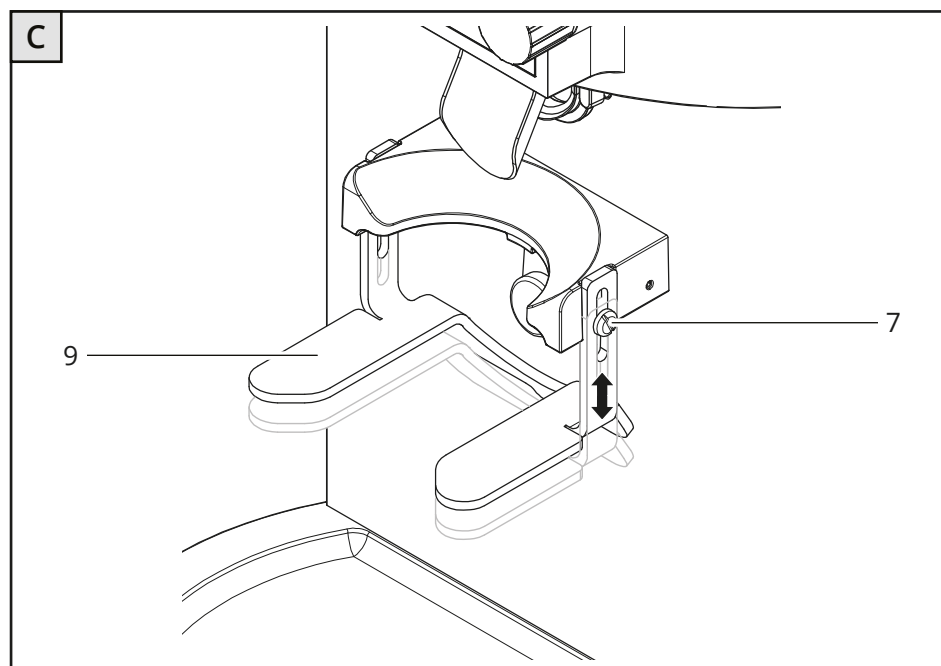
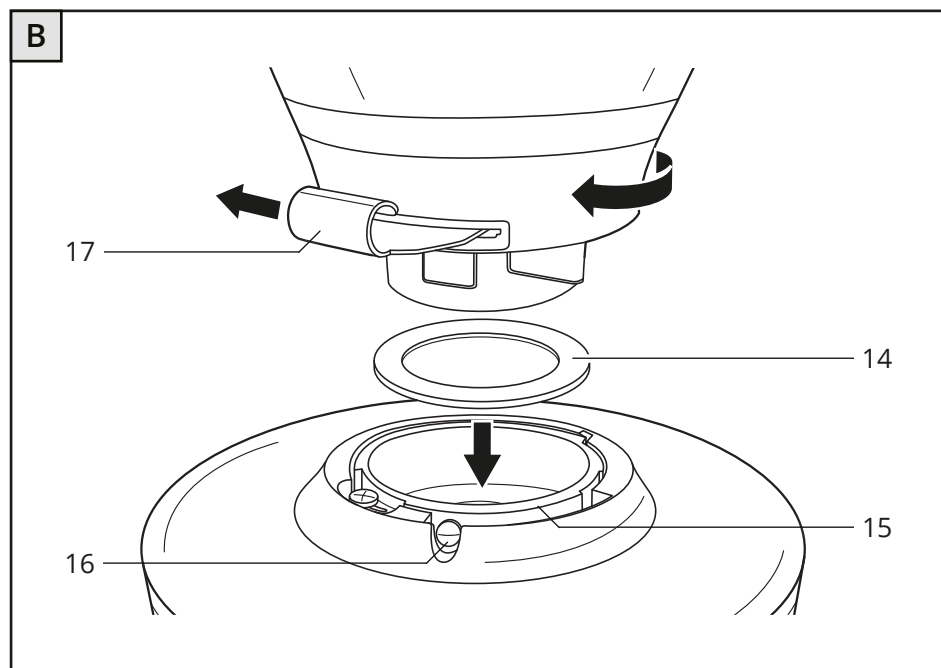
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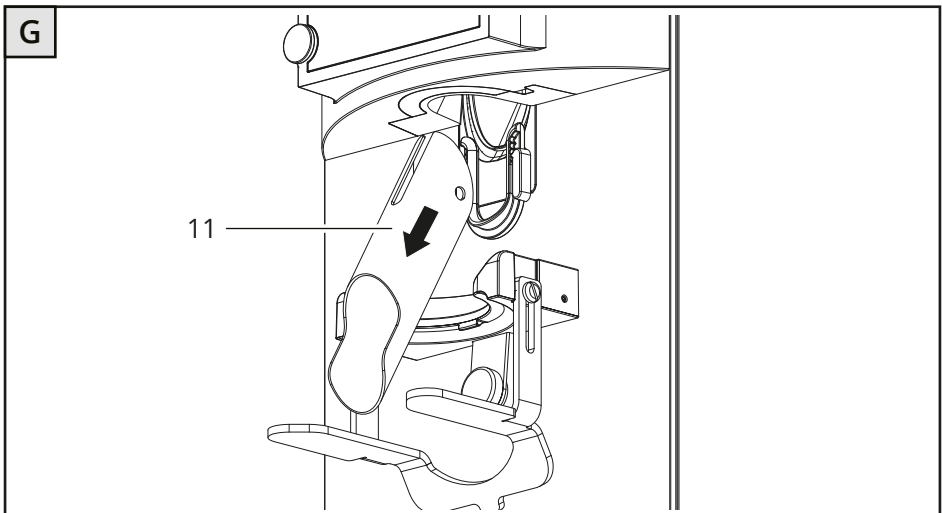
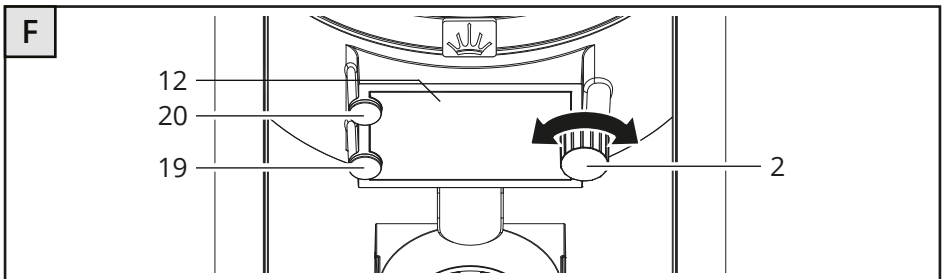
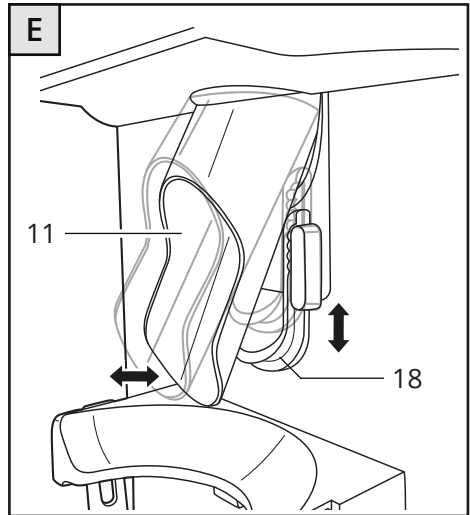
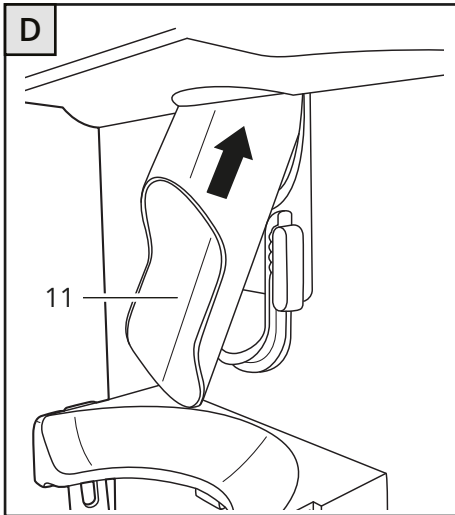
Overview



