

Using your Grinder:

1. Check the bean container (B) for presence of foreign objects before using.
2. Make sure the bean container is completely clean and dry before using.
3. Always operate the appliance with the ground coffee container lid (F) in place.
4. Do not place your hand in or near the burrs.
5. Any servicing other than cleaning and user maintenance should be performed by an authorized Capresso service representative.

Fig.1

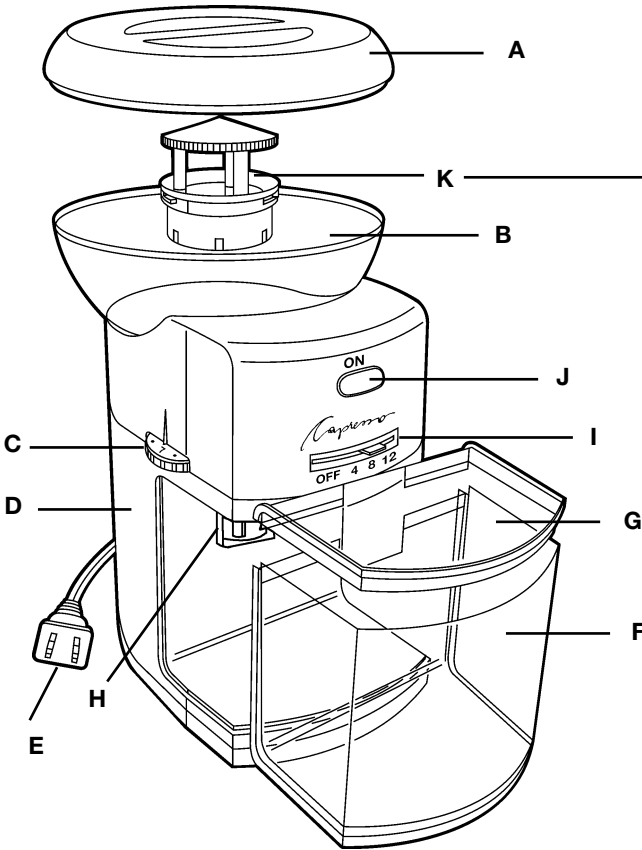


Fig. 2

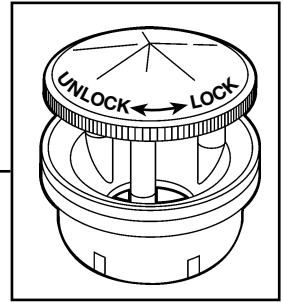


Figure 1:

- A. Coffee Bean Container Lid
- B. Coffee Bean Container
- C. Fineness Selector
- D. Base
- E. Cord
- F. Ground Coffee Container (removable)
- G. Ground Coffee Container Lid (removable)

- H. Grinder Spout
- I. Grind Amount Selector
- J. On Button
- K. Upper Burr Disk (see fig. 2)

Figure 2

- K. Upper Burr Disk (enlarged)

WHO IS CAPRESSO?

Hi, I am Michael Kramm and have more than 20 years of experience in coffee equipment for consumers. After securely establishing and growing a European Appliance Company in the U.S. for more than a decade, I founded Capresso Inc. in 1994. My goal is to provide coffee makers and espresso/cappuccino machines for the consumer who wants a better product. Safety, reliability, performance, and convenience are the cornerstones of the Capresso Quality. The products are available through selected retailers who can give you expert service and advice, are friendly, and treat you as a valued customer. I hope you will enjoy your new Capresso product and will recommend it to your friends.

Michael Kramm, President, Capresso Inc.

All underlined phrases can be found in fig. 1 and fig.2.

BEFORE FIRST USE

Before first use, carefully unpack your CAPRESSO coffee grinder and remove all packaging materials.

- Wipe the base, lid, and bean container with a clean, damp cloth.
- Allow to dry completely before use.
- To remove any dust that may have accumulated on the removable parts during packaging, wash the ground coffee container (and lid) and the lid of the bean container with a warm water and mild liquid soap solution. Rinse and dry. Do not use harsh or abrasive agents to clean these parts.

Caution: Do not immerse grinder or the removable grinding wheel (K) in water.

Caution: Do not place the ground coffee container, its lid, or the bean container lid in the dishwasher.

USING THE GRINDER

Caution: Always make sure that the ground coffee container lid (G) is properly in place. If the lid is not properly placed onto the ground coffee container (F), ground coffee can blow out of the ground coffee container (F) during grinding.

INITIAL USE - IMPORTANT

During manufacturing, the grinding wheels (K) are installed so that they touch initially. The grinder will not function properly while the wheels are touching each other. To avoid grinding with the wheels touching each other proceed as follows:

For first-time grinding: Check to make sure that the bean container (B) is empty, clean and dry, and free of any foreign objects.

