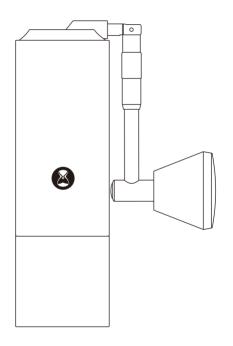
# CHESTNUT X



泰摩栗子X咖啡豆研磨器 使用说明书





- ◆ S2C专利原创磨芯
- ◆ 易持握方圆型人机学设计
- ◆ 点位式专利双调节研磨调整
- ◆ 高精度整体式数控加工
- ◆ 专利折叠手柄
- ◆ 方对方螺纹连接锁定

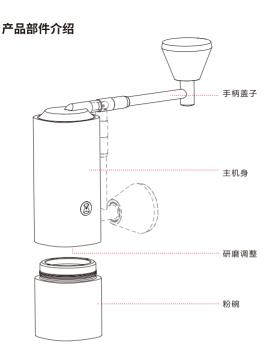
#### 专利号:

ZI.202020131549.5

ZI.202020717934.8

ZI.202030106527.9

ZI.201720292267.1



**主 机 身:** 铝合金6063 **粉 碗:** 铝合金6063

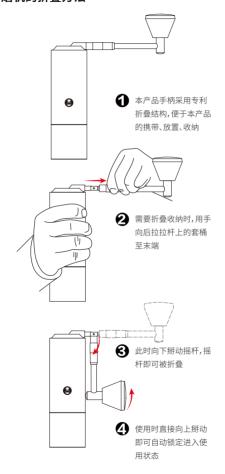
**手 柄 头:** 铝合金6063

**手柄揺杆:** 奥氏体不锈钢(SUS303) 中 轴: 奥氏体不锈钢(SUS303)

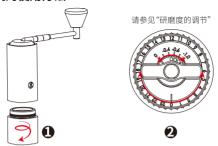
磨 芯: 马氏体不锈钢(SUS440)

LOGO标识: 黄铜

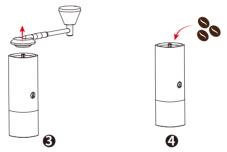
### 研磨机的折叠方法



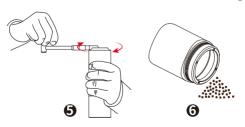
### 研磨机的使用方法



向下旋出粉碗,在主机身下端调整至所需的研磨粗细度。

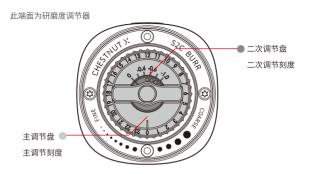


旋紧粉碗,打开上端手柄盖子,从顶端倒入咖啡豆(一次不多于30g)。



盖上盖子,一手持握另一手摇动手柄进行研磨。研磨后旋出粉碗,倒出咖啡粉。

## 研磨度的调节



#### 主调节盘的调节

- ◆ 主调节盘顺时针旋转研磨度变细,逆时针旋转研磨度变粗
- ◆ 主调节盘顺时针旋转至最细时手柄无法转动,此时对应0点
- ◆ 以0点为基准,旋转一圈内所指向的数字为研磨度,数字越大越粗

#### 二次调节盘的调节

- ◆ 如想进一步进行更精确的调节,可旋转中央小调节盘即二次调节盘
- ◆ 二次调节盘顺时针旋转变细,逆时针旋转变粗
- ◆ 可在当前主调节刻度基础上以0.2格为单位向细微调
- ◆ 例如主调节盘调至7格,二次调节盘调至-0.2格,则研磨粗细为6.8格 (见下图示意)



不同萃取方式所需旋转格数参考 (以原点为基准) 意式咖啡 5 - 7 手冲咖啡15 - 18 (推荐16格)

法压壶 18-22

## 研磨度调节的注意事项

- ◆ 调节研磨度过程中需盖上手柄盖子。
- ◆ 为保护磨心,请勿在0-3格范围内旋转/研磨。
- ◆ 逆时针转动超过一圈后对应数字的研磨度不再准确。
- ◆ 逆时针转动多圈后可将内磨芯拆卸下来。