All illustrations are examples. Minor details of your grinder may differ.







Scope of delivery /parts

No. Name

- 1 Bean hopper (with lid)
- 2 Controller
- 3 USB port
- 4 On/off switch
- 5 Power cable (with power plug)
- 6 Release button (thermal overcurrent circuit-breaker)
- 7 Screws for adjusting the portafilter support (left and right)
- 8 Collecting tray
- 9 Portafilter support
- 10 Portafilter intake
- 11 Spout
- 12 Display
- 13 Clip for the type of bean used
- 14 Seal ring
- 15 Hopper intake
- 16 Locking screw for the bean hopper
- 17 Slider
- 18 Spout guide
- 19 Lower button
- 20 Upper button

General information

Reading and storing the instructions



Before you start using the Coffee grinder E65T GbS* read through the original instructions and the safety information carefully. Only then will you be able to use the Coffee grinder E65T GbS safely and without risk.

The original instructions are based on the standards and regulations in force in the European Union. Please also observe the guidelines and laws that apply in your country.

For greater clarity, the Coffee grinder E65T GbS will be referred to simply as the “grinder” below.

Retain these original instructions for future reference. Please also pass these original instructions on to subsequent owners and users of the grinder.

Software manual

In addition to these original instructions, a software manual is available which contains detailed information on the operating software of the grinder.

You will find the software manual online via the following link:

https://hemro.net/E65T_GbS_Software_Manual



* The model designation is derived from the grinder's specifics:

E = espresso grinder,

65 = diameter of the grinding disks (65 mm),

T = time (time-based grinding, see p. 13 “Configuration modes and portion size”),

GbS = Grind-by-Sync function (see p. 14 “Grind-by-Sync”).

Explanation of symbols used

The following symbols and signal words are used in these original instructions, on the grinder, or on the packaging.



WARNING!

This signal word/symbol indicates a moderate risk, which, if not avoided, can lead to death or serious injury.



CAUTION!

This signal word/symbol indicates a low risk, which, if not avoided, can lead to minor or moderate injury.

NOTE!

This signal word warns of possible material damage.



This symbol provides you with useful information about operation or handling.



EU Declaration of Conformity: Products marked with this symbol fulfill all applicable community provisions of the European Economic Area.



UKCA mark: Products marked with this symbol comply with the electrical product safety requirements of the United Kingdom of Great Britain and Northern Ireland.



Intertek

ETL Listed test seal: Products marked with this symbol meet the requirements for electrical product safety in the United States of America.



Intertek

Products marked with this symbol meet the required criteria of the NSF (National Sanitation Foundation) regarding cleanliness and hygiene in the food industry.



