

CHESTNUT C3S PRO

Sharp Burrs with Hardness HRC 55-58
Cut Beans fast and consistently



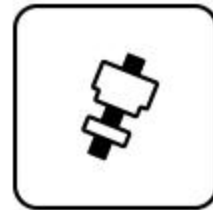
Product Features



High Sharpness Burrs



Precise CNC cutting



Consistent Grinding



Dual bearings to fix center shaft



Comfortable Hand Grip



Solid Texture for tight hand grip



Precise Coarseness



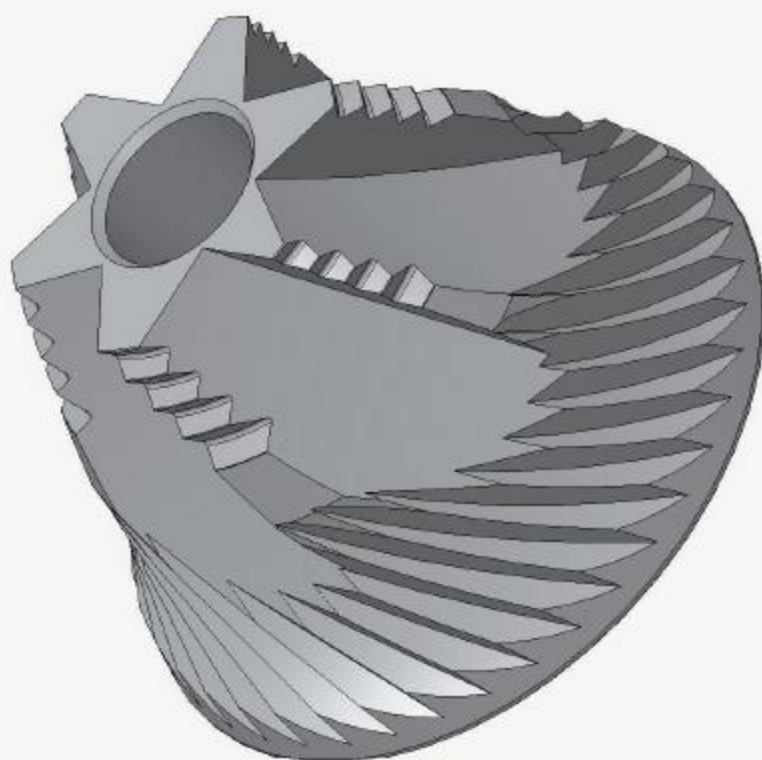
Point to point adjustment

What is Professional Manual Grinder?

Professional hand grinder with Premium Quality burrs and High accuracy



Original Patented S2C 660 Burrs



With long time effort of parametric researches and adjustments, we released this new S2C 660 Burrs based on the patented philosophy of S2C (Spike To Cut) to make secondary cutting.

S2C 660 Burrs is derived from the S2C 860 on Chestnut X which received unanimous praise from coffee industry since its release.

TIMEMORE design team has reduced the size and fine-tuned the parameters to improve overall grinding effect significantly.

