

HC-600  
Model ODG V1  
On Demand Coffee Grinder



Designed in EU.

Produced by **HeyCafé Co., Ltd.**

Building #6, #2 Tenglong Rd, Wujin Economic Development Zone, Jiangsu, 213161 China



## WARNINGS

- 1 This grinder is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the coffee grinder by a person responsible for their safety.
- 2 Children should be supervised to ensure that they do not play with the grinder.
- 3 Care is needed when handling cutting grindstones during cleaning.
- 4 To avoid an electrification risk, a damaged power cord (or any damaged electric accessory) must be replaced by the manufacturer or by its service agent or a similarly qualified person.



## Correct Disposal of this product

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

## Warranty Information

The manufacturer provides warranty in accordance with the legislation of the customer's own country of residence, with a minimum of 1 year, starting from the date on which the grinder is sold to the end user.

The warranty covers defects in material or workmanship only.

The repairs under warranty may only be carried out by an authorized service centre. When making a claim under the warranty, the original bill of purchase (with purchase date) must be submitted.

The warranty will not apply in cases of:

- Normal wear and tear and/or incorrect use, e.g. overloading of the grinder or grinding any substance other than coffee beans.
- Usage of non-approved accessories or non-original spare parts.
- Use of force, damage caused by external influences
- Damage caused by nonobservance of the user manual, e.g. connection to a non-suitable mains supply or non-compliance with the installation instructions
- Partially or completely dismantled grinders

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## 1) PREFACE

Congratulations for purchasing the HC-600 Espresso 'On Demand Grinder'. The HC-600 ODG is a commercial grinder to be used in coffee shops, espresso bars, hotels, restaurants, etc. The HC-600 grinder grinds whole bean roasted coffee into variable, user selectable (from super fine to coarse) coffee powder and will dose it to your espresso machine's Porta Filter or any other type of container. Read this manual from cover to cover before using the grinder as it contains important safety, operation and maintenance instructions. Keep the manual in a safe place for future reference. The manufacturer reserves the right to modify from time to time the grinder and the manual accordingly.

## 2) TECHNICAL SPECIFICATIONS HC-600

### Dimensions:

Height: 575mm

Width: 210mm

Length: 350mm

Weight: 11.5Kg

Burrs diameter: 64mm

Hopper capacity (whole beans): 1500gr

### Electrical Specifications:

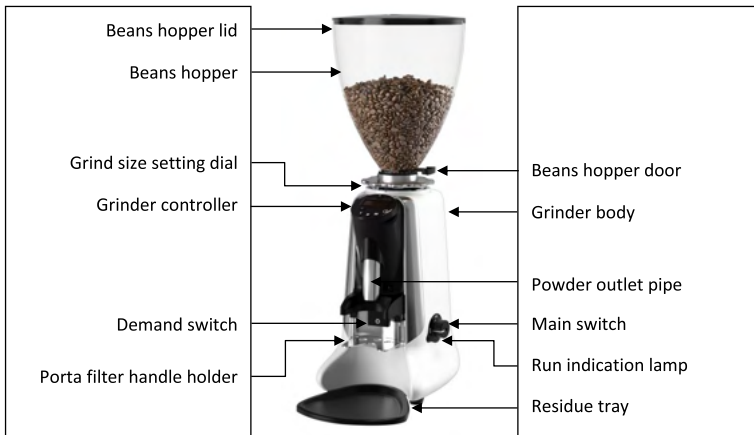
Voltage: 110V/230V 50Hz/60Hz(According grinder's label)

Power: 350W

Duty Cycle: 6S ON/25S OFF

**Grinding capacities (@Espresso setting):**2.5-3.0 gr/sec

## 3) General Description



#### 4) UNPACK and INSTALLATION:

**Warning: Grinder's entire technical handling operations such as installation, maintenance, or service should be performed by certified personnel or by your local dealer.**

- After opening the box, make sure that the grinder is intact and that there is no visible damage. If there is any doubt, DONOT use the grinder and call your local dealer for further assistance.
- Unpack the carton box carefully. For your convenience we suggest storing all packaging materials where they can be used in the future, whenever the grinder's transportation is necessary.
- Place the grinder on a stable flat counter in a dry area away from water or water splashes.
- Position the coffee residue tray underneath the body in front of the appliance.
- Before installing the beans hopper, please take few seconds to identify the beans hopper, silicone ring and hopper's locking screw.
- Install the beans hopper firmly into its position on top of the body inside the top grindstone holder.
- Fasten the hopper to the grinder body by the locking screw. (Fig.4.3) Make sure that the screw is inserted completely through both holes in the hopper and in the top grindstone holder.



Fig 4.1



Fig 4.2



Fig 4.3

**! The Hopper locking screw is a SAFETY DEVICE. Before removing the hopper disconnect electric power cord.**

**! Never try to operate the grinder if the beans' hopper is not fully secured in its position.**

- Before plugging in the electrical cord, make sure:
  - The grinder voltage and frequency rating (according to the bottom cover label) is the same as the supply mains.
  - The wall socket is fitted with an efficient ground contact. DONOT plug the grinder into the supply mains if the ground system was not positively checked to be in compliance with current safety rules.
  - The power/current consumption of the grinder (according to the backside label) is consistent with the capacity of the relevant main socket.
  - The main socket is protected against short outs and power surges.
  - Do not use extension cables, plug adapters for multiple sockets, or make shift connections.