Products marked with this symbol are permitted only for indoor use.



This symbol indicates a risk of electric shock.



This symbol indicates that the grinder conforms to protection class I.

Safety

Intended use

The grinder is suitable exclusively for grinding whole roasted coffee beans. Do not use the grinder to grind other products or objects.

The grinder is specified for use in the commercial sector, e.g. in commercial enterprises, restaurant kitchens, canteens and hospitals, but not for continuous mass production (continuous operation). The grinder may only be maintained by trained personnel. However, it may be operated by other persons in a place where use is supervised.

Any other use is considered improper and can result in material damage or even personal injury. Do not make any modifications to the grinder. Neither the manufacturer nor the retailer can accept liability for any injury or damage resulting from failure to comply with the safety information.

Safety information



WARNING!

Risk of electric shock!

Improper use, incorrect electrical installation, or a voltage that is too high can all lead to electric shock.

- Connect the grinder only if the supply voltage of the socket complies with the information indicated on the type plate.
- Connect the grinder only to an easily accessible socket to allow you to disconnect it quickly from the power supply in the event of a malfunction.
- Do not use the grinder if you notice any visible damage or if the power cable or plug is faulty.
- If the grinder's power cable is damaged, it must be replaced by the manufacturer or by qualified personnel in order to prevent hazards.
- Do not operate the grinder without a ground connection.
- Only connect the grinder to a power supply with a 16 A-slow fuse or a 15 A load fuse (USA). Have a 16 A-slow back-up fuse or a 15 A load fuse fitted by a qualified electrician if the power connection at the site of installation of the grinder is not protected in this way.
- Install the grinder only in locations where its use can be supervised by trained personnel.

- Do not operate the grinder above an altitude of 2,000 meters (approx. 6562 feet).
- Do not immerse the grinder, the power cable or the power plug in water or any other liquids.
- Do not clean the grinder with a water jet.
- Do not clean the grinder with compressed air (e.g. with a compressed-air blow gun).
- Never touch the power plug with wet hands.
- Never unplug the power plug from the wall socket by pulling on the power cable; always grip the power plug.
- Never carry the grinder by its power cable.
- Keep the grinder and power cable/power plug away from open flames and hot surfaces.
- Do not position the power cable in such a way that it could create a tripping hazard.
- Do not bend the power cable and do not place it over sharp edges.
- Use the grinder in indoor areas only. Never operate the grinder in damp areas or in the rain.
- Keep children away from the grinder.
- Make sure that children do not insert any objects into the grinder.
- If you are not currently using the grinder, if you are cleaning it, or if there is a malfunction, switch the grinder off and remove the power plug from the socket.
- Do not open the grinder casing, leave repairs to the experts. If repairs are required, contact a specialist workshop. If unauthorized repairs are carried out, the connection is not made correctly, or the grinder is operated incorrectly, all liability and warranty claims are voided. Only parts that comply with the original appliance specifications may be used for repairs. This grinder contains electrical and mechanical parts that are essential for protection against potential hazards.



WARNING!

Danger for children and persons with reduced physical, sensory, or mental capacities (e.g. partially disabled persons, elderly persons with limited physical and mental capacities) or a lack of experience and knowledge (e.g. older children).

-
- The grinder is not intended for use by children or persons with reduced physical, sensory, or mental capabilities or with a lack of experience and knowledge. Children may not play with the grinder.
 - Do not leave the grinder unsupervised when it is in operation.
 - Do not let children play with the packaging film. Children can become entangled in it and suffocate while playing.
 - Do not let children play with small parts. They can be life-threatening if swallowed.
-

**CAUTION!****Risk of tipping and injury!**

Incorrect handling of the grinder can result in injury.

- Lay out the power cable in such a way that nobody can become entangled in it and cause the grinder to fall.
 - Place the grinder on a level and stable surface to prevent it from falling off.
-

Functioning of the grinder

Grinding according to a recipe

The grinder is primarily designed for grinding according to recipe.

You can define up to six different recipes. When defining the recipes, you determine specifics such as the portion size and grinding degree (see p. 13 "Recipe specifics").

The recipes available for selection are shown on the display **(12)** in the form of symbols. They can be seen on the right-hand edge of the display beside the controller **(2)**, which you use to make the desired selection.

Existing recipes can be activated and deactivated. Only activated recipes are shown in the selection on the display **(12)**.

The required portion is ground with the respective grinding degree when the recipe is selected.

If required, you can change the recipe-specific grinding degree permanently or one-time only before grinding the recipe. If the recipe-specific portion should be increased, additional minimum quantities can be ground manually with the upper button **(20)** after the recipe has been ground (see also p. 20 "Emptying the grinder").



In the case of a recipe with the *Manual* configuration mode (*Manual grinding* of the recipe), you choose the portion size manually (see also p. 14 "Starting / stopping the grinding process").



3 recipes are activated at delivery:



Single portion: 3 seconds' grinding time at a grinding disk distance of 100 µm (approx. 12 g espresso)



Double portion: 4.5 seconds' grinding time at a grinding disk distance of 100 µm (approx. 18 g espresso)



Manual grinding: grinding disk distance of 100 µm

Recipe specifics

You define the following recipe specifics for each recipe:

• Configuration mode:	see p. 13 " <i>Configuration modes and portion size</i> "
• Portion size:	
• Recipe name:	e.g. single portion, double portion.
• Recipe symbol:	is shown in the selection.
• Grinding disc distance:	see p. 13 " <i>Grinding degree</i> "
• Brew time	Factory setting: 24 seconds Further information in the software instructions (see p. 7 " <i>Software manual</i> ")
• Activate Grind-by-Sync:	see p. 14 " <i>Grind-by-Sync</i> "
• Display/hide recipe	The recipe can be displayed or hidden on the user interface.