Patent ID: ZI.202020121549.5





Diameter Φ 38mm

Material SUS 420

Uniformity ★★★★★

Subjective Features

Clear Figurative flavors
High-level complexity

The descriptions are subjective and for your reference only

Sweetness 4

Body 5

Balance 3

Aftertaste 3

Flavor Clarity 5

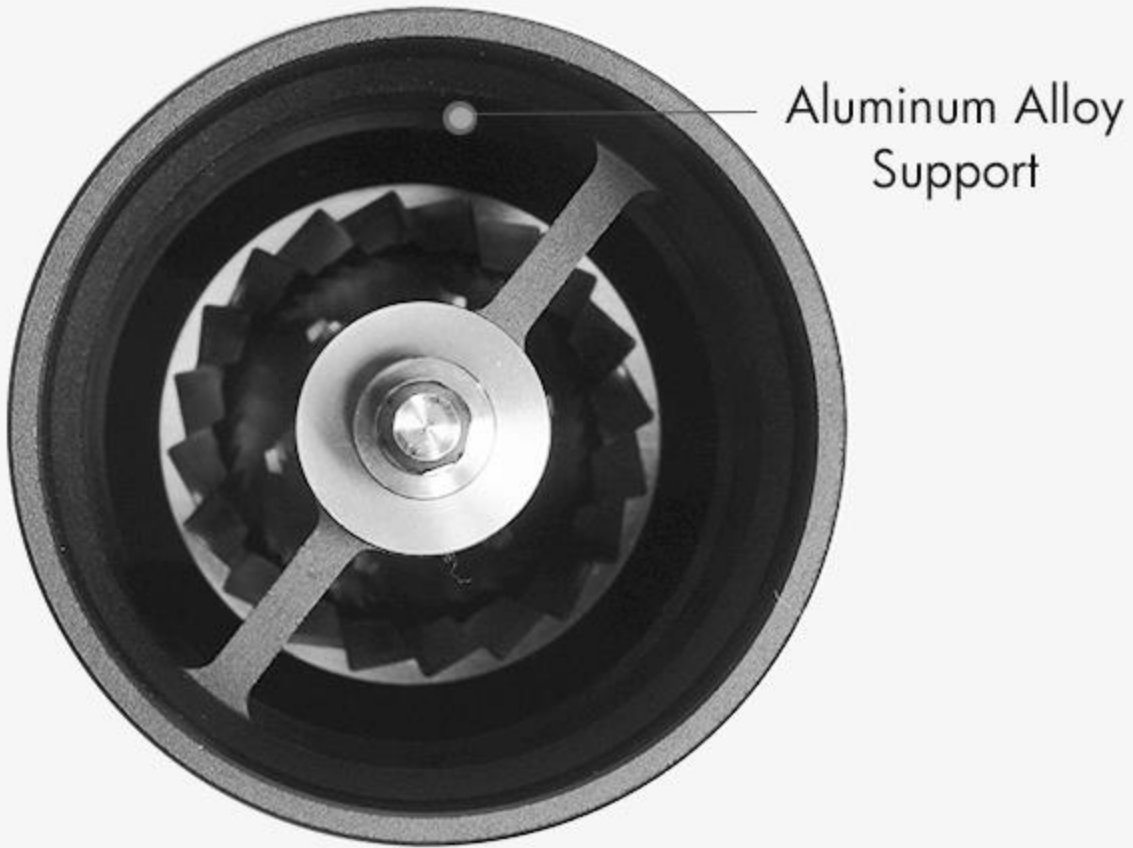
Clean 3



Why CNC Stainless Steel Burrs?

Stainless steel burr is precision CNC cutting molding, sharp burr can cut beans fast and evenly, easy to grind. Almost all professional grinders have CNC stainless steel burrs.

CNC Processing



Solid Aluminum Alloy supports to fix dual bearings
Two precise bearings to fix center shaft to make sure
high concentricity and high constancy

Solid Texture
Tight Hand Grip



It's easy for you to hold it with matte surface
and Diameter of 51mm Slim body

Patent ID:zi.201620488714.6

Adjustable Coarseness for Different Needs



Patented Point to Point coarseness adjustment
Adjust coarseness precisely for espresso, Moka, Pour over
and Syphon, French Press, etc.



