

# Operating Instructions

## PEAK Single Espresso Grinder



**Dear Customer / service personnel**

the „Single Espresso Grinder PEAK“ is a fully automatic espresso coffee grinder of the proven Mahlkönig quality.

We have developed this product with over 90 years of experience in the manufacture of coffee grinders assuring you of high quality grinding of espresso and other types of coffee beans.

Read through and observe the operating instructions, so you and your customers will thoroughly enjoy the „PEAK“. Please store the instructions in a safe place. If anything is unclear or additional information is required, please contact your authorized dealer or us as the manufacturer. We will be pleased to advise you further. We wish you unlimited pleasure and success with our product.

MAHLKÖNIG GmbH & Co. KG

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# 1. SAFETY

## 1.1 Symbols

The following two symbols are used in these operating instructions:



**Safety Instruction:**  
**Imminent accident danger if you fail to observe.**



**General Instruction:**  
**Failure to observe can result in damage to the grinder and optimum operation cannot be guaranteed**

## 1.2 Safety Instructions



Please carefully read and observe the following safety instructions. Failure to do so can result in damage to the grinder and danger to the user.



Only whole roasted coffee beans may be ground in the PEAK.



When unpacking please inspect whether the power supply (voltage) complies with the grinder voltage on the manufacturer's name plate on the bottom of the grinder. Never operate the grinder in damp or wet surroundings.



Always remove the electrical plug from the outlet prior to conducting maintenance or cleaning work on the grinder.

Never operate a grinder with damaged electrical cord. Inspect the grinder regularly for damages of the electrical cord, plug, etc.



Any required repairs may only be conducted by authorized service personnel. For this reason, please contact a customer service repair facility, your dealer or us directly as the manufacturer.



Do not make any modifications or alterations to the grinder. The manufacturer assumes absolutely no liability for damages occurring from failure to observe these instructions.



This machine is not assigned to be used by persons (including children) with limited physical, sensory or mental capabilities or for lack of experience and/or for lack of knowledge, unless they are supervised by an appointed person for their safety or got instructions by that person how the machine is to be used.



Never submerge the grinder in water and never operate with wet hands.



Do not exceed the maximums allowable continuous grinding time of 20 min. Afterwards, allow the grinder to cool off before the next operation.

### 1.3 Usage Purpose

Only whole, unground roasted, cleaned coffee beans may be ground in the PEAK grinder. Never use the grinder to grind other products or objects.

### 1.4 Personnel Requirements

No special requirements are necessary for the users of this grinder. Nevertheless it is a prerequisite that these operating instructions have been carefully read and understood and that all instructions provided are observed. In addition, safety-conscious operating is expected.

## 2. TECHNICAL DATA

Type	PEAK
Voltage/Frequency	100-120V / 50/60Hz 200-240V / 50/60Hz
Rotation	@ 50Hz: 900 rpm @ 60Hz: 1100 rpm
Sound Emission	Idle Operation: 55 dB Operation: 75 dB
Pre-Fuse	16 A-slow
Overload-Circuit-Breaker	100-120V: 7A T 200-240V: 4A T
<b>Max. Permissible Running Time</b>	
Switch Position I *	25% ED S3 (20s)
Switch Position II **	33% ED S3 (15s)
Dimension in mm	W 240, D 320, H550
Weight (net)	14 kg
Hopper Capacity	1,5 kg

