



- A. Hopper lid
- B. Upper grinding wheel
- C. Top hopper
- D. Grind setting wheel
- E. Grinder housing
- F. On/Off button
- G. Cup Timer
- H. Lower hopper lid
- I. Lower hopper

## IMPORTANT SAFEGUARDS

When using your la Pavoni burr grinder the following basic safety precautions should always be followed:

1. Read all instructions carefully.
2. The grinder should be plugged into the proper outlet as indicated on the rating label.
3. To protect against risk of electrical shock, do not immerse or rinse housing, cord or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used near children.
5. **CAUTION:** Unplug from outlet when not in use, or before removing or installing the burr grinding wheel located inside the unit.
6. Do not make contact with any moving parts while the grinder is operating.
7. Lower hopper must be secured properly in place before operating.
8. Do not use water to clean, use a brush to remove grinds, unit should be unplugged.
9. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned due to damage. Take the product to an authorized and qualified service facility for examination, repair, or electrical/mechanical adjustment.
10. The use of unauthorized attachments may cause fire, electric shock or injury.
11. Do not use outdoors. Not for commercial use, household only
12. Do not let cord hang over edge of table or counter or touch hot surface.
13. Secure the round burr located in the top hopper before plugging in and using.
14. Turn the grinder to the off position when loading with beans.
15. This unit is designed to grind whole bean coffee; it is not intended for other foods or grains.

## SAVE THESE INSTRUCTIONS

## CLEAN YOUR GRINDER

1. Unplug the grinder.
2. Wipe the inside of the bean hoppers, upper and lower and both milling wheels with a soft damp cloth, never use any type of abrasives or water.
3. Remove the grinding wheel by turning clockwise and use caution when cleaning as the wheel has some sharp edges. The grinding wheel should never be lubricated.
4. Never immerse or rinse the body of the grinder in water or other liquid.
5. The plastic components of the grinder are NOT dishwasher safe. Always clean them by hand (warm soapy water) and allow to dry completely.

## INSTRUCTIONS FOR USE

Unplug the unit.

1. Place the lid (H) on lower hopper (I) and slide it into the grinder, pushing it back until it clicks into place. Never operate the grinder without this lower hopper in place.
2. Remove the top hopper lid (A) from the coffee bean hopper and check that the grinding wheel is in place by turning counterclockwise until a “click” is heard.
3. Place your whole coffee beans into the coffee bean hopper. **Never place ground coffee into the top hopper.**
4. Replace the lid securely on the coffee bean hopper.
5. Move the grind setting wheel (D) located on the side to the required setting. The wheel is marked 1(Fine) to 9(Coarse), with stops midway between each number.

The type of coffee beans used will affect the grinding process as oily beans grind slower than dryer, older beans. Generally, fresh whole beans will stay fresh for 30 days. Your la Pavoni grinder is designed to hold 8 oz's of beans

This model grinder is not recommended for very fine grinding however it will handle many types of coffee specifications.

## General grinding wheel specifications

- 1-2 Most electric pump espresso machines
- 3-5 Stove-top espresso makers
- 6-7 Electric percolator
- 7-9 Electric Drip, and manual press pots

### **CAUTION: Step #6 below will activate the motor if the unit is plugged in.**

Plug the unit into the wall socket. Turning the Cup Timer will activate the motor. **NOTE:** The unit can be stopped at any time by pressing the ON/OFF button located on the left side of the unit.

6. Set the Cup Timer (G) to the number of cups you would like to make. The timer is marked from 0 (off) to 16. **Note:** Fine and course settings vary. The lower hopper has a capacity scale which has been calibrated using the number 1 for fine and number 9 for course volume amounts so the actual amount of coffee will vary slightly between numbers. You will need to experiment to find the combinations of settings which suit your individual needs. This grinder is equipped with a fan which will cycle on and off automatically as needed.

## CLEANING AFTER USE

Ground coffee located in the exit chute will harden in 2-3 days which could cause the motor to stop. Occasionally, clean out the exit chute with a small soft brush. For a more thorough cleaning follow these instructions.

- A. Unplug the unit and then remove the interior upper grinding wheel, clean the area under the burr with a brush and turn the unit upside down to remove residual grinds from the lower chute. A paperclip works well!
- B. Replace the lower chamber and lid onto the grinder and lock the grinding wheel in place.
- C. With no beans in the hopper turn the unit on and allow it to run for 10-15 seconds.

## TROUBLESHOOTING GUIDE

1. Unit will not operate with power cord plugged in.  
*Press the ON/OFF button located on the side*
2. Grinding wheel will not come out for cleaning.  
*Residual coffee can make the wheel stick, for severe cases use a grinder cleaner such as GRINDZ ([www.europeangift.com](http://www.europeangift.com))*
3. Beans will not fall into the hopper  
*Sometimes oils in the beans make them stick together, grasp the top of the grinder and rock gently left to right.*
4. Residual grinds are accumulating inside an area of the lower hopper.  
*Remove the lower hopper and clean in soapy water, rinse, dry, and replace.*
5. When should I replace the grinding wheel?  
*If the grinder is used at least 3 times a week then the grinding wheel should be replaced approximately every 18 to 24 months.*
6. **Grinder has shut-off or stopped working.**  
*Your grinder is equipped with an auto re-set fuse. When over grinding occurs (or excess heat is sensed) the motor will shut itself down. Turn the unit off and allow 1-2 hours for the grinder to cool before restarting, in the meantime the grinder should be cleaned. Follow the Cleaning After Use instructions on page 5.*

**OILY BEANS:** Additional care is necessary if oily beans are used.

When grinding at fine settings (1, 2 or 3) start the grinder in the 7 to 8 position and grind a few beans at a time, gradually reduce the setting wheel a few numbers at a time until you reach the desired setting. Oils in the beans may cause your grinder to jam, especially at the finer settings. Follow the instructions under **CLEANING AFTER USE** to keep your grinder free of oil buildup. The regular use of “Grindz” grinder cleaner is recommended every 7-8 weeks. Contact us for further information.

If you have questions concerning the operation or maintenance of this product please e-mail us at [sales@europeangift.com](mailto:sales@europeangift.com). Distributed by: European Gift & Houseware, PO BOX, 111 Mt. Vernon, N.Y.



## BURR GRINDER

Model- PA-8801W

Model- PA-8801B

