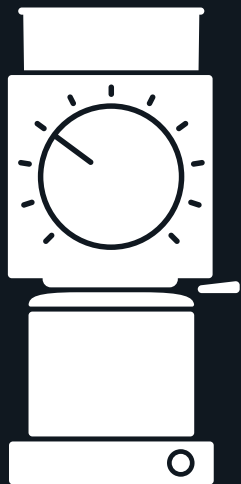


FELLOW®

ODE™

磨豆机

快速使用指南





嗨！大家今天过得好吗？

听说你们都在召唤我……

我来了！

每天早上来杯咖啡，让你神清气爽，精神焕发。
无论是 Prismo 萃取壶、手冲还是法压壶，
我都能游刃有余，让你放松享受生活。

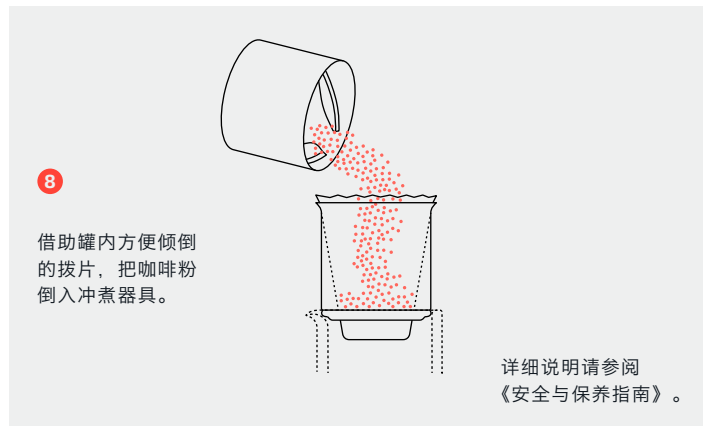
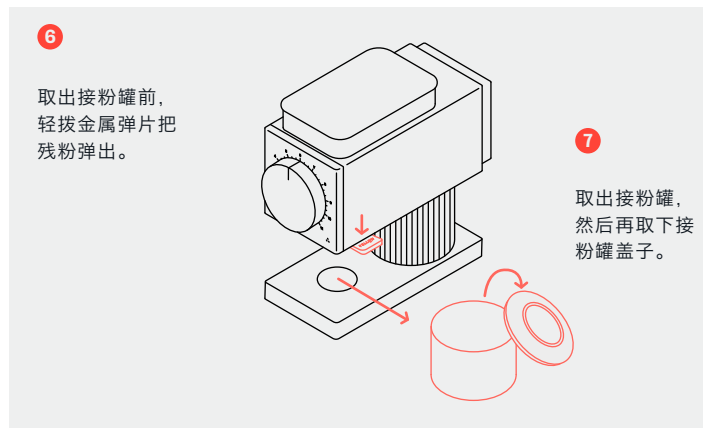
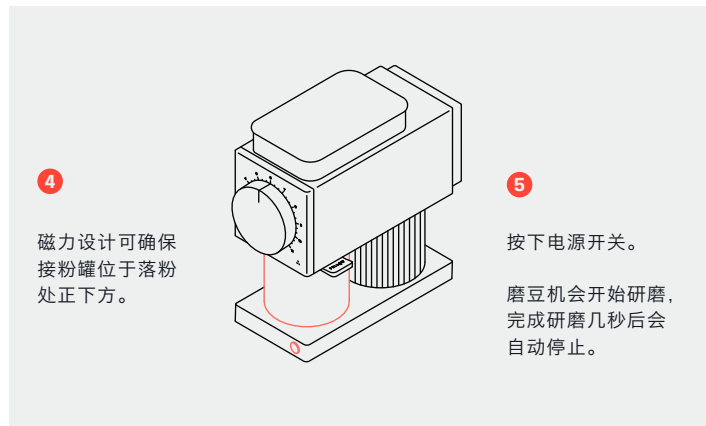
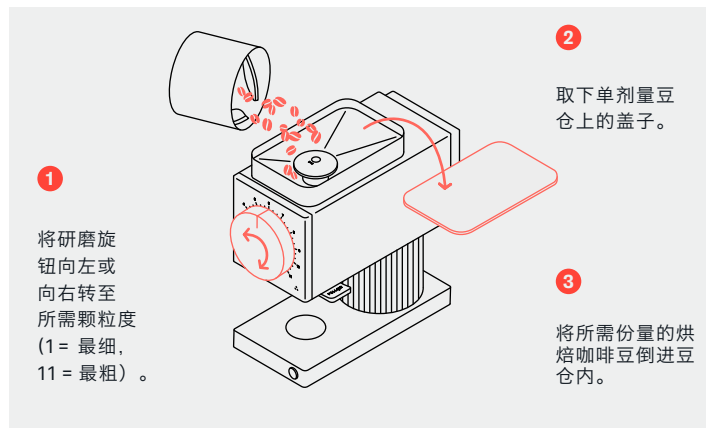
我用起来便捷安静，经常使人忽略我的存在，
但是千万别把我丢在角落，
咖啡馆级的专业表现值得让我在吧台上绽放光芒。