\* Switch Position I = Operation without fans

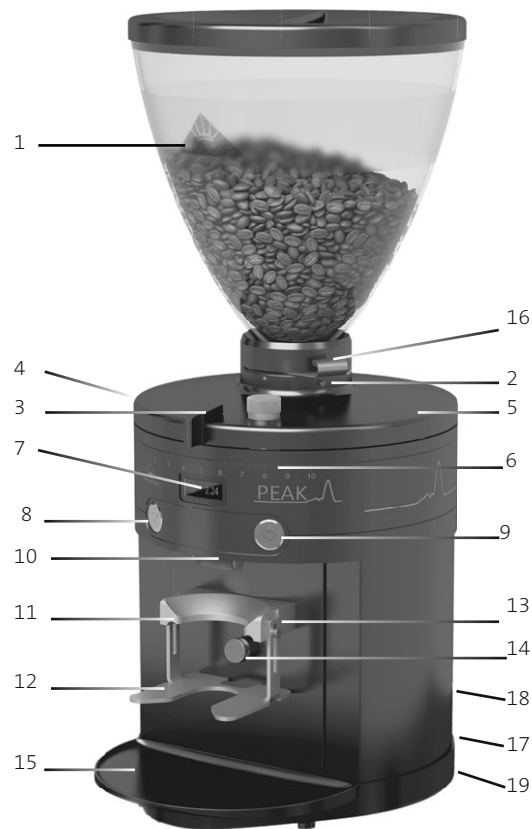
\*\*Switch Position II = Operation with fans

(Please request technical data for other voltages and frequencies from the manufacturer or dealer.)

### 3. DESCRIPTION

The main components and operating elements are pictured in the illustration.

- 1 Hopper with lid
- 2 Lock screw for hopper
- 3 Grinding fineness adjustment, with adjustment screw
- 4 Lock screw for grinding adjustment lid
- 5 Grind adjustment lid
- 6 Grinding fineness scale
- 7 Display
- 8 Single Shot pre selection button
- 9 Double Shot pre selection button
- 10 Spout, adjustable
- 11 Portafilter mounting
- 12 Portafilter rest
- 13 Screw for Port-a-filter rest
- 14 Start / Stop switch
- 15 Drip tray
- 16 Hopper slider
- 17 Main switch (I - 0 - II)
- 18 Trip switch, Overload Circuit Breaker
- 19 Power cable



## 4. SAFETY DEVICES OF THE GRINDER

### Thermal overload circuit breaker

The motor of the grinder is protected by a thermal overload circuit breaker, which interrupts the motor's electric circuit in the event of electric overload. The trip switch, item 18, must be pressed to enable the grinder to be restarted.



**The user has no influence whatsoever on these circuit breakers. If the circuit breaker trips repeatedly, an authorised service partner must be consulted, as the motor's winding may be damaged.**

### Motor protector

The winding of the motor is protected by a thermal switch (thermo pill / bimetall), which will trip when the motor heats up significantly. The grinder cannot be started again. Let it rest for appr. 30 minutes. The thermal switch will reconnect the motor automatically.

## 5. SET-UP AND BASIC ADJUSTMENT

A grinding test run is carried out on each grinder in our factory. This is why you may find ground material residue in the grinding mechanism!

You have received your grinder in operating condition. Now you only need to mount the hopper and connect the grinder to the mains plug. Proceed as follows.

### 5.1 Usage Location

Place the grinder on a level, vibration-free surface.



**Never operate the grinder in moist, or even worse, in wet surroundings!**

### 5.2 Mounting the hopper

- Position the hopper, item 1, in the bayonet in the grinder's lid.  
Note: The hole in the hopper-adapter has to line up with the lock screw, item 2, in the lid.
- To lock the hopper grab the hopper with both hands and turn it clock-wise until it clicks in.
- Secure the hopper with the lock screw, item 2, by using a allen wrench 2mm or in case of 100-120V-model use a screwdriver
- Open the hopper slider, item 16, in the adapter.

### 5.3 Electrical installation



**Protect your device with separate pre-fuse (not included in the scope of delivery) according to the information provided under point 2 „Technical Data“.**



**Make sure that the pre-fuse is not overloaded by other devices (e.g. fan heaters, deep freezers).**



**Check whether the main voltage and frequency correspond to the information on the rating plate.**

Insert the plug into the corresponding grounded outlet.

### 5.4 Adjustment of the portafilter rest

The grinder is designed so that most off different portafilter from various espresso machines fit into the rest, item 12, for hands-free grinding operation.

Proceed as follows for the adjusting the portafilter rest, item12:

- Keep the grinder switched off.

Slightly loosen the screws, item 13, with a allen wrench 3mm, in case of 100-120v-model with a screwdriver and pull down the

portafilter rest, item 12.