Espresso

7-8 clicks



Pour over Coffee

13-16 clicks



French Press

16-20 clicks

Material

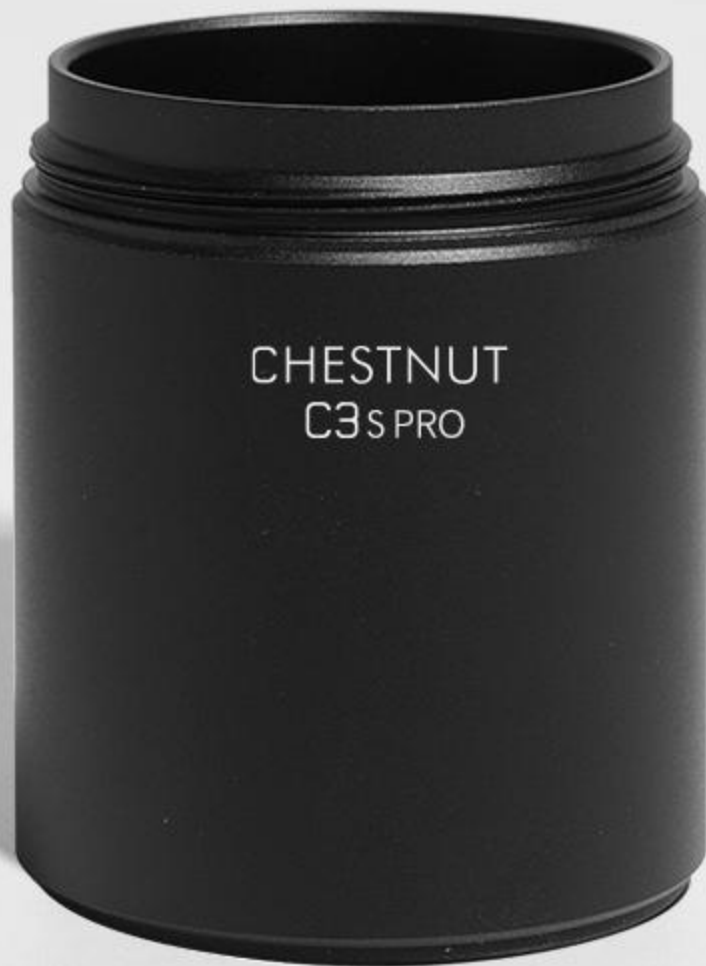
Aluminum Alloy Bean Canister

Reduce costs with reasonable design

Allow more coffee lovers enjoying the joys of grinding coffee beans



All-aluminum Alloy Container



Product Parameters



NAME:

Chestnut C3S PRO

CAPACITY:

Max.20g

MATERIAL:

Aluminum Alloy + Stainless Steel

SIZE:

Body 158mmX51mm Handle: 160mm

Warning: No washing the grinder with any liquid like water. Kindly clean it with a brush

Professional and Beautiful





Authenticity Statement:

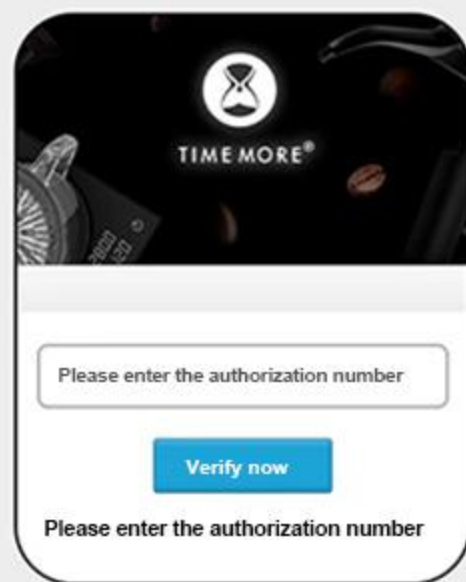
When purchasing TIMEMORE product, place your order through our authorized distributors' store please.

Recently fake products have been flowing into the market and their bad quality has negative impact on our brand. We have added anti-counterfeiting codes on the packaging of our grinders, scales, electric kettles etc.

Check the authenticity based on these codes as below:



- ▲ Scratch off the coating and scan



- ▲ Enter the anti-counterfeiting code to check authenticity

PRECAUTIONS

1. The device is for grinding coffee beans only. DO NOT grind other material.
2. It's recommended to clean it with a brush. DO NOT wash it with water.
3. Be careful of the sharp metal burrs.
4. Keep kids from using it.
5. Keep it in a cool and dry place.
6. It's not recommended that customers disassemble or replace any part of it. If you have any special requirement, kindly operate with the advice from related professional persons.
7. Warranty is not available if you are against the above remarks
8. If you use the grinder to grind coffee beans, the device is not refundable or returnable unless there is any quality problem. Because burrs may get damaged after use.

REMARKS:

*We are not in charge of the consequences caused by the violation of the above precautions.

*Once it's been used, it's not available to return or exchange except quality issues.

Because burrs are consumable, trial grind is not available.