表演即将开始，
请准备好你最喜欢的咖啡豆！

爱你们的 Ode

磨豆机快速指南

在你准备使用磨豆机前，请完整阅读本安全手册。

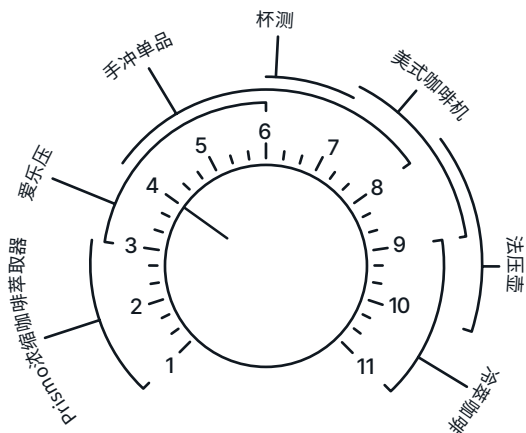


研磨设定

调整您的研磨设置

向左或向右缓慢转动研磨旋钮，直至与研磨刻度上所需的颗粒度对齐。向右转动（顺时针）的颗粒度较粗，向左转动（逆时针）的颗粒度较细。下表中显示的设置可作为通用指南。

注意：关闭磨豆机后，刀片之间可能残留部分研磨的咖啡豆。在调整研磨设置之前，请运行磨豆机以清除残留咖啡豆。



1-3 爱乐压®搭配Prismo咖啡萃取器 | 3-6 爱乐压®
4-8 手冲 | 6-8 杯测 | 7-9 美式滴滤咖啡机
8-10 法压壶 | 9-11 冷萃

咖啡小提示



新鲜最重要！我们建议研磨全豆咖啡，然后再萃取。请注意，配方可能会因烘焙程度而有所差异。因此我们建议对不同的咖啡采用不同的研磨设置，萃取完美的咖啡。



如果不是经常（每天或每隔一天）使用磨豆机，使用前请先清理豆仓可能残留的陈豆：研磨少量豆子（7克/0.25 oz）后丢弃，因为磨豆机里残留的陈豆会影响下一次冲煮的味道。



手冲咖啡时，如果遇到水流堵塞，可改用较粗的颗粒度再次尝试。

更多信息请访问：www.fellowproducts.com/pages/gear-guides

FELLOW®

MEET ODE™ BREW GRINDER

A Get-to-know-you guide





Hey there,

They say good things happen to those who grind.

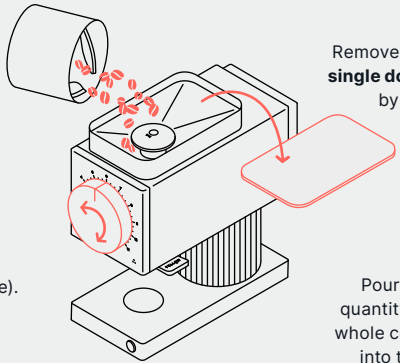
But good things also happen to those who kick back, relax, and let me take care of their morning cup. Prismo plunges, precise pour-overs, or French pressing with finesse, name your brewing method—I can handle it.

Clean and quiet, my friends call me stealthy. But don't you dare stow me away. Cafe features run through my veins but the countertop is my stage. Pass me the mic... or your favorite bag of beans.

Rise and grind, baby!
Love, Ode

QUICK START GUIDE

Please read the safety manual fully before turning on and using your grinder.

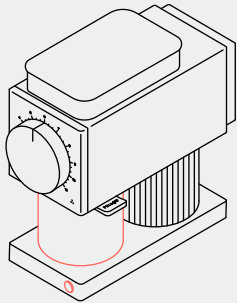


1 Select grind size by twisting the **grind dial** to the left or right (1=fine, 11=coarse).

2 Remove lid from the **single dose load bin** by lifting it off.

3 Pour the desired quantity of roasted whole coffee beans into the load bin.

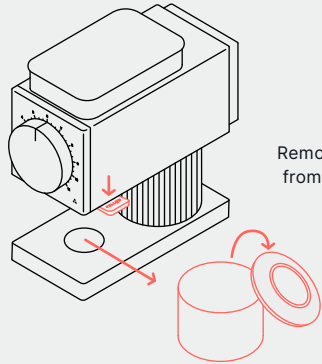
The diagram shows a coffee grinder with a lid being lifted off the top. Red coffee beans are being poured from a container into the top of the grinder. A red arrow points to the lid, and another red arrow points to the top opening where beans are being added. A red circular arrow indicates the direction to twist the grind dial.



4 Ensure the **magnetically aligned catch** is fully beneath the chute.

5 Press **power button**.
The grinder will start grinding and stop automatically a few seconds after your beans are done grinding.