**! IT IS COMPULSORY TO EARTH THE GRINDER. The manufacturer cannot be held responsible if this requirement was not complied with.**

- Plug in the grinder.
- Upon first time operation, and before placing beans in to the hopper, **VISUALLY** check that the grindstone rotation direction is **clockwise** by switching the grinder ON for a few seconds.
- Should the rotation direction be wrong, do not use the grinder and contact your local dealer for further instructions.

## 5) OPERATION

### Grinding coffee with HC-600 On Demand Grinder:

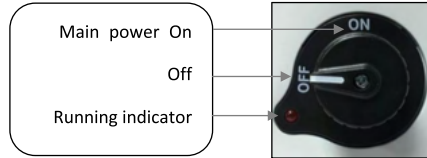


Fig 5.1

The grinder is equipped with a 2-state power switch ON-OFF. (Fig 5.1).

Switch ON the grinder by turning the main knob to direction from Off position to ON position.

Switch OFF the grinder by turning the main knob back to OFF point.



Fig 5.2

Before start grinding coffee please spend few minutes to learn and understand the concept of the ODGV1 on demand grinding controller (Fig 5.2)

#### Operational Modes:

The ODGV1 can be operated in 3 pre-dosed modes. Activating (or deactivating) each one of the modes, is achieved by single short pressing on the relative mode button. Once activated the LED will turn on.

- **Single cup mode**, in single cup mode press on the demand switch (Fig 5.3) to activate the grinder release it to stop grinding or press till time elapses. (pre-dosed time change achieved by time set dial) Alternatively press the mode selector button continuously for longer than 2 sec, to grind the entire pre dosed without using the demand button.
- **Double cup mode**, in double cup mode press on the demand switch (Fig 5.3) to activate the grinder release it to stop grinding or press till time elapses. (pre-dosed time change achieved by time set dial) Alternatively press the mode selector button continuously for longer than 2 sec, to grind the entire pre dosed without using the demand button.
- **Triple cup mode**, in single cup mode press on the demand switch (Fig 5.3) to activate the grinder release it to stop grinding or press till time elapses. (pre-dosed time change achieved by time set dial) Alternatively press the mode selector button continuously for longer than 2 sec, to grind the entire pre dosed without using the demand button.

- **JOG Button**, pressing the JOG button will allow the user to incrementally correct the amount of coffee powder in the filter basket holder.

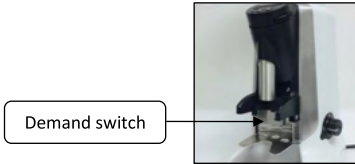


Fig 5.3



Fig 5.4

### Programming grinding time for single/ double/ triple cup mode:

The grinder was factory set with time values for single/ double/ triple dose grinding periods. These preset values are obviously estimated, user should set his own times according to the coffee grinding request. In general, **as the grind size setting is coarser, the grinding time of same desired dose, is shorter**. Additionally, different type of coffee blends and coffee shops are requiring different dose size for their cups (6.5-9.5gr per single cup. 11-18gr for double cup. 14-24gr triple cup). The HC-600 ODG supports user's need to modify grind time setting frequently. To modify time setting of any of the preset modes, please follow these steps:

On any selected mode (LED is ON) The display shows your current set time (in seconds and tenths of seconds). To increase or decrease set time value, rotate the time setting dial knob. New time value will blink, confirm the new time by pressing the relative mode selector button. If not confirming, then after 3 seconds the time setting will return to the previous setting.

### Hands free:

The grinder equipped with "hands free" feature to allow easier grinding operation.

The "hands free" function can be adjusted according to the porta filter size. You can loose two sides screw to adjust the porta filter holder by 2.5mm hexagon screw driver, the demand active screw also can be adjusted by 2mm hexagon screw driver. Both of the screw driver will be provided in tooling bag.

### Dose counting DISPLAY:

The HC-600 ODG V1 grinder is equipped with 3 independent dosing counters.

- To view the content of each counter, a single press on the counter's selector will display the next counter's content and at the same time the relative counter's LED will turn on.
- 2 of the counters are resettable (middle and right side); the zero reset can be achieved by 5 sec continues press on the counter selector will zero the relative counter.
- On single cup mode each coffee demand will increase the counting on all the 3 counters in 1.
- On double cup mode each coffee demand will increase the counting on all 3 counters in 2.
- On triple cup mode each coffee demand will increase the counting on all 3 counters in 3.
- Pressing the Jog button will not be counted.

### Grind size setting adjustment

- The grinding blades' distance was factory pre adjusted to satisfy different common coffee grinds (from super fine to coarse) corresponding gap distance from 0.05mm to 0.75mm.
- Turning the grinding dial incrementally counterclockwise will make the grind finer and turning it clockwise will make the grind coarser. (Fig 5.5)
- Grind a small amount of coffee and test its coarseness with your espresso machine.
- As coffee beans' qualities and characteristics are changing from time to time it is recommended repeating this adjustment once in a while.





Fig 5.5

## 6) SAFETY DEVICES

### A) Thermal overload protection

To eliminate the risk of fire, the motor is equipped with an overheat protection device which will cutoff the motor's power supply should it reach a high temperature.

- In the event that the thermal protection is tripped as a result of malfunction (e.g.: jammed grindstones, worn out bearings, foreign object in grinding chamber, etc.) the grinder main switch should be turned off immediately and the main power plug must be disconnected. For further handling of the device contact your local service provider, and allow the grinder to cool down before any further maintenance.
- In the event that the thermal protection is tripped as a result of a long continuous operation (read section 5, for operating intervals) allow the grinder to cool down and reset the thermal cutoff protection by unplugging the main cable from the socket. On the first operation after resetting a tripped overheat protection device observe the grinding quality and noise level, and if there are any irregularities shut down the grinder and call a certified technician for a complete analysis of the grinder.