## 其他注意事项

- 本设备仅为研磨烘焙咖啡豆使用,请勿研磨其他物品。
- ◆ 建议使用毛刷与气吹对设备进行清理,不建议水洗。
- ◆ 磨芯边缘较为锋利,请注意以免划伤。
- ◆ 请勿让儿童操作本产品。
- ◆ 在背阴干燥环境下存放本产品。
- ◆ 不建议自行拆卸、更换磨芯及其他内部部件,如有特殊需求,请在相关技术 人员指导下进行。

## 故障排除

- ◆ Q: 为何顺时针至极限时,指针不再对应0点?
  - A: 顺时针转动至极限时,

如指针指向1左右,因二次调节盘刻度未归0,请将二次调节盘归位至0点。 如指针指向12格左右,则因为拆卸后刀盘装反,请旋转180度安装。 如更换磨芯,大刻度盘需重新校准数字盘角度。

- ◆ Q: 为何出现研磨均匀度下降情况。
  - A: 1. 是否因外力破坏或疲劳磨损导致部件损伤,需更换部件。
    - 2. 是否因拆装导致外磨盘位置活动或偏心,需重新固定外磨盘。

出现以上问题或任何其他问题均可联系泰摩售后客服协助进行处理。

#### 售后保修卡 WARRANTY CARD

感谢您购买 TIME MORE 品牌产品, 凭此售后卡, 产品无人为损伤, 可享受七天无理由退换货, 一年免费保修服务。

Thanks for purchasing TIMEMORE products.

With this card, you are provided with one year warranty and also could replace or refund for any reason within 7 days since you receive it if it's not deliberately damaged.

产品名称或型号 Product Name / Item No.

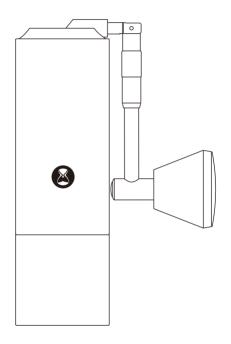
购买时间 Order Date	e	
购买渠道 Purchase Method		
订单编号 Order NO		
购买地区 Order Area		
客户姓名(必填) Customer name		
客户联系方式(必填) Customer Tel		
退货原因(必填)Reason		
退换登记 Replace		
☐ 维修 Repair	□ 换货Replace	e 』 退货 Refund
<b>售后服务网点 上海</b> Ac	ldress-Shanghai	
上海市浦东新区东明路2200号301 上海市奉贤区奉城镇路口村827号		上海市奉贤区奉城镇路口村827号
Room 301 No.2200 Dongming Road,		Lukoucun 827# Fengcheng Town,
Pudong District, Shanghai, China F		Fengxian District, Shanghai, China

#### 售后服务联系 Contact

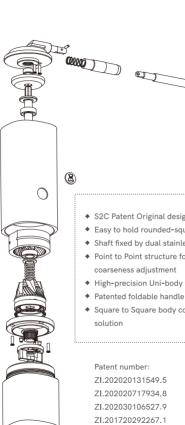
联系电话 Tel: 400-684-0200 官网信息 Web: www.timemore.com 微信公众号 Wechat official account: timemore\_coffee (右侧扫码 scan right code)



# CHESTNUT X

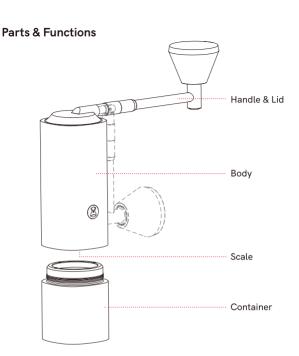


TIMEMORE CHESTNUT X
MANUAL COFFEE GRINDER
User's Manual





- S2C Patent Original design burrs
- Easy to hold rounded-square Ergonomics design
- Shaft fixed by dual stainless steel ball bearings
- Point to Point structure for patented dual
  - High-precision Uni-body CNC processing
- Square to Square body connection and locking