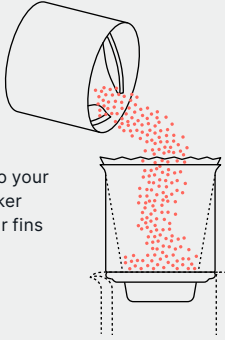
The diagram shows the coffee grinder with the catch being moved into position under the chute. A red arrow points to the catch. A red arrow points to the power button on the front of the grinder.



6 Before retrieving the catch, eject excess coffee grinds from inside the chute by flicking the metal **grinds knocker**.

7 Remove the catch from beneath the grinder and take off lid.

The diagram shows the coffee grinder with the catch being flicked to eject excess coffee grinds. A red arrow points to the grinds knocker. A red arrow points to the catch being removed from beneath the grinder. A red arrow points to the lid being taken off.



8 Transfer grinds into your desired coffee maker using the easy pour fins inside the catch.

For more instructions, see the Safety and Maintenance guide.

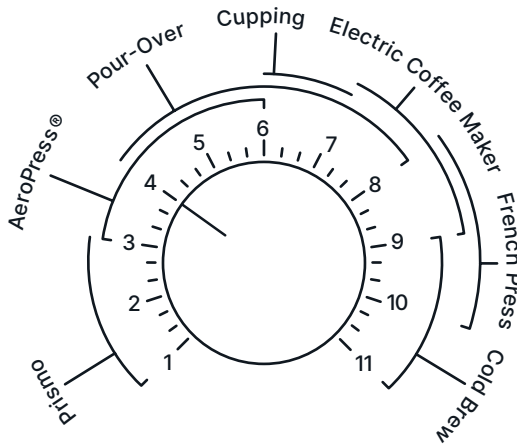
The diagram shows coffee grinds being poured from the catch into a coffee maker. A red arrow points to the easy pour fins inside the catch.

GRIND SETTINGS

Dialing in your grind settings

Slowly rotate the grind dial left or right to align with the desired number setting on the coarseness scale. Turning the dial to the right (clockwise) produces a coarser particle size and left (counterclockwise) produces a finer particle size. The settings shown in the table below can be used as a general guideline.

Note: Partially ground coffee beans may remain between the burrs after the grinder is turned off. Before making grind adjustments, please run the grinder to clear any leftover coffee beans.



1-3 Prismo AeroPress® Attachment | 3-6 AeroPress®
4-8 Pour-Over | 6-7 Cupping | 7-9 Electric Coffee Maker
8-10 French Press | 9-11 Cold Brew

COFFEE TIPS



Fresh is best! We recommend grinding whole bean coffee right before brewing. Keep in mind that recipes can vary by roast level, so we recommend experimenting with the grind setting between different coffees to dial in your perfect cup.

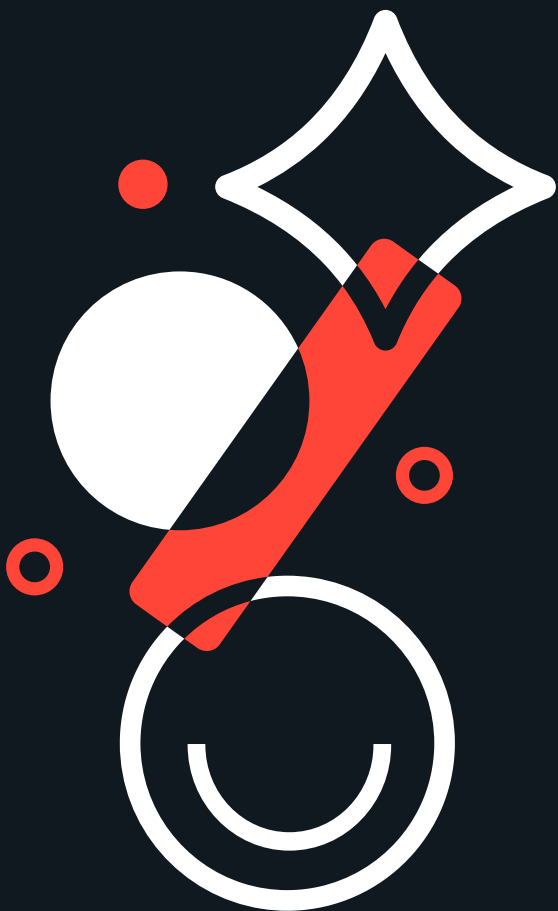


If you don't use your grinder often (every day to every other day), we advise clearing old grinds that may remain in the chute before use. If any old coffee residue is sitting inside the grinder, it might affect the taste of your next brew. To clear the chute out, pre-grind a small amount first (7 g / 0.25 oz) and discard.



When making a pour-over, if your brew is clogging before it is finished, try again using a coarser grind.

Find more information at: Fellowproducts.com/pages/gear-guides



www.fellowproducts.com | [@fellowproducts](https://twitter.com/fellowproducts)

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