The following recipe specifics are relevant for the grinding result.

Configuration modes and portion size

You specify how you define the portion size of a recipe via the configuration mode.

Three configuration modes are available for selection:

Time: You define the portion size on the basis of the (grinding) time.

Manual: You control the grinding manually, i. e. you specify the portion size individually for each grinding process (see also p. 14 "*Starting / stopping the grinding process*").

Grinding degree

You define the grinding degree on the basis of the grinding disc distance, i.e. the distance between the two grinding discs (*Disc Distance*).

The grinding disc distance is stated in μm :

- The smaller the μm value (i.e. the smaller the grinding disc distance), the finer the ground coffee.
- The greater the μm value (i.e. the greater the grinding disc distance), the coarser the ground coffee.



The grinding degree should only be adjusted in larger steps while the motor is running.

Grind-by-Sync

The grinder is equipped with Grind-by-Sync technology which enables wireless communication between the grinder and the espresso machine.* With Grind-by-Sync, espressos with identical specifications can be reproduced at different locations by anyone who operates the appliances.

The operator does not have to make any manual adjustments, since the intelligent algorithm precisely controls the distance between the grinding discs, i.e. the grinding degree, thereby ensuring perfect extraction at all times.

You can connect the grinder to the espresso machine via the USB port **(3)** if you prefer a cable connection.

You activate / deactivate the Grind-by-Sync function separately for each recipe.

You will find detailed information on how to connect the grinder and espresso machine and set up the Grind-by-Sync function in the software manual (see p. 7 "*Software manual*").

Starting / stopping the grinding process

Grinding always starts automatically after insertion of the portafilter.

Recipes with Time configuration mode

For grinding recipes with a preset portion size, the grinding process stops automatically after the recipe-specific portion has been ground.

Recipes with Manual configuration mode

In the case of *Manual grinding* of the recipe, you stop the grinding process manually by removing the portafilter.



You use the upper button **(20)** to empty the grinder (see p. 20 "*Emptying the grinder*").

* Wireless technology is provided by WiFi. For information about the grinder's EU conformity (including its capacity as a WiFi-enabled device), see p. 28 "*EU Declaration of Conformity*".

Commissioning

Checking the grinder and scope of delivery

NOTE!

Risk of damage!

If you do not take care when opening the packaging with a sharp object (e.g. a knife) or you do not handle the grinder correctly when lifting it out of the packaging, the grinder may be damaged.

- Proceed very carefully when opening.
- Do not lift the grinder by the portafilter support / intake. Always lift the grinder by its casing using both hands.

1. Remove the grinder from its packaging.

IMPORTANT: Never pick up the grinder by the portafilter support **(9)** or the portafilter intake **(10)** when lifting it out of the packaging or when moving it in general. Always pick it up by the casing with both hands.

2. Make sure that the delivery is complete (see **Fig. A–G**).
3. Check for damage to the grinder or any of the individual parts. If this is the case, do not use the grinder. Contact your supplier (see p. 30 “Maintenance and service”).



Please note that the grinder has undergone a comprehensive functional test prior to delivery and may contain ground coffee residue.

Setting up and connecting the grinder

1. Place the grinder on a level and stable surface that does not vibrate.
2. Ensure that the grinder is switched off (on/off switch **(4)** in the 0 position).
3. Insert the bean hopper **(1)** and fix it with the securing screw **(16)** (see p. 16 “Inserting the hopper”).
4. Attach the spout **(11)** to the grinder by carefully pushing it upwards in the intake until the lock (see **Fig. D**) engages.
5. Insert the collecting tray **(8)** in the corresponding recess under the spout.
6. Connect the grinder to the power supply by inserting the power plug **(5)** into a properly installed grounded socket.



If the bean hopper is not inserted, the grinder motor will not work (grinding cannot start).

Basic handling

Inserting/removing the hopper



You require a slot screwdriver for screwing the securing screw for the bean hopper in and out (not supplied).

Inserting the hopper

1. Ensure that the grinder is switched off (on/off switch **(4)** in the 0 position).
2. Make sure that the seal ring **(14)** has been properly inserted in the bean hopper intake **(15)** and lying flat (see **Fig. B**).
3. Position the bean hopper **(1)** on the bean hopper intake.

When positioning the bean hopper intake, ensure that the nose of the bean hopper is located in the corresponding recess in the bean hopper intake.

4. Push the bean hopper down into the bean hopper intake and rotate the bean hopper clockwise to lock it in place on the grinder.

If the bean hopper cannot be attached by turning it, it may not have been positioned correctly or the safety screw **(16)** for the bean hopper may have been screwed in too far, preventing the bean hopper from being positioned correctly.

In this case, turn the safety screw slightly outwards, if necessary, and/or align the bean hopper correctly (see Step 3). Then try to attach the bean hopper again by pushing it down and turning it (also see *p. 25 "Troubleshooting"*).

5. Using a slot screwdriver, tighten the securing screw **(16)** for the bean hopper clockwise.



If the bean hopper is not inserted, the grinder motor will not work (grinding cannot start).