### B) Grinding chamber hopper fixing screw

The grinding chamber is a hazardous area if the proper precautions aren't observed. To avoid any hand contact with running grindstones. Do not attempt to operate the grinder without the hopper is fully placed and fixed in its position by hopper's fixing screw (Fig 4.3).

## 7) SAFETY INSTRUCTIONS

- ! NEVER OPERATE THE GRINDER IF THE BEAN HOPPER IS NOT FULLY SECURED TO THE TOP GRINDSTONE HOLDER. BEFORE REMOVING THE HOPPER FOR ANY REASON MAKE SURE TO DISCONNECT THE POWER SUPPLY.
- ! AVOID CLEARING FOREIGN OBJECTS FROM THE GRINDING CHAMBER OR HOPPER WHEN THE GRINDER IS PLUGGED INTO A POWER SOCKET.
- ! Never attempt to insert your fingers or any foreign objects into the grinding chamber or grindstones.
- ! Be aware that grindstones continue rotating for a short while even after the grinding operation has ended.
- ! BEFORE ANY MAINTENANCE, EVEN FOR CLEANING, ALWAYS DISCONNECT THE POWER SUPPLY.
- ! If the grinder has a malfunction, or the grindstones need to be replaced, do not attempt to service the grinder by yourself.
- ! Do not change or tamper with the grinder.
- ! Do not use the grinder barefoot or if your hands or feet are damp.
- ! Do not use the cable wire to pull and disconnect the power plug.
- ! Always keep the grinder dry (internally and externally).
- ! Never put grinded coffee into the hopper or try to grind twice coffee powder.
- ! Never attempt grinding anything else other than coffee beans.

## 8) MAINTENANCE AND SERVICE

**Warning: All grinders' technical handling operations, such as installation, maintenance, or service should be performed by certified personnel or by your local dealer.**

Check the state of the grindstones periodically (approximately every 50kg of grinded coffee). Good condition grindstones will result in a high quality grind and prevent the grinders overheating. Replace grindstones every 400KG of grinded coffee (when using original replacement parts).

Be aware of the grinder's noise level. In case the noise level is higher than normal or irregular noises are coming from within the grinder, get certified personnel to perform an overall check of the grinder.

## 9) CLEANING

BEFORE ANY CLEANING ROUTINE DISCONNECT THE GRINDER POWER SUPPLY. NEVER USE RUNNING WATER TO CLEAN THE MAIN BODY AND DISPENSER. USE ONLY PERFECTLY CLEAN CLOTHS OR BRUSHES TO CLEAN THE GRINDER. DO NOT USE ABRASIVE CLEANING PRODUCTS AS THEY MAY WEAR OUT THE GRINDER COATING.




### Cleaning the bean hopper

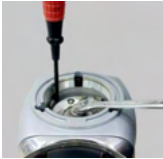


Take off the bean hopper (by releasing Bean Hopper safety screw, Fig 4.3) and rinse it thoroughly with water and soap. As the bean hopper is made of clear polymer, use only liquid detergent (free of abrasive components) and soft sponge. Before reinstalling the beans hopper back to its position, make sure it is dried thoroughly. To ensure great coffee taste, clean the bean hopper periodically.



### Cleaning the grinding chamber and grinding parts

Follow the instruction below for grinding chamber and grinding parts cleaning:

		
<p><b>STEP1</b> Take off the hopper screw by using a screw driver.</p>	<p><b>STEP2</b> Take off the grinding dial by using a screw driver to take out the dial safety screw first.</p>	<p><b>STEP3</b> Pull out the upper blade holder; make sure not to lose the upper blade three supporting springs.</p>

 <p><b>STEP4</b> <b>(Step 4 should be performed by certified technician only)</b> Use a screw driver and nuts spanner to release the bottom knife holder. Pull out the knife holder. Discover the grinding house.</p>	 <p><b>STEP5</b> Use a brush, a dry cloth, and a vacuum cleaner to clean the grinding chamber thoroughly.</p>	 <p><b>STEP6</b> Use a brush, a dry cloth, and a vacuum cleaner to clean the upper and lower blade thoroughly.</p>
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- Do not use sharp objects to scrape coffee residue of the grindstones.
  - Examine grindstones' condition and replace them if necessary.
  - The replacement and assembly of a new set of grindstones is a delicate task. Only skilled technical personnel should be allowed to perform grindstone removal and assembly.
  - If a more thorough clean is required, then the operation must be performed by skilled technician.
- After all cleaning and replacing tasks are through make sure to assemble all of the parts and safety screws the same way as they were disconnected. If anything does not fit back together or there are some leftover parts, do not attempt to operate the grinder, call for the assistance of your technician.

To ensure long lasting grinder and great fresh taste of coffee, the cleaning procedure as described above should be repeated routinely and at least once per month or as necessary according to the grinder's usage and quality of beans.