**BODY:** Aluminum Alloy 6063

**CONTAINER:** Aluminum Alloy 6063

KNOB: Aluminum Alloy 6063

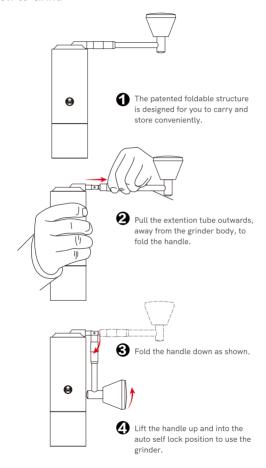
HANDLE: Austenitic Steel (SUS303)

CENTRAL AXLE: Austenitic (SUS303)

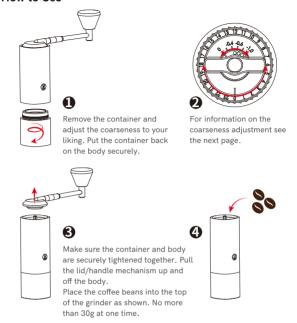
BURRS: Martensitic Steel (SUS440)

LOGO: Brass

### How to Grind



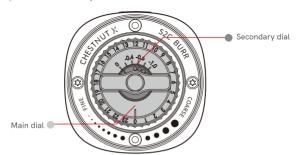
#### How to Use





### Adjusting the coarseness

The picture below is the adjustment for coarseness



#### Adjust the Main dial

- Rotate clockwise for finer grinding and rotate counter-clockwise for coarser grinding.
- Rotate clockwise until it can not turn further. This position, "0" is the START POINT.
- The start point of "0" is the finest coarseness. The higher the number the more coarse the grinds.

#### Adjust Secondary dial

- ◆ Rotate the Secondary dial to adjust the coarseness more precisely.
- Rotate clockwise for finer grinding and rotate counter-clockwise for coarser grinding.
- Fine Tune the coarseness of the grinds to your taste by turning the secondary dial 0.2 click at a time.
- For example as shown in the illustration below: When the main dial is at 7 and the secondary dial is -0.2, the coarseness measure is 6.8.



Recommended Coarseness for different Extraction ways (Based on START POINT)

**FSPRESSO 5-7 Clicks** 

POUR OVER 15-18 Clicks (Recommended 16 Clicks)

FRENCH PRESS 18-22 Clicks

### Tips for Adjusting the Coarseness

- You must install the lid/handle before adjusting.
- Caution: Do not rotate the handle with a coarseness level between 0 and 3 clicks.
- The coarseness indicator might get less precise after turning counterclock wise more than one full rotation.
- The inner burr can be disassembled after turning counter clockwise until the assembly is free.

#### Caution

- The device is for the purpose of grinding roasted coffee beans. If other items are put in the grinder the warranty may be voided.
- It is recommended to clean the device with a brush or air blowing. DO NOT clean it with any liquid including water.
- The burr edges are sharp and can cause cuts and scratches. Please do not touch.
- ♦ DO NOT allow children to operate the device.
- ◆ Store your grinder in a cool dry environment.
- It is NOT recommended to disassemble or replace the burr or other internal parts by yourself. If you have any special needs, please contact professionals for advice.

### **Troubleshooting**

- Q: Why doesn't the pointer go to the 0 point when turning it clockwise as far as it will go?
  - A: When turning clockwise to the limit,
    - If the pointer points to 1, check the secondary adjustment dial to make sure it has returned to 0.
      - If the pointer points at the 12 position on the dial the cutter head may be reversed. Please rotate the cutter head 180 degrees to correct. If the burr is replaced the main dial needs to be re-calibrated.
- Q: Why is there a decrease in grinding uniformity?
  - A: The component may have been damaged due to excessive external force or normal wear and tear. The components may need to be replaced. The outer grinding disc is not in the correct position and needs to be reassembled correctly.

If you have other questions please contact the source you purchased the device from.

### CHESTNUT X

### 泰摩栗子X咖啡豆研磨器

TIMEMORE CHESTNUT X MANUAL COFFEE GRINDER

泰摩咖啡是专注于咖啡器具的原创设计品牌以"专业+美学"的设计理念 打造有价值的咖啡器具产品 旨在让人们享受自己制作的慢生活时光

TIMEMORE Coffee specializes in original specialty coffee equipment.

With Philosophy of Profession and Aesthetics

Create valuable coffee equipment

Let's enjoy slow living with more time

#### CONTACT

☑ info@timemore.com
www.timemore.com







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