Removing the hopper

1. Close the bean hopper **(1)** towards the grinding mechanism by pushing in the slider **(17)**.
2. Grind the coffee beans left in the grinding mechanism until the grinder runs empty (see *p. 20 "Emptying the grinder"*).
3. Using a slot screwdriver, undo the securing screw **(16)** for the bean hopper.
4. Rotate the bean hopper counterclockwise to release it from the grinder and remove the hopper from the grinder by lifting it upwards.

Setting the portafilter support and spout



You will need a slot screwdriver to adjust the portafilter support (not supplied).

Adjust the portafilter support **(9)** to the size of the portafilter of your coffee machine (see **Fig. C**):

1. Ensure that the grinder is switched off (on/off switch **(4)** in the 0 position).
2. Use a slot screwdriver to unscrew the screws **(7)** for adjusting the portafilter support (left and right) by turning them counterclockwise.
The portafilter support lowers until it reaches the stop.
3. Insert the portafilter in the portafilter intake **(10)**.
4. Push the portafilter support upwards until the portafilter fits exactly between the portafilter support and the portafilter intake.



If the supplied portafilter support does not fit, contact your supplier (see p. 30 “Maintenance and service”).

5. Hold the portafilter support in position and fix it by tightening the screws for adjusting the portafilter support (left and right) counterclockwise with a slot screwdriver.
6. Align the spout in such a way that the coffee grounds fall out of the spout into the center of the inserted portafilter.

Push the spout guide **(18)** upwards or downwards in the lock to align the spout **(11)** in the optimum position for your portafilter (see **Fig. E**).

Switching the grinder on and off

Switching on the grinder

1. Ensure that the power plug **(5)** is inserted into a properly installed grounded socket.
2. Switch on the grinder by placing the on/off switch **(4)** in the I position.
The grinder is ready for operation as soon as the last selected recipe appears on the display **(12)**.

Switching off the grinder

- » Switch off the grinder by placing the on/off switch **(4)** in the 0 position.

Adding the coffee beans

1. Remove the lid from the bean hopper **(1)**.
2. Pour whole roasted coffee beans into the bean hopper from above.



The maximum fill amount should be approx. 1 cm below the edge of the bean hopper.

The minimum filling quantity should be approx. 1 cm above the finger protection to ensure there are no fluctuations in the dispensing.

3. Place the lid back onto the hopper.
4. If required, open the bean hopper by pulling out the slider **(17)** (see **Fig. B**).



You can use the clip **(13)** on the lid of the bean hopper to attach a label or something similar to indicate the type of espresso beans currently used in the grinder.

Changing the coffee bean type

1. Remove the bean hopper **(1)** from the grinder (see *p. 16 "Removing the hopper"*).
Ensure that the bean hopper is closed towards the grinding mechanism and the beans left in the grinding mechanism have been completely ground before you remove the bean hopper.
2. Remove the leftover coffee beans from the bean hopper.
3. Remove any excess beans from the bean hopper intake **(15)** and make sure that the seal ring **(14)** is correctly inserted and lying flat (see **Fig. B**).
4. Reinsert the bean hopper **(1)** and fix it with the securing screw **(16)** (see *p. 16 "Inserting the hopper"*).
5. Pour the new coffee beans into the bean hopper.
6. Open the bean hopper by pulling out the slider **(17)**.
7. Grind 2–3 shots to remove any residue of the old coffee beans, warm up the machine and prevent any fluctuations in dispensing the beans.

Using the grinder

NOTE!

Risk of overheating!

Exceeding the maximum permissible operating cycle can cause the grinder to overheat.

- Do not exceed the maximum operating cycle (see p. 29 “Technical data”).
- Observe the recommended break when the maximum permissible operating cycle is reached (see p. 29 “Technical data”).



The grinder has a thermal overcurrent circuit-breaker which interrupts the grinder's electric circuit in the event of an electrical overload. Place the on/off switch **(4)** in the 0 position (off) to return the grinder to service. Then push in the release button **(6)**. Place the on/off switch in the I position to switch on the grinder and return it to service (see p. 25 “Troubleshooting”).



The grinder has a motor protector, which switches off the grinder when the motor becomes too hot. As soon as the motor has cooled down, the grinder can be put back into operation (see p. 25 “Troubleshooting”).

NOTE!

Risk of damage!

The operator cannot adjust the thermal overcurrent circuit-breaker. If the circuit-breaker has been triggered several times, a service partner must be contacted for advice, as the motor winding may be damaged.

Starting the grinding process

Grinding with recipe selection

1. Turn the controller **(2)** to select the desired recipe (see **Fig. F**).

The recipe specifics are shown in the display **(12)** (see p. 13 “Recipe specifics”).



If the last set grinding disc distance differs from the recipe-specific grinding disc distance, the recipe-specific grinding disc distance is highlighted in red in the display and you can confirm the desired grinding disc distance again.

Please refer to the information in the software manual (see p. 7 “Software manual”).

2. Push the portafilter all the way in between the portafilter intake **(10)** and the portafilter support **(9)** and release the portafilter.

The grinder automatically starts grinding the selected recipe.

The increasing grinding time is shown on the display **(12)** during the grinding process.

Recipes with *Time* configuration mode:

The red light indicates that the portafilter must not be touched.

After the recipe-specific portion size has been reached, the light changes to green and indicates that the grinding process has been completed and you can remove the portafilter.

