PARTS CHECK

Before using your La Pavoni grinder please check that parts # G1 & G30 have been packed correctly. Please refer to the parts diagram. These parts and your cleaning brush are the only removable items that may be missing.

CAUTION!

Never immerse the grinder in water.

Never place your fingers in contact with the inside hopper.

The grinder is only designed to grind coffee beans! Placing anything other than coffee beans inside the hopper will void your warranty.

1. INITIAL SETUP

Place your grinder on a dry, steady surface, away from a water supply (sink) Your grinder requires a 110 volt outlet/60 htz. cycle. Upon first use you may smell a slight "motor" smell, this is normal and will stop after a few uses. Your la Pavoni grinder is designed to be used in two ways. Direct grinding into a hopper (attached to the front of the unit) or direct grinding into a coffee handle or bag. You will get the most enjoyment our of your grinder if you use it in conjunction with your coffee maker. Convenient fresh grinding of your whole beans at the time of coffee preparation is recommended. Whole beans will stay fresher longer than ground beans, grind what is necessary. Store the remaining beans in an airtight container.

2. TO USE

To grind directly into the front hopper simply slide the hopper into place making sure that it is securely fastened and place your beans into the top hopper. Press the on button located on the lower right side of the grinder to start grinding, switch to the off position to stop grinding.

To grind directly into a coffee handle make sure the unit is in the off position. Remove the front hopper. Place your coffee handle under the protruding plastic plate then gently press up on the plate. This motion starts the motor and the unit will start to grind. Releasing pressure against the plate stops the flow of coffee. There is no need to press the *on* button when grinding this way.

3. CLEANING TIPS

Coffees have natural oils in them. Because of these oils, coffee that is left in the **FRIDAY**,

4. GRIND ADJUSTMENT

You may adjust your grind via the knob located on the right side of the unit. Turning the knob clockwise lowers the numbers viewed at the front and produces a finer grind. Turning counter clockwise raises the numbers thus allowing for a coarser grind. *Important! Never adjust the grinder while in use as it will cause jamming.*

The following is a suggested coarseness guide for coffee type/machines and their equivalent grinder number (located at the front of your machine) Since coffee machines vary, your ideal grind will require some trial and error.

Coffee Machine **Coffee Type Grinder Number** Electric Drip Coffee or press pot American 7-8 Stove top "Moka Pot" 6-7 Espresso Electric Pump Espresso 5-6 Electric steam or piston Espresso 2-4 Turkish Stove top Ibrik 1-2

5. AUTOMATIC SHUT OFF

Your La Pavoni grinder has been designed for home applications only. No Commercial or continual grinding longer than 2 minutes at a time (exact time will depend on the coarseness of the grind) should be attempted as it will cause premature ware on the internal parts. In order to preserve the life of the motor your grinder will automatically shut off when over- grinding is detected by the motor. If stoppage does occur, simply turn off the switch (if the hopper grinding method was being used) and wait 10 minutes for the motor to restart. After that time you may use your grinder.

6. SPECIFICATIONS:

MOTOR - 110 VOLT - 60 HERTZ - 115 WATTS 12000 RPM DOUBLE INSULATED WIRES TOP HOPPER CAPACITY - 8 oz.

DIMENSIONS: 9 ½ high - 4 "wide

WEIGHT - 7 lbs.

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dispensing port of your grinder can harden and cause the grinder to jam. This is especially true if your grinder is not used daily. Therefore, it is important that you clean out your grinder daily by using the enclosed brush. After brushing out the coffee in the port you should "tap" the back of the grinder to dislodge any remains. If the grinder will not be used for a long period, you should remove the beans from the top hopper and allow the motor to run for about 5 seconds.

9 AM - 5:30 PM EASTERN STANDARD TIME.

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LA PAVONI COFFEE GRINDER

MODELS: PGC CHROME PGB BRASS

DIRECTIONS FOR USE