**In case the portafilter rest does not fit to your espresso machine´s portafilter, please contact your local dealer. He will arrange a different portafilter rest.**

Push the portafilter of your espresso machine onto the start / stop switch between the portafilter mounting and the portafilter rest.

Now push up the portafilter rest until the portafilter holds on its own. Refasten the screws, item 13.

## 6. Operation

Only use the PEAK espresso grinder for whole roasted coffee beans. See chapter 1.3.



**Observe the safety instructions under 1.2!**

The max. permissible operating cycle is 5sec ON and 10sec OFF, i.e. four double shots per minute - if you operate with fans (switch position II, item 17, according to the information under point 2 „Technical Data“. Do not exceed the maximum allowable continuous grinding time of 20 minutes. Afterwards, allow the grinder to cool down before next operation.



## 6.1 Handling the grinder

Proper operation necessitates the steps described in the following:

**6.1.1.** Actuate the main switch on the rear of the grinder, item 17. Switch position I to operate without fans (three double shots per minute) or switch position II to operate with fans (four double shots per minute).

**6.1.2** Open the hopper. Pour whole roasted coffee beans into the hopper from above. Never pour in coffee powder! Close the hopper.

**6.1.3** Check whether the hopper slider, item 16, is open. If not - please open the slider.

**6.1.4** Choose the pre-selection button, item 8+9, for a single or double shot of espresso.

**6.1.5** Push the portafilter of your espresso machine into the portafilter rest. Grinding starts and ends automatically.

**6.1.6 Break function:** If you pull out the portafilter while grinding the process will be interrupted. The LED of the active pre-selection button blinks. The process can be continued by pushing the portafilter back onto the start button. The saved, missing amount will be ground.

For stopping the grinder and deleting the remaining time simply push the blinking pre-selection button. The entire set grinding

quantity or grinding time is available once again.

## 6.2 Grind adjustment (grinding fineness)

Adjust the grinding fineness by loosening the adjustment screw and turning the lid / grinding fineness adjustment to the mark 2 and refastening the adjustment screw.

Note that „0“ is the finest setting and „10“ is the coarsest setting.

Rotation to the left = fine  
Rotation to the right = coarse



### 6.3 Adjustment of grinding time (=amount of coffee)

The factory setting for the grinding times is 2,8 seconds for the single shot and 5.2 seconds for the double shot.





In order to adjust the amount of ground espresso coffee individually follow the steps below:





**6.3.1 Adjustment of single shot time: Press and hold pre-selection button single shot, item 8, for 3 seconds. Adjust the time by short pressing the pre-selection button single shot, item 8, to reduce the time, or pre-selection button double shot, item 9, to increase the time. Save the time by pressing the start/stop button, item 14.**


**6.3.2 Adjustment of double shot time: Press and hold pre-selection button double shot, item 9, for 3 seconds. Adjust the time by short pressing the pre-selection button single shot, item 8, to reduce the time, or pre-selection button double shot, item 9, to increase the time. Save the time by pressing the start/stop button, item 14.**




**6.3.3 Barista-Mode:** Shortly pressing both pre-selection buttons, item 8+9, display shows „BARISTA“. The time is disabled and the grinder will grind as long as the port-a-filter is inserted in the mounting. Dosing has to be done manually.

### ICON EXPLANATION

-  to navigate back in the menu
-  to navigate forward in the menu
-  to exit the submenu
-  to open the submenu/confirm your input

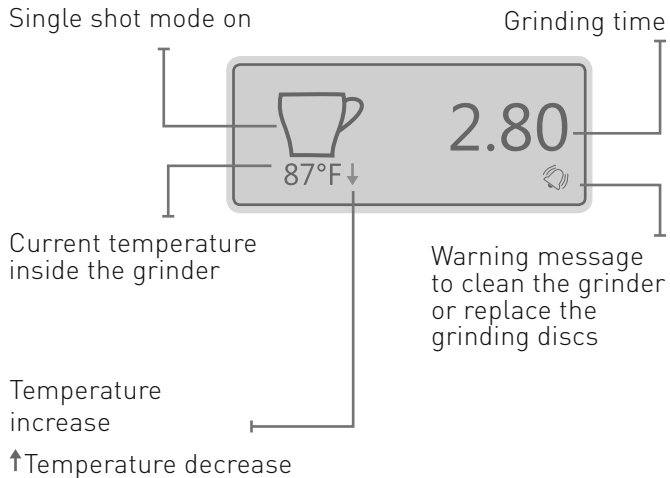
-  to reset/turn off
-  to increase the value
-  to decrease the value
-  switch to operating time counter

