

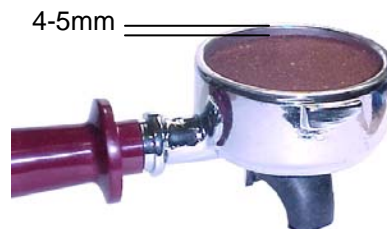
Making adjustments

When the grinder is being used for the first time, you'll generally need to adjust the grind texture and the quantity (dose) of coffee grounds dispensed into the coffee handle when the dosing lever is operated.

Testing the grind texture

1. Remove lid from hopper and fill hopper with coffee beans.
2. Turn on the grinder at its on-off switch and grind about 50 grams of coffee. Switch machine off at its on /off switch.
3. *Test coffee for correct flow.* The texture of the coffee grind is tested by making a short black or espresso coffee (30ml) using the single cup basket in the coffee handle. Fill the basket with enough grounds to suit (usually two operations of the dosing lever), and firmly tamp the grounds. The dosing amount might not yet be correct, so make sure the coffee level is around 4-5mm from the top of the basket.

After tamping, the coffee grounds should be around 4-5mm from the top of the filter basket.



Place handle in the espresso coffee machine and observe the coffee flow when the machine is operating. The best coffee extraction is achieved when 30ml of coffee takes between 25–35 seconds to flow. Repeat this test on at least two coffees to ensure the flow is correct. Note that this time is a guide only, as the pump pressure is different between espresso machines. The photos below show the differences in the coffee flow caused by different grind textures.



***Flow too fast
grounds too coarse***



***Flow correct
grounds correct***



***Flow too slow
grounds too fine***

- If the extraction time takes less than 25 seconds, the grind is too coarse and will need to be made finer.
- If the extraction time takes more than 35 seconds, the grind is too fine and will need to be made coarser.

Adjusting the grind texture

1. Hold down the locking pin and turn the grinding adjustment wheel one notch at a time:
 - *clockwise* to make the coffee grounds finer
 - *anti-clockwise* to make the coffee grounds coarser
2. Release the adjustment wheel locking pin which will click and lock back into its new position.



The grinding adjustment wheel will move freely while the locking pin is held down. It's important to move the grinding adjustment wheel **only one notch at a time**, then to release the locking pin. A small change in the grind texture can make a big change to the flow of coffee.

Test the grind after each adjustment by making an espresso coffee. Before making a change to the grind texture, be sure to empty all previously ground coffee from the dosing chamber. See page 9 for details of the grind adjusting wheel and operation of the grinder.

Testing the coffee dose

Coffee dose refers to how much coffee comes out of the grinder with each pull of the dosing lever. The size of the dose depends on the type of espresso machine (see next page).

The dose is determined by first dispensing the required number of doses into a single cup filter basket. After tamping, the level of grounds in the basket should be around 4–5mm from the rim of the filter basket. (This also applies to the double cup filter basket.) If the basket is too full, it will be difficult to fit the coffee handle to the espresso machine. If the level is too low, the coffee will lack taste and could flow too quickly. Once set for a particular espresso machine, the dose will not usually need to be readjusted.

Operating the dosing lever.

Place thumb on the front of the dispensing unit (to steady the grinder) and pull the dosing lever fully forwards to its end, release it and allow it to spring back to its resting position.



It's important when adjusting the dosing quantity to *roll the coffee*. This is done by placing the dispenser lid under the dosing unit outlet and operating the dosing lever so coffee grounds fall onto the lid. Do this about five times then return the ground coffee on the lid back into the dispensing unit. Repeat this process once more to ensure all six dosing chambers have been evenly filled.

Adjusting the dose

Before changing the dose, make sure all chambers in the dosing wheel are full and that the coffee has been rolled as described on the previous page. See page 8 for details of the dispensing unit.

1. Turn the dose adjustment knob one click to change the dose:
 - To **reduce** the dose, turn the knob **clockwise**.
 - To **increase** the dose, turn the knob **anti-clockwise**.

While making this adjustment, place a finger or thumb into the dispensing unit outlet so the wheel is prevented from turning.



Adjusting the dose of coffee dispensed with each pull of the dosing lever

2. After making an adjustment, test the dose by grinding more coffee and rolling it to ensure all dosing chambers are full. Fill a single cup basket and tamp the grounds, then check if the right quantity of coffee has been dispensed. Make further adjustments as required.

Number of doses

The following assumes the dose has been adjusted for the particular Elektra domestic espresso machine being used with the grinder.



***Nivola
(W only)***



***Micro Casa
Semiautomatica
(all models)***



***Mini Verticale
Semiautomatica
(all models)***

The above machines need two pulls of the dosing lever to fill a single basket and three pulls of the dosing lever for a double basket. The coffee level should be 4–5mm from the rim of the coffee basket after the grounds have been tamped.

The machine on the right needs one pull of the dosing lever to fill a single basket and two pulls of the dosing lever for a double basket. The coffee level should be 4-5 mm from the rim of the coffee basket after the grounds have been tamped.



***Micro Casa a Leva
(all models)***