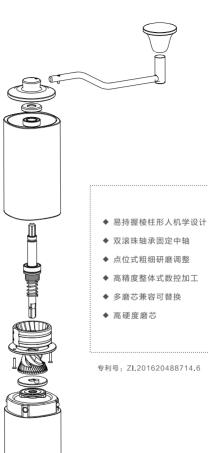
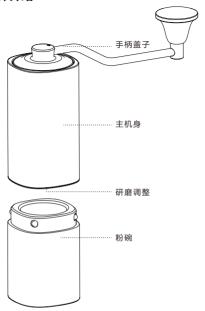


CHESTNUT 泰摩栗子G1+咖啡豆研磨器 使用说明书



产品部件介绍



主机身: 铝合金6063 **粉碗内胆**: 铝合金6063

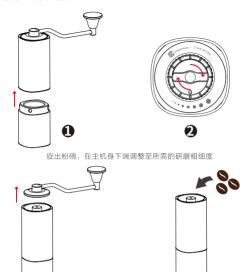
粉碗外身:胡桃木

手柄揺杆: 奥氏体不锈钢17Cr18Ni9

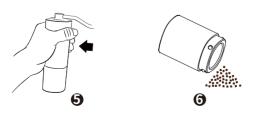
中 轴: 奥氏体不锈钢17Cr18Ni9

磨 芯: 马氏体不锈钢20Cr13 (G1+)

研磨机的使用方法



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20g)



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

此端面为研磨度调节器



- ◆ 顺时针旋转研磨度变细,逆时针旋转研磨度变粗。
- ◆ 顺时针旋转至最细极限时手柄会无法转动,此时为原点。
- ◆ 以原点为基准,逆时针旋转N格,来调整研磨度。 不同萃取方式所需旋转格数参考下列图表。

以原点为基准 意式咖啡 8-11格 手冲咖啡 15-