END



HC-600  
型号ODG V1  
定量意式咖啡磨豆机  
操作说明书



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常州市武进经济开发区腾龙路2号6号厂房  
邮编：213161

## 警示

- 1.该款机器不建议有生理，视觉或精神缺陷的，或缺乏此方面经验和知识的人操作使用（包括儿童在内），除非有相关负责人授权使用。
- 2.儿童禁止触碰该磨豆机。
- 3.在清洁磨豆机时需小心刀片部位，以免划伤。
- 4.如果发现电源线有损坏，请联系制造商，代理商或相关技术人员维修，以免造成伤害。



## 废旧产品处理

标志表明此产品不可与其他生活垃圾一同处理。为防止不当处理对环境的污染和人类健康的损害，请注意材料的合理可再回收使用。请联系当地的经销商或通过回收利用系统回收该废弃磨豆机，以保证产品安全回收。

## 质保说明

制造商提供 2 年保修期，自该磨豆机销售到终端客户开始。质量保修仅限于零部件和技术支持。在保修期内，仅限该磨豆机制造厂商授权的服务机构进行维修。在保质期内维修的，请出示原始标有购买日期的发票。

以下情况不在保修范围之列：

正常损耗和非正常使用造成的损坏，如机器超负荷使用，使用不配套的配件，强行操作，由外部环境造成的损坏，未阅读说明书而操作失误的，如：连接至不匹配电源或未按照说明安装操作，擅自整体或部分拆卸机器都不在保修之列。

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## 1) 前言

欢迎购买使用 HC-600 分配桶式咖啡磨豆机。HC-600 咖啡磨豆机是一款商用电器，适用于咖啡店，Espresso 咖啡吧，酒店，餐厅等。HC-600 是一款能够根据需求（从极细粉到粗粉）适合于浓缩咖啡过滤器计量的一款商用咖啡磨豆机。请在使用前逐页阅读该说明书，以确保正确安全的使用和保养设备。并请妥善保管说明书，以备日后使用和参考。厂商保留修改设计及规格的权利。

## 2) 技术参数

尺寸：  
高: 575mm  
宽: 210mm  
长: 350mm  
重量: 11.5Kg  
刀片尺寸: 64mm  
漏斗容量: 1500g 咖啡豆  
电气参数：  
电压: 110V/230V      50Hz/60Hz  
功率: 350W  
工作周期: 6S ON/25S OFF  
研磨速度: 2.5~3gr/sec@#1.5setting(意式)

## 3) 样品展示





#### 4) 开箱与安装

警告：所有该磨豆机的技术操作，包括安装、维护、保养等必须由专业人士或当地经销商的指导下操作使用。

- 打开包装箱后，确认机器完好无损。如有任何疑问，禁止使用并立即联系当地经销商。
- 请小心拆箱。为了您的方便，我们建议请妥善保存包装以备日后运输机器使用。
- 请将机器放在平稳干燥处，避免滴水或溅水。
- 请将托盘放在机身前方下方。
- 在安装漏斗之前，请花几秒钟时认识漏斗、漏斗转接器和漏斗锁紧螺丝。
- 将漏斗安装在机身上方上刀架内。
- 用配备的螺丝刀及螺丝将漏斗固定（如图4.3）。请确认螺丝完全贯穿漏斗和上刀架孔。



图 4.1



图 4.2



图 4.3

- 未确认漏斗完全安装至上刀架前切勿运行机器。
- 接通电源线前请确认：
  - 机器电压及额定频率（参照机身背面参数标贴）与供电电源一致。
  - 墙式插座须配有有效的接地线系统。如果接地系统未被检查是否与安全电流量相符，切勿接通电源。电源插座的接地安全性必须保证。如未按此规则操作，所引起一切后果厂商概不负责。
  - 机器消耗功率（参照机身背面参数标贴）需与所提供墙式插座的功率相一致。
  - 注意不要使墙式插座短路或过载供电。
  - 请勿使用电缆线，多电源插座等非生产厂商推荐的辅助配件。
- 接通电源
- 首次操作时，在把咖啡豆放入漏斗前，请先打开开关几秒钟，检查刀片是否沿顺时针方向旋转。
- 如果刀身旋转方向错误，禁止使用。请联系当地经销商

## 5) 操作指南

HC-600 ODG V1款磨粉操作:

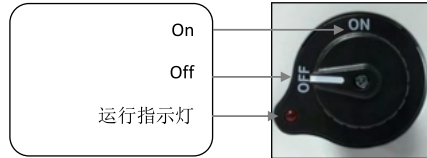


图 5.1

HC-600 ODG V1 磨豆机安装了带有2种调节模式的主开关（图5.1）

通过将旋钮从“OFF”位置转到“ON”位置来打开磨豆机。

通过将旋钮转回指向“OFF”标志来关闭磨豆机。



图5.2

在开始研磨咖啡之前，请花几分钟时间了解一下ODG V1按需研磨的咖啡磨豆机的控制面板（图5.2）

### 操作模式:

ODG V1可以在3种预先设定的模式下运行。通过短按相对应的模式按钮，可激活（或关闭）相对应的模式。操作模式一旦被激活，LED灯就会亮起。

- **单杯模式**

在单杯模式下，可通过按下点动开关（图5.3）激活磨豆机，松开它以停止研磨，从而设定单杯研磨所需的时间周期。或者连续按住模式按钮2秒以上（通过时间调节拨盘设置所需的预定的时间），则无需按下点动开关即可完成单杯研磨时间的预设。

- **双杯模式**

在双杯模式下，可通过按下点动开关（图5.3）激活磨豆机，松开它以停止研磨，从而设定双杯研磨所需的时间周期。或者连续按住模式按钮2秒以上（通过时间调节拨盘设置所需的预定的时间），则无需按下点动开关即可完成双杯研磨时间的预设。

- **三杯模式**

在三杯模式下，可通过按下点动开关（图5.3）激活磨豆机，松开它以停止研磨，从而设定三杯研磨所需的时间周期。或者连续按住模式按钮2秒以上（通过时间调节拨盘设置所需的预定的时间），则无需按下点动开关即可完成三杯研磨时间的预设。