Plug in the grinder. Set the fineness selector (C) to number "9." Fill the bean container with 3 to 4 tablespoons of coffee beans. Set the grind amount selector (I) to approximately number "4." Make sure the ground coffee container (F) with its lid (G) is in place. Push the on-button (J). Repeat the same procedure in a different fineness position (e.g. number "3"). You are now ready to begin using your grinder regularly.

GRINDING

1. Place your Capresso Burr Grinder on a flat, level surface such as a countertop.
2. Place the cover of the ground coffee container on the ground coffee container (F). **Note:** If the cover of the ground coffee container is not secured correctly, ground coffee can blow out of the ground coffee container during grinding, spreading grinds over your countertop. Place the ground coffee container with its lid into the grinder until it snaps into place.
3. Plug the grinder into an outlet.
4. Fill the bean container (B) with coffee beans and replace the lid. The bean container can hold up to 8 ounces of coffee beans. **Note:** Only coffee beans should be filled into the bean container. **Never** fill any of the following into the bean container: sugar-coated beans, syrups or other coatings, and instant coffee. **Never** fill water or any other liquid into the bean container.
5. Set the grind amount selector (I) to the number of cups of coffee you want to grind for by sliding the grind amount selector (I) above the correct number. These numbers are to be used as a guide. The amount of ground coffee varies quite a bit depending on how coarse or fine you grind and whether you use light, dry beans or dark, oily beans. After grinding a few times, you will find the correct grind amount position for the amount of coffee you want to grind.
6. Set the fineness selector (C) to the desired setting (see Section "Guidelines for Fineness Selector Settings"). **Caution:** Never change the fineness selector setting while grinding!
7. Push the On-Button (J) to start your Capresso grinder. The grinder will begin, grinding the coffee directly into the ground coffee container. It will stop automatically. **Attention:** Beans may stick to the wall of the bean container, preventing them from falling into the burrs. You will hear a high-pitched noise from the motor when this happens. Gently shake the grinder so that the beans slide down into the burrs. **Note:** If you need to turn the grinder off before the grinding cycle is finished, slide the grind amount selector to the "OFF" position.
8. Be sure to unplug the appliance after every use.
Note: Coffee beans can stay in the bean container for up to 2 weeks before they will start to lose their aroma.

GUIDELINES FOR FINENESS SELECTOR SETTINGS

1 is the finest setting; 9 is the coarsest setting

| #551 | FOR USE WITH... | |
|-------------------------------|--|---|
| Fineness Selector Setting (C) | ...the following household coffee equipment... | ...these Capresso products... |
| 8 to 9 | French Press Coffee Makers* and Percolators | |
| 4.5 to 6 | Espresso Steam/Boiler Machines | Capresso Boiler Espresso Machine Model #301 |
| 3.5 to 5 | Drip Coffee Makers | Capresso Aroma Classic Model #461; Capresso Elegance Coffee Makers Model #425, 427, 429, 435, 437, 439; Capresso 12-cup Coffee Maker Model #C450; Capresso 4-cup CoffeeBreak Model #402 |
| 2.5 to 4** | Pump Espresso Machines | Capresso Pump Espresso Machines Model #101, 111, CapressoBAR Model #351 |
| 1.5 to 2.5 | Semi-Automatic Pump Espresso Machines | Capresso Ultima Model #121 |

* please follow the instructions of your french press coffee maker (after pouring water over the ground coffee, stir thoroughly to prevent the ground coffee from clogging)

** The fineness settings are approximate guidelines. When using dark, oily beans, use the higher numbers of the recommended range; with light, dry beans, use the lower numbers in the range. Attention: for espresso pump machines: if your espresso brews too fast, try a lower fineness setting. If your espresso brews too slowly, try a higher fineness setting than the ones recommended above.

CLEANING

Always unplug your coffee grinder before cleaning.

- Remove the ground coffee container, its lid, and the bean container lid and clean them in a warm water and mild liquid soap solution. Do not place these items in the dishwasher.
- Remove ground coffee from the grinder spout (H) with a household brush or a small plastic tool.
- Empty the bean container. The clear part of the bean container can be wiped on the inside and outside with a damp cloth.
- The base of the grinder can be wiped clean with a damp cloth.

Caution: Never immerse the grinder in water or any other liquid. Do not use harsh or abrasive materials to clean the coffee grinder.

CLEANING/REMOVING THE UPPER BURR DISK

1. Turn the fineness selector (C) to the number "1."
2. Turn the roof of the upper grinding burr clockwise until it stops.
3. Lift the upper burr out of the grinder. Clean both burrs with a household brush. Note: Do not unscrew the upper burr from its housing!
4. Replace the upper burr into the grinder and turn it counterclockwise until the fineness selector points to the number "9."