Recipes with *Manual* configuration mode:

3. Stop the grinding process for recipes with *Manual* configuration mode by removing the portafilter once the desired portion size has been reached.

Emptying the grinder



You use the upper button **(20)** to empty the grinder.

Apart from emptying, you can also use the upper button to manually grind additional minimum quantities after completion of the recipe grinding.

1. Push the portafilter between the portafilter intake **(10)** and the portafilter support **(9)**, and release the portafilter or place a ground coffee container* under the spout **(11)** to catch the ground coffee.
2. Press and hold down the top button **(20)** (see **Fig. F**).
The grinder will grind as long as you hold down the upper button.
3. When the grinder runs empty, end the grinding process by releasing the upper button.

Pausing grinding

Grinding pauses automatically when you remove the portafilter from the portafilter intake **(10)** and continues as soon as you insert the portafilter in the portafilter intake again.

1. To interrupt grinding and stop the grinding time, remove the portafilter from the portafilter intake **(10)** during grinding.
2. Push the portafilter back between the portafilter intake **(10)** and the portafilter support **(9)** before expiry of the set break time.

* A suitable ground coffee container is available as an optional accessory for the grinder, order number: 703813. See also p. 31 "*Optional accessories*".

The suspended grinding process is continued automatically until the grinding time has elapsed.



Press the controller **(2)** if you do not wish to continue the grinding process. The display jumps directly to the selected recipe and the previously suspended time is deleted. The length of the break time can be set via the main menu.

Using the main menu / Carrying out settings

Opening and using the main menu

You can retrieve appliance data and change settings via the main menu. You can also make some settings directly without going through the main menu (e.g. recipe customizations).

You will find detailed information on the use of the main menu and the menu navigation in the software manual (see *p. 7 "Software manual"*).

1. Press the lower button **(19)** to open the main menu in the display **(12)**.
2. Turn the controller **(2)** to select the desired menu item.
3. To access the desired submenu, confirm your selection by pressing the controller.

Press the lower button **(19)** to cancel the process and exit the main menu.

4. Turn the controller to select a submenu item and confirm your selection by pressing the controller.

Press the lower button to cancel the process and exit the submenu.



If you take longer than 4 minutes to make or confirm a selection in the main menu or in a submenu, you will automatically be taken back to the home screen. Entries that have been selected but not confirmed will not be saved.

Editing recipes

Six recipes are preset ex works. You can customize these six recipes.

You will find detailed information on editing recipes in the software manual (see *p. 7 "Software manual"*).

Fine calibration of the grinding disc distance

You will find detailed information about the fine calibration of the grinding disc distance in the software manual (see *p. 7 "Software manual"*).

Cleaning

CAUTION!

Risk of injury!

The grinder can fall over and cause injury when it is being moved.

- Always place the grinder on a stable surface that will not tilt.
- Ask another person for help if the grinder is too heavy.

NOTE!

Risk of short-circuit!

Water penetrating the grinder can cause a short-circuit.

- Never immerse the grinder in water or any other liquids.
- Never clean the grinder with a water jet or a steam cleaner.
- Ensure that no water or other liquids enter the casing in any other way.

NOTE!

Risk of damage!

Improper handling can damage the grinder.

- Do not use any harsh cleaning agents or sharp or metal cleaning tools such as knives, metal scouring pads, or similar. These can scratch the surface.
- Do not clean the grinder with compressed air (e.g. with a compressed-air blow gun).
- Do not use a dishwasher to clean the collecting tray or the lid of the bean hopper. These parts are not dishwasher-proof and the color may fade.
- Do not lift the grinder by the bean hopper or the portafilter support / intake. Always lift the grinder by its casing using both hands.

Cleaning the surface underneath the grinder

1. Switch off the grinder (on/off switch **(4)** in the 0 position) and pull the power plug **(5)** out of the socket.
2. Lift the grinder by its casing with both hands and place it on another surface that is clean.

IMPORTANT: Do not pick up the grinder by the portafilter support **(9)** or the portafilter intake **(10)**. Always pick it up by the casing with both hands.

3. Clean the installation surface and the underside of the grinder with a damp cloth and dry the surfaces.
The surfaces must be dry and free of oil and grease.
4. Place the grinder back onto the cleaned surface.

Cleaning the casing

1. Switch off the grinder (on/off switch **(4)** in the 0 position) and pull the power plug **(5)** out of the socket.
2. Clean the following parts of the grinder with a brush:
 - Spout **(11)**
 - Portafilter intake **(10)**
 - Portafilter support **(9)**
 - Screws **(7)** for adjusting the portafilter support (left and right).
3. Pull the collecting tray **(8)** forward and out of the grinder.
Wipe the casing and the collecting tray with a damp cloth as necessary, but at least once a week.
4. Then refit all of the parts removed for cleaning.

Cleaning the spout system



The spout system should be cleaned once a week.

The manufacturer recommends using a brush with nylon bristles to clean the spout system.

1. Pull the spout **(11)** downwards out of the lock (see **Fig. G**).
2. Clean the spout on the casing (spout lock) with a brush.
3. Clean the spout with a damp cloth and then dry it.
4. Place the spout back on the grinder by carefully pushing it upwards in the intake until the lock (see **Fig. D**) engages.



Ensure that you do not damage the surface of the spout. Fine scratches can have a negative effect on the grinding results, as ground coffee adheres to the scratches, which can cause fluctuations in dispensing.