- **连续研磨按钮**

用户可通过按下连续研磨按钮，来控制磨豆机研磨咖啡粉的出粉量。

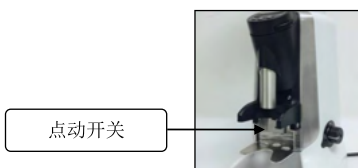


图 5.3



图 5.4

### 单杯模式/双杯模式/三杯模式的研磨时间预设

每台磨豆机在出厂时，工厂会按照预估值为每个模式设定研磨时间。任何模式下的研磨时间会因为不同的因素而存在差异，用户需根据自身的研磨需求自行设定研磨时间。一般来说，研磨的粗度越粗，研磨时间越短，所以同样重量的咖啡粉，研磨时间越短。此外，不同类型的混合咖啡和咖啡店需求的不同剂量的咖啡杯（6.5-9.5克每杯），在同样的模式下都会产生不同的研磨时间。

（一般11-18克为双杯，14-24克为三杯）。HC-600 ODGV1支持用户按照需求自由的调整研磨时间的预设。修改任何一种模式下的研磨时间，请按照以下步骤进行：

在任何选定模式下（LED灯亮），显示器显示您当前设定的时间（以秒为单位）。当旋转编码器旋钮时，可增加或减少设置时间值，停止旋转编码器旋钮，LCD上显示新的设置时间，时间值将闪烁。当达到所需的时间值时，短按模式选择按钮。时间值停止闪烁，新的时间值将被存储在内存中。（若无任何操作，时间值闪烁3秒后自动停止闪烁，时间值将返回到以前的设置）。

### 接粉器脱手功能(Hands free):

HC-600 ODG V1磨豆机设有“Hands free”功能，使磨豆机操作更方便。不同的接粉器可通过调整过滤器支架之间的距离来实现“Hands free”的功能。

### 剂量计算显示:

HC-600 ODG V1磨豆机具有3个独立的计量计数器。

- 要查看每个计数器的内容，只需在杯次数功能按钮上按一下，同时相关计数器的LED灯会打开，显示屏上就会显示相对应的计数器的内容。
- 2个计数器可清零（中间和右边），长按技术器按钮5秒，则可将相对应的计数器清零。最左边的计数器数值不能清零，其显示的是总的计数值。
- 在单杯模式下，每磨一杯咖啡，计数器数值将加1。
- 在双杯模式下，每磨一杯咖啡，计数器数值将加2。
- 在三杯模式下，每磨一杯咖啡，计数器数值将加3。
- 按下“无条件研磨”按钮不算数。

### 咖啡研磨调节:

- 为适应不同咖啡豆的研磨要求，研磨刀身的距离已由厂商事先调整。从超精细粉到粗粉对应刀片距离从0.05mm到0.75mm

- 逆时针逐步转动刻度盘可使研磨颗粒变细，反之则使研磨颗粒变粗。(图5.5)
- 请磨少量咖啡豆并使用您的煮咖啡机测试口感。
- 由于咖啡豆的品质和特性随时都在变化，所以建议每隔一段时间就进行一次调整。



图 5.5

## 6) 安全装置

### A) 热过载保护

为了消除火灾的危险，电机配备有过热保护装置，如果电机温度过高，则该过热保护装置将切断电机的电源。

- 如果过热保护装置由于故障跳闸（例如：磨损的刀片，磨损的轴承，研磨室中的异物等），应立即关闭设备主开关，并且主电源插头必须断开。要进一步处理设备，请与当地服务提供商联系，并在进行任何进一步维修之前让设备冷却下来。
- 如果由于长时间连续操作而导致过热保护装置跳闸（请参阅第5节，操作间隔），则让设备冷却，并通过拔掉电源来复位过热保护装置。在复位过热保护装置后的第一次操作中，观察研磨质量和噪声水平，如果有任何异常，请关闭设备，并致电认证技术人员进行设备的维修。

### B) 漏斗固定螺丝

如果没有适当的预防措施，研磨室是个危险区域。为了避免手与运行中的刀片接触，如果漏斗没有通过漏斗上的紧固螺钉（图4.3）完全固定在其位置，请勿尝试操作磨豆机。

## 7) 安全说明

- ! 如果漏斗没有被完全固定到磨豆机的顶部上，请勿操作磨豆机。在取下漏斗之前，请先断开电源。
- ! 当将设备插入电源后，避免从研磨室或者漏斗中清除异物。
- ! 请勿将手指或任何异物插入刀片或者研磨室。
- ! 当心！无论切断电源还是任何操作结束后刀片仍会保持一定时间的惯性旋转。
- ! 进行清洗或者维修之前，请先断开电源
- ! 如果设备出现故障或需要更换刀片，请勿尝试自行维修设备。

- ! 请勿更换或篡改本产品。
- ! 请勿赤脚或者湿手的时候使用设备
  
- ! 在移动机器时请勿拉扯电源线
- ! 始终保持设备干燥（内部和外部）。
- ! 请勿将研磨过的咖啡粉放入漏斗或尝试研磨咖啡粉两次。
- ! 不要研磨除咖啡豆以外的任何东西。

## 8) 维修及服务

**警告:**所有的设备的维护与操作，如安装、维修及保养都应该由专业人员或当地经销商处理。定期检查研磨刀片（约研磨50公斤咖啡豆），保持刀片状况的良好可以保证高品质的研磨和避免机器过热。每研磨400公斤咖啡豆后需更换研磨刀片（建议使用原厂配套零件）。