-  switch to total shot counter

- 
-  Double shot button
  -  Single shot button
  -  Start / Stop switch

## DISPLAY ICONS

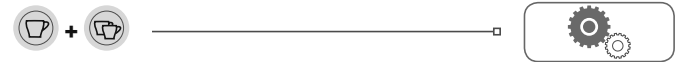
(Example view)



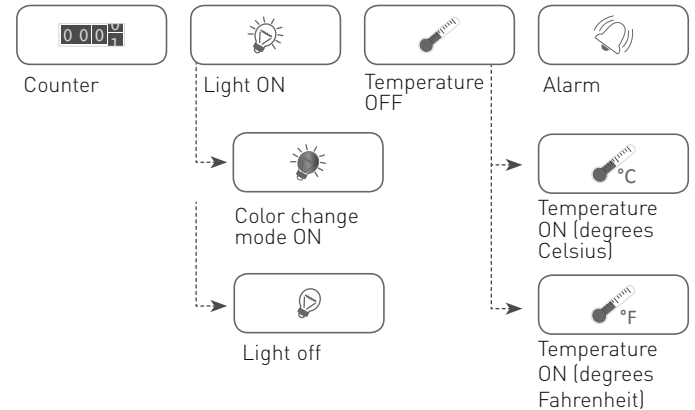
## MAIN MENU

### To enter the menu

Press and hold for 3 sec

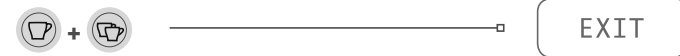


### Default settings

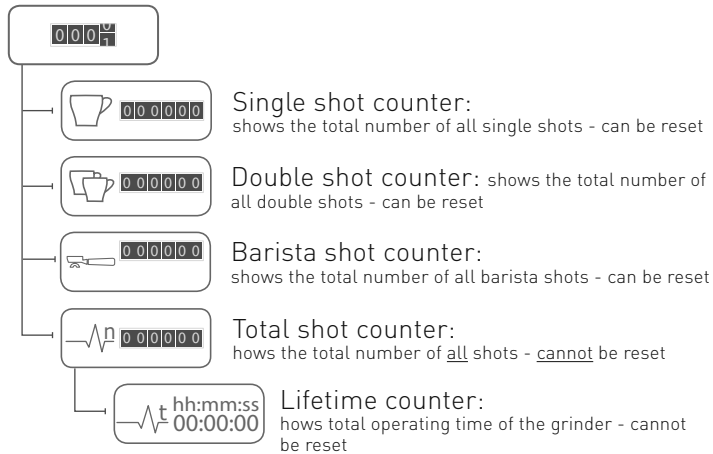


### To exit the menu

Press and hold for 3 sec



## ZÄHLER EINSTELLUNGEN

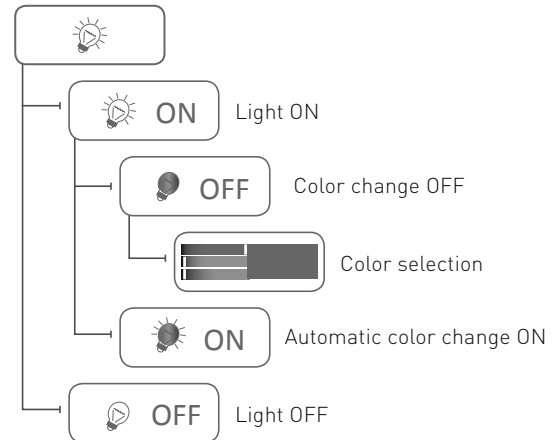


### RESET THE COUNTER

Press and hold for 3 sec



## LIGHT SETTINGS

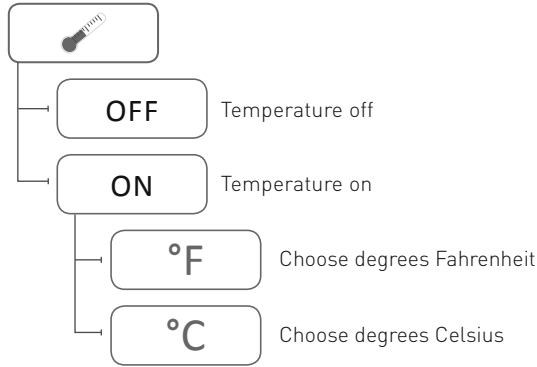


### ADJUSTABLE COLOR

intensity for red, green & blue.



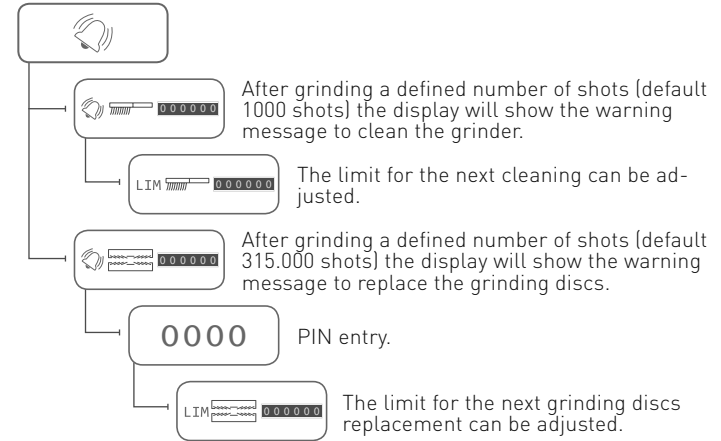
## TEMPERATURE SETTINGS



**SHOWS TEMPERATURE**  
inside the grinder.



## ALARM SETTINGS



THIS FUNCTION WORKS ONLY OUTSIDE THE MENU:

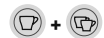
### RESET THE CLEAN COUNTER

Press and hold for 10 sec



### RESET THE DISC COUNTER

Press and hold for 20 sec and enter the pin



## 7. OPERATING FAULTS

Defect	Cause	Remedy
The grinder hums but does not grind.	The spout is clogged.	Set grinding fineness to “coarse” and trigger the grinding process. The grinder will then grind itself free. Afterwards, return the setting to the desired grinding fineness.
	Grinding is set too fine.	Turn the grinding fineness setting to the right, to “coarse”, and trigger the grinding process. The grinder will then grind itself free. Afterwards, return the setting to the desired grinding fineness.
	A foreign object is in the grinding mechanism.	Clean the grinding mechanism as described and remove the foreign object. Observe the safety instructions!
The grinder does not grind, the display is lit, single cup is pre-selected	The grinding time is set to 0.	Reset the grinding time.

Defect	Cause	Remedy
The grinder does not start, the display is not lit.	The main plug is not inserted.	Insert the main plug into the socket.
	The overload circuit breaker has been tripped.	Check to determine whether the trip button of the circuit breaker has jumped out. Press the trip button in again if appropriate. If the circuit breaker trips repeatedly, contact your authorised customer service centre or dealer.
	The pre-fuse has tripped.	Check the pre-fuse. Restore the pre-fuse to its initial state or replace it. Determine whether other devices are connected to this fuse.

**In the case of other malfunctions or continued faults, please contact your dealer or your authorised customer service centre.**

## 8. CLEANING

You should clean your espresso grinder regularly, just like your espresso machine. Grind-on-demand grinders in particular have to be kept clean and residue free in order to ensure dosing accuracy for every shot and every customer.

### 8.1 Cleaning with GRINDZ™ grinder cleaner

We recommend cleaning your espresso grinder once every 1-2 weeks (every 25 kg) with our GRINDZ™ Grinder Cleaner.

For cleaning your grinder with GRINDZ™, just follow the steps below:

- Close the hopper slider and grind the remaining coffee out of the grinder casing.
- Take off the hopper.
- Fill 35 grams of GRINDZ™ directly into the grinder casing (content of one sachet or one can's lid).
- Reposition the hopper on the grinder.
- Adjust the fineness to coarse (for a better cleaning effect of the GRINDZ™-particles).
- Start the grinder and grind through all GRINDZ™ into your port-a-filter or a separate bin (several shots needed).
- Open the hopper slider and grind appr. 2 - 3 double shots of coffee in order to purge the residues of GRINDZ™ out of the disc casing.



**Formation of dust while grinding GRINDZ is natural and harmless. The dust particles can be cleaned with a soft cloth from the aroma fez and the spout.**

### 8.2 Cleaning the grinder placement surface



**Pull out the mains plug!**

- Lift the grinder aside and clean the area on which it stands and the bottom of its base.
- Both surfaces must be dry and free of oil and grease.
- Reposition the grinder

### 8.3 Cleaning the grinder casing

From time to time clean the outside of the casing and the drip tray (pos.15) using a damp cloth.

### 8.4 Cleaning of the hopper

The hopper should be cleaned daily with a damp cloth inside and outside in order to remove coffee and oil residues which could negatively influence the taste in the cup.



**Do not clean the drip tray or the hopper in the dish-washer. Its colour might fade.**

## 9. SERVICE



Always pull out the main plug from the socket before carrying out maintenance or cleaning work on the grinder!



Do not let any foreign objects fall into the grinding mechanism!



Inspect the grinder regularly for damage, particularly to the electrical cable, plug, etc.



Any required repairs may only be conducted by authorized specialist personnel. For this reason, please contact a customer service repair facility, your dealer or us directly as the manufacturer. Observe the safety instructions under 1.2!



## 10. CERTIFICATE

### EC DECLARATION OF CONFORMITY



The manufacturer:  
 MAHLKÖNIG GmbH & Co. KG  
 Tilster Straße 142, 22047 Hamburg  
 Tel.: +49 40 69 69 40 0  
 Fax: +49 40 69 39 72 1

Hereby declares that the below mentioned product:

**Product:** Device for food processing  
**Machine Model:** Coffee grinder  
**Type of machine:** PEAK

Following directives and regulations have been applied:

- The provisions of the Machinery Directive 2006/42/EG
- The Low Voltage Directive 73/23/EWG
- The EC Electromagnetic Compatibility Directive 2004/108/EG
- The Directive on the restriction of use of certain hazardous substances in electrical and electronic equipment 2011/65/EU
- The EU chemicals regulation (REACH – Regulation) (EC) Nr. 1907/2006

Supplements in Europe:

- Regulation 1935/2004 Requirements for materials and the objects with Food comes into Contact
- Regulation 2011/10/EU Requirements for materials and objects of plastic with Food comes into Contact

Documentation Agent: Sven Erdmann

Address of the proxy documentation: See the address of the manufacturer

Done in Hamburg on: 15.12.2015

Function of subscriber: General Manager

Name of signatory: Philipp Baumberger

signature

## 11. WARRANTY CONDITIONS

1. The warranty period is 1 year from the date of purchase.
2. The warranty covers all damages that can be attributed to inferior materials or defective workmanship. Corresponding grinders will be repaired or replaced free-of-charge, with the exception of transport or freight charges. Transport is the responsibility of the customer. Therefore, avoid damages with all returns by correct packing.
3. The grinder may only be opened for cleaning purposes in accordance with the Operating Instructions.
4. This warranty does not cover damages which have occurred through: Improper usage, improper maintenance, lack of servicing, usage for purposes other than those intended, incorrect installation, incorrect voltage, breakage, natural wear or for reasons beyond our sphere of influence.
5. In order to maintain the warranty, only original spare parts and accessory parts may be used.
6. Observe in addition our General Delivery Conditions in their respective current version.
7. The manufacturer is in no way liable for consecutive or secondary damages.
8. The warranty does not cover costs resulting from repairs conducted by non-authorized personnel.

**NOTES:**

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Subject to change without prior notice!