Cleaning the hopper



The bean hopper must be cleaned daily to remove any coffee oil residue, which can have a negative effect on the taste.

1. Remove the bean hopper **(1)** from the grinder (see p. 16 *"Removing the hopper"*).
Ensure that the bean hopper is closed towards the grinding mechanism and the beans left in the grinding mechanism have been completely ground before you remove the bean hopper.
2. Temporarily transfer the coffee beans into another container if necessary.
3. Clean the interior and exterior of the bean hopper with a damp cloth and then dry it.
4. Remove any excess beans from the bean hopper intake **(15)** and make sure that the seal ring **(14)** is inserted correctly in the bean hopper intake and lying flat (see **Fig. B**).
5. Reinsert the bean hopper and fix it with the securing screw **(16)** (see p. 16 *"Inserting the hopper"*).
6. Pour the coffee beans back into the bean hopper.
7. Open the bean hopper by pulling out the slider **(17)**.

Cleaning the grinding mechanism



The grinding mechanism should be cleaned every 2–5 days.

The manufacturer recommends using the GRINDZ™ grinder cleaner. For more information about GRINDZ™, visit **www.mahlkoenig.de**.



Use the coarsest grinding degree for cleaning the grinding mechanism (= highest possible µm value).

1. Remove the bean hopper **(1)** from the grinder (see p. 16 *"Removing the hopper"*).
Ensure that the bean hopper is closed towards the grinding mechanism and the beans left in the grinding mechanism have been completely ground before you remove the bean hopper.
2. Pour the grinder cleaner directly into the grinding mechanism from above.
Adhere to the quantities indicated by the manufacturer of the grinder cleaner you are using.

3. Remove any excess grinder cleaner from the bean hopper intake **(15)** and make sure that the seal ring **(14)** is correctly inserted in the bean hopper intake **(15)** and is lying flat (see **Fig. B**).
4. Reinsert the bean hopper and fix it with the securing screw **(16)** (see p. 16 *"Inserting the hopper"*).
5. Place a ground coffee container* under the spout **(11)** to catch the grinder cleaner.
6. Press the upper button **(20)** to start the grinding process and hold it down until the grinder cleaner has been completely ground.
7. Open the bean hopper by pulling out the slider **(17)**.
8. Remove any leftover cleaning particles by grinding the same amount of coffee beans as the grinder cleaner used.
9. Dispose of the ground grinder cleaner and the ground coffee beans in commercial/domestic waste.

Troubleshooting

Problem	Cause	Solution
The grinder is not grinding, the display does not light up.	• The power plug has not been inserted.	» Insert the power plug into a properly installed socket.
	• The thermal overcurrent circuit-breaker has been triggered.	» Check whether the circuit-breaker's release button has popped out. Push it back in if necessary. If the button repeatedly pops out, contact your service partner (see p. 30 <i>"Maintenance and service"</i>).
	• The back-up fuse has tripped.	» Check the back-up fuse. Return it to its original state or replace it. Check if other loads are connected to this fuse and if so, unplug them. If the fuse trips repeatedly, contact your service partner (see p. 30 <i>"Maintenance and service"</i>).
The display is lit up but the grinder is not grinding.	• The hopper is not inserted.	» Insert the bean hopper (see p. 16 <i>"Inserting the hopper"</i>).

* A suitable ground coffee container is available as an optional accessory for the grinder, order number: 703813. See also p. 31 *"Optional accessories"*.

Problem	Cause	Solution
The grinder is humming but not grinding.	• The grinding mechanism is blocked.	» Set the coarsest grinding degree (= highest possible μm value) and initiate the grinding process. The grinder will free itself. Then reset the grinding degree to the desired μm value during operation.
	• Ground coffee has built up in the grinder because the portafilter has been overfilled.	» Clean the spout system (see p. 23 <i>"Cleaning the spout system"</i>). Set the coarsest grinding degree (= highest possible μm value) and initiate the grinding process. The grinder will free itself. Then reset the grinding degree to the desired μm value during operation.
	• The grounds are too fine.	» Set the coarsest grinding degree (= highest possible μm value) and initiate the grinding process. The grinder will free itself. Then reset the grinding degree to the desired μm value during operation.
	• A foreign object is in the grinding mechanism.	» Clean the grinding mechanism (see p. 22 <i>"Cleaning"</i>) and remove the foreign object. If the foreign object cannot be removed, contact your service partner (see p. 30 <i>"Maintenance and service"</i>).
The grinder is not grinding finely enough.	• The grinding discs are worn out or need to be readjusted.	» Carry out fine calibration of the grinding disk distance (p. 21 <i>"Fine calibration of the grinding disc distance"</i>) » Contact your service partner for a replacement grinding disk (see p. 30 <i>"Maintenance and service"</i>).
	• The flappers are missing, dirty or worn.	» Clean the flappers (silicone and metal flappers), or replace them.