请注意机器的噪音情况，一旦噪音高于正常水平或者有内部不规则噪音，请联系专业人员进行全面检查。

## 9) 清洁

清洁本机前请断开电源。请勿用水清洗主机身或者分配室。必须使用干净的清洁布和刷子清洁设备。不要使用磨损性的物品清洁本机，可能会导致机器表面涂层的磨损。

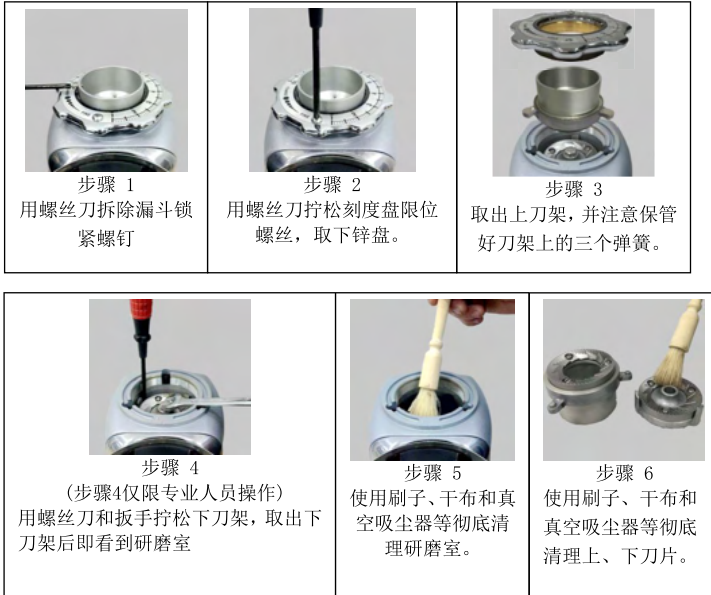
### 漏斗的清洁:

取下漏斗（通过卸下漏斗紧定螺丝，图4.3），并用水和肥皂彻底冲洗。因为漏斗未透明聚合物，只能使用液体洗涤剂（不含磨损性成分）和软海绵。安装漏斗之前，请确保其完全干燥。为了确保咖啡的味道，请定期清洗漏斗。



### 磨粉相关零部件的清理:

请按照以下图示操作:



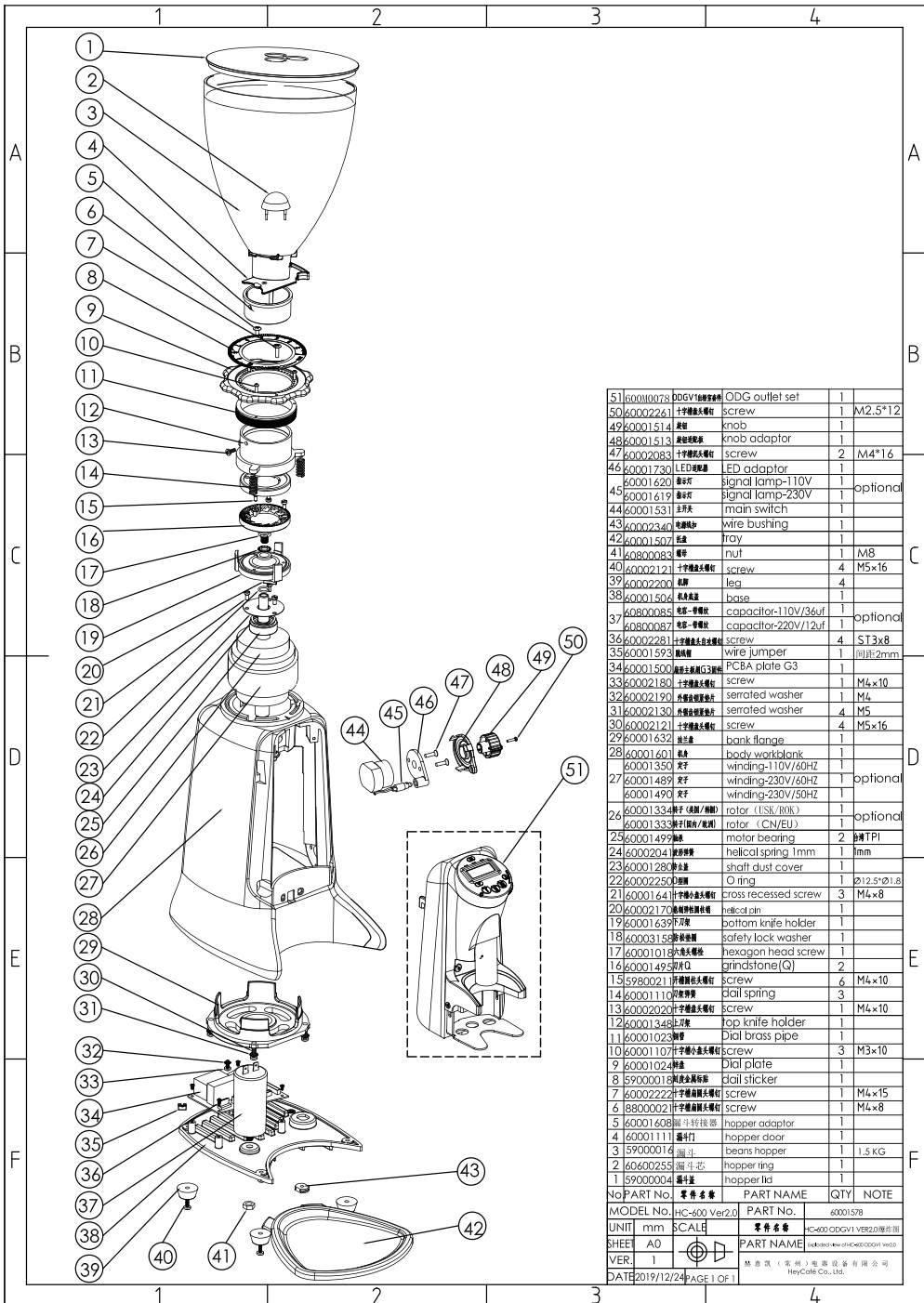
- 不要使用锋利的物体来刮掉刀片上的咖啡渣。
- 检查刀片的状况并在必要时更换。
- 只有熟练的技术人员可以拆卸和组装刀片。

