

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.

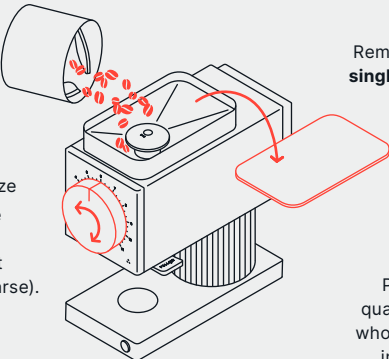
Clean and quiet, my friends call me stealthy. But don't you dare stow me away. Cafe features run through my veins but the countertop is my stage. Pass me the mic... or your favorite bag of beans.

Rise and grind, baby!
Love, Ode

QUICK START GUIDE

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

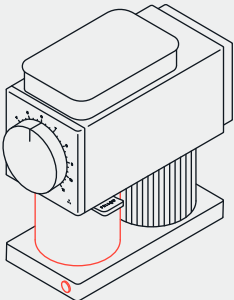
1 Select grind size by twisting the **grind dial** to the left or right (1=fine, 11=coarse).



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

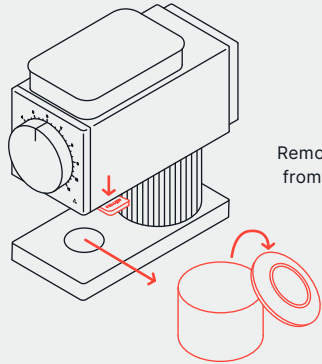
3 Pour the desired quantity of roasted whole coffee beans into the load bin.

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



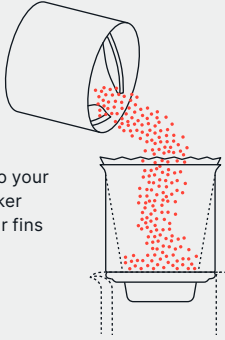
5 Press **power button**.
The grinder will start grinding and stop automatically a few seconds after your beans are done grinding.

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.

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



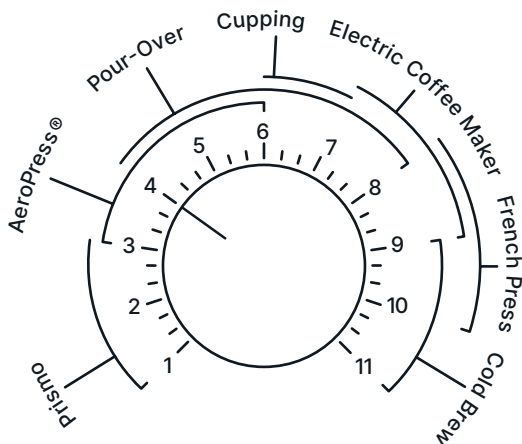
For more instructions, see the Safety and Maintenance guide.

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 (anticlockwise) 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



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