Problem	Cause	Solution
The grinder does not grind continuously or the grinder suspends grinding.	• Coffee beans have formed a bridge in upstream of the grinder inlet. The coffee beans are not sliding down.	» Clean the grinding mechanism (see p. 24 <i>"Cleaning the grinding mechanism"</i>).
The grinder is not dispensing into the center of the portafilter.	• The spout is not aligned correctly with the portafilter.	» Align the spout correctly with the portafilter being used (see p. 17 <i>"Setting the portafilter support and spout"</i>)
	• The spout is clogged.	» Clean the spout system (see p. 23 <i>"Cleaning the spout system"</i>).
	• The flappers are missing, dirty or worn.	» Clean the flappers (silicone and metal flappers), or replace them.
The hopper cannot be put in place.	• There are beans in the hopper intake.	» Remove the beans from the bean hopper intake.
	• The seal ring is not lying flat in the bean hopper intake.	» Place the seal ring in the bean hopper intake, ensuring that it is lying flat.
The grinder's dosing accuracy is decreasing.	• The spout is clogged. Too much ground coffee has built up firmly inside the grinder.	» Clean the spout system (see p. 23 <i>"Cleaning the spout system"</i>). Set the coarsest grinding degree (= highest possible μm value) and initiate the grinding process. The grinder will free itself. Then reset the grinding degree to the desired μm value during operation.
	• The grinder spout is damaged.	» Contact your service partner (see p. 30 <i>"Maintenance and service"</i>).
	• The flappers are dirty and must be cleaned.	» Clean the flappers (silicone and metal flappers).
	• The silicone flapper is worn and must be exchanged.	» Contact your service partner (see p. 30 <i>"Maintenance and service"</i>).

Problem	Cause	Solution
The grinder lid cannot be put in place.	• The fixed disc flange is not mounted correctly.	» The fixed disc flange must be correctly aligned. Contact your service partner (see p. 30 "Maintenance and service").
	• The adjustment ring is not mounted correctly.	» The adjustment ring must be correctly aligned. Contact your service partner (see p. 30 "Maintenance and service").
The grinder lid cannot be removed.	• The metal flapper has been pushed upwards by a sharp object (e.g. a spoon handle and is blocking the grinder lid.	» The metal flapper must be correctly aligned. Contact your service partner (see p. 30 "Maintenance and service").

EU Declaration of Conformity

Hemro International AG hereby declares that the grinder complies with Directive 2014/53/EU and further relevant provisions on obtaining CE marking*.

The full text of the EU Declaration of Conformity is available at the following URL: www.mahlkoenig.com.

* See p. 8 "Explanation of symbols used".

Technical data

Model:	E65T GbS
Voltage frequency phase nominal power:	100 V 50/60 Hz 1~ 110–127 V 60 Hz 1~ 220–240 V 50/60 Hz 1~
Protection type:	IPX1
Protection class:	I 
Back-up fuse:	16 A-slow/15 A
Idle speed	
50 Hz:	1400 rpm
60 Hz:	1700 rpm
Noise emission (during grinding):	70 dBA
Grinding capacity:	3–4 g / s @ 60 µm*
Max. permitted operating cycle	
100 V 50/60 Hz:	2 double espressos / min. (5 seconds on / 25 seconds off)
110–127 V 60 Hz:	2 double espressos / min. (4 seconds on / 26 seconds off)
220–240 V 50/60 Hz:	3 double espressos / min. (5 seconds on / 15 seconds off)
Recommended break:	15–26 seconds
Max. grinding time:	10 min in continuous operation
Max. daily output:	30 kg
Dimensions (W × H × D):	195 × 620 × 283 mm
Weight (net):	12.2 kg
Max. funnel filling quantity (standard funnel):	1.2 kg

* The grinding capacity depends on the coffee bean type selected, the grinding degree selected and the power frequency. The value 60 µm corresponds to the grinding disc distance from the calibrated zero point.

Disposal

Disposing of the packaging



Dispose of the packaging by correctly sorting the recyclable materials. Dispose of cardboard as paper waste and plastic as recyclable materials.

Disposing of the grinder



Electrical appliances are labeled with the symbol opposite. Used appliances may not be thrown into commercial/domestic waste!

Consumers are legally obliged to dispose of old appliances separately from commercial/household waste, e.g. at a collection point in the community/urban district, for the purpose of reuse or disposal. The old appliance can also be returned to the supplier free of charge. This ensures that old appliances are recycled correctly and reduces harmful effects on the environment. If personal data is stored on the old appliance, consumers are responsible for ensuring that it is deleted.

Maintenance and service

- » If service or maintenance is required, contact an authorized customer service center for Mahlkönig products. The customer service department can answer any questions you may have regarding repair and maintenance of your product or spare parts.

Blown-up drawings and information about spare parts are also available at:

[https://hemro.net/
E65T_GbS_Product](https://hemro.net/E65T_GbS_Product)



[https://hemro.net/
E65T_GbS_Instruction_Manual](https://hemro.net/E65T_GbS_Instruction_Manual)



Our Application Consulting team will be happy to help you with any questions you may have concerning our products and their accessories.

- » For all inquiries and spare parts orders, please be sure to include the article and serial number as stated on the grinder's type plate.

The version of the grinder is displayed in the service menu. Please mention this to your supplier when requesting servicing.

You can also find helpful information on how to handle the grinder in the videos about the E65T GbS on the Mahlkönig YouTube channel.

- » Scan the QR code below to go directly to the YouTube channel with the videos about the E65T GbS:

https://hemro.net/E65TGbS_Service_PlaylistYouTube



Optional accessories

Optional accessories are available for this grinder, including the following parts:

- Ground coffee container (order number: 703813)
- Tool for grinding disc change (order number: 700974)

You will find detailed information on the optionally available accessories for your grinder on our website at:

https://hemro.net/E65T_GbS_Product



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