清洗和更换完成后, 请确保按照与拆卸相同的方式组装所有部件和安全螺钉。如果任何东西不能装回或有一些残留部件, 请勿尝试操作本产品, 请求技术人员协助。

为了确保磨豆机的长久使用和咖啡的新鲜口感, 如上所述的清洗过程应当每月重复, 并且每月至少清洗一次或者根据磨豆机的使用情况和咖啡豆的质量进行必要地重复。

结 束

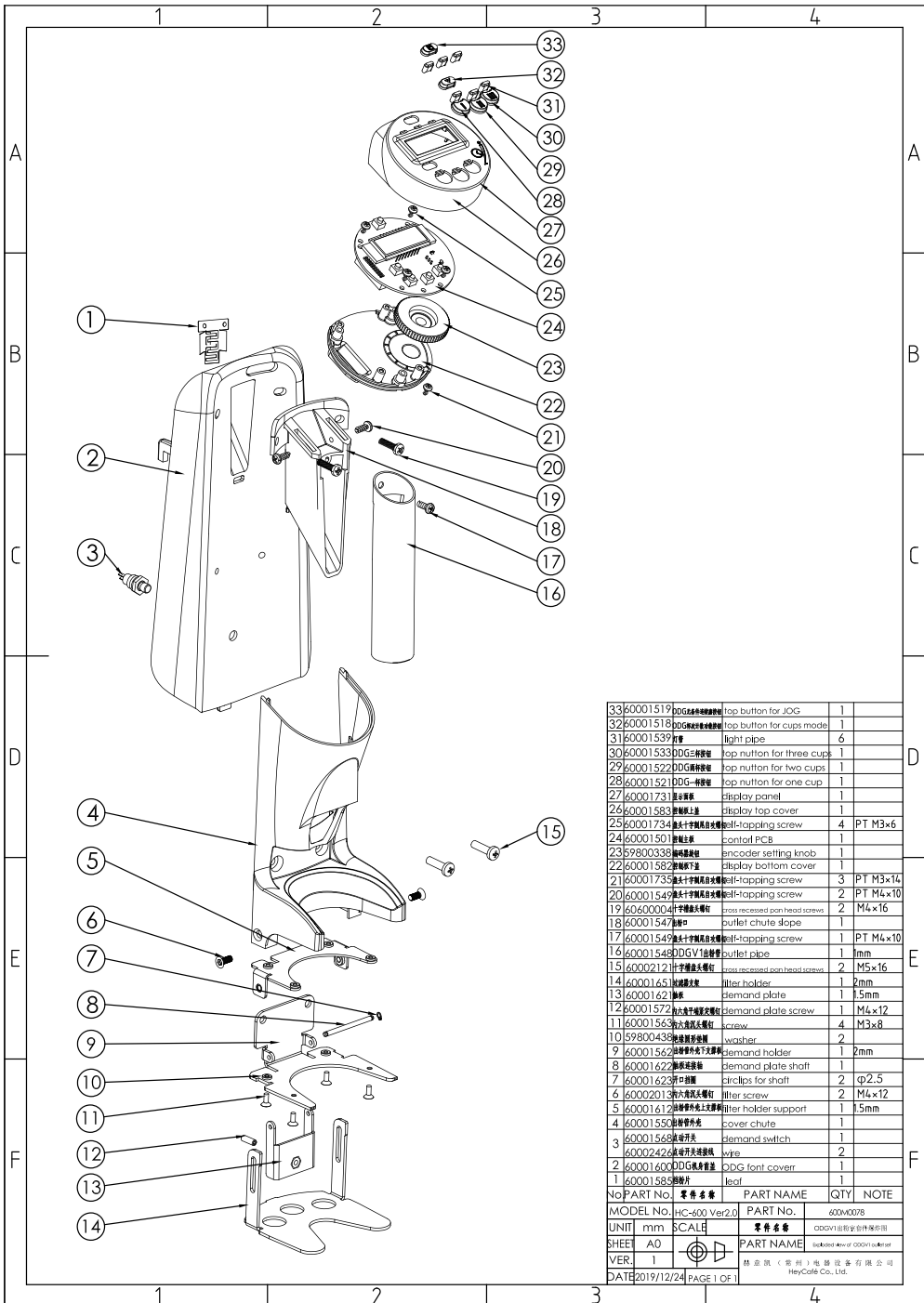




51	600010078	ODG出口零件	ODG outlet set	1	
50	600022261	十字螺丝	screw	1	M2.5*12
49	60001514	按钮	knob	1	
48	60001513	按钮适配器	knob adaptor	1	
47	60002083	十字螺丝	screw	2	M4*16
46	60001730	LED适配器	LED adaptor	1	
45	60001620	信号灯	signal lamp-110V	1	optional
44	60001619	信号灯	signal lamp-230V	1	
43	60001531	主开关	main switch	1	
42	60002340	电线护套	wire bushing	1	
41	60001507	螺母	nut	1	M8
40	60002083	螺母	nut	4	M5*16
39	60002121	十字螺丝	screw	4	M5*16
38	60002200	腿	leg	4	
37	60001504	底座	base	1	
36	60002083	电容-110V/36uf	capacitor-110V/36uf	1	optional
35	60002083	电容-220V/12uf	capacitor-220V/12uf	1	
34	60002281	十字螺丝	screw	4	ST3x8
33	60001593	跳线	wire jumper	1	间距2mm
32	60001500	PCBA板	PCBA plate G3	1	
31	60002180	十字螺丝	screw	1	M4*10
30	60002190	锯齿垫圈	serrated washer	1	M4
29	60002130	锯齿垫圈	serrated washer	4	M5
28	60002121	十字螺丝	screw	4	M5*16
27	60001632	法兰盘	bank flange	1	
26	60001601	工件	body workblank	1	
25	60001350	绕线-110V/60HZ	winding-110V/60HZ	1	
24	60001489	绕线-230V/60HZ	winding-230V/60HZ	1	optional
23	60001490	绕线-230V/50HZ	winding-230V/50HZ	1	
22	60001334	转子 (LSK/ROU)	rotor (LSK/ROU)	1	optional
21	60001333	转子 (CN/EU)	rotor (CN/EU)	1	
20	60001499	轴承	molar bearing	2	材料PI
19	60002041	螺旋弹簧	helical spring 1mm	1	mm
18	60001280	轴套盖	shaft dust cover	1	
17	60002250	O型圈	O ring	1	212.5*21.8
16	60001164	十字螺丝	cross recessed screw	3	M4*8
15	60002170	螺旋弹簧	helical spring	1	
14	60001639	底座	bottom knife holder	1	
13	60003158	安全锁	safety lock washer	1	
12	60001018	六角螺栓	hexagon head screw	1	
11	60000149	磨石	grindstone(Q)	2	
10	15980021	十字螺丝	screw	6	M4*10
9	60001110	弹簧	coil spring	3	
8	60002020	十字螺丝	screw	1	M4*10
7	60001348	顶刀架	top knife holder	1	
6	60001023	螺母	nut	1	
5	60001024	垫圈	disc plate	3	M3*10
4	59000018	刀片贴	blade sticker	1	
3	60002222	十字螺丝	screw	1	M4*15
2	8800002	十字螺丝	screw	1	M4*8
1	60001608	漏斗适配器	hopper adaptor	1	
0	60001111	漏斗门	hopper door	1	
0	59000016	漏斗	beans hopper	1	1.5 KG
0	60002025	漏斗芯	hopper ring	1	
0	59000004	漏斗盖	hopper lid	1	
No	PART No.	零件名称	PART NAME	QTY	NOTE
MODEL No.	HC-600 Ver2.0	PART No.	60001578		
UNIT	mm	SCALE	零件名称	HC-600 CDSV1 VER2.0 使用手册	
SHEET	A0		PART NAME	HC-600 CDSV1 VER2.0 使用手册	
VER	1				
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HPC-Coffee Ltd.





33	60001519	DDG按钮	top button for JOG	1	
32	60001518	DDG按钮	top button for cups mode	1	
31	60001539	灯管	light pipe	6	
30	60001533	DDG三杯按钮	top nutfor for three cups	1	
29	60001522	DDG按钮	top nutfor for two cups	1	
28	60001521	DDG按钮	top nutfor for one cup	1	
27	60001731	显示面板	display panel	1	
26	60001583	显示上盖	display top cover	1	
25	60001734	显示十字螺丝	self-lapping screw	4	PT M3x6
24	60001501	控制板	control PCB	1	
23	59800338	编码器旋钮	encoder setting knob	1	
22	60001582	显示底座	display bottom cover	1	
21	60001735	显示十字螺丝	self-lapping screw	3	PT M3x14
20	60001549	显示十字螺丝	self-lapping screw	2	PT M4x10
19	60600004	十字螺丝	cross recessed pan head screws	2	M4x16
18	60001547	漏斗	bullet chute slope	1	
17	60001549	显示十字螺丝	self-lapping screw	1	PT M4x10
16	60001548	DDGV1喷嘴	bullet pipe	1	mm
15	60002121	十字螺丝	cross recessed pan head screws	2	M5x16
14	60001651	滤网架	filter holder	1	2mm
13	60001622	滤网	demand plate	1	1.5mm
12	60001572	十字螺丝	demand plate screw	1	M4x12
11	60001563	十字螺丝	screw	4	M3x8
10	59800438	橡胶垫圈	washer	2	
9	60001562	橡胶垫圈	demand holder	1	2mm
8	60001622	橡胶垫圈	demand plate shaft	1	
7	60001623	轴套	circclips for shaft	2	φ2.5
6	60002013	六角沉头螺钉	filter screw	2	M4x12
5	60001612	橡胶垫圈	filter holder support	1	1.5mm
4	60001550	橡胶垫圈	cover chute	1	
3	60001568	橡胶垫圈	demand switch	1	
2	60002426	橡胶垫圈	wire	2	
1	60001600	DDG机身盖	DDG font cover	1	
	60001585	橡胶垫圈	leaf	1	
No	PART No.	零件名称	PART NAME	QTY	NOTE
	MODEL No.	HC-600 Ver2.0	PART No.	600x0078	
	UNIT	mm	SCALE	零件名称	DDGV110零件清单
	SHEET	A0	PART NAME	HC600 Ver2.0零件清单	
	VER	1			
	DATE	2019/12/24	FIG 1 OF 1		

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HeyCo® Co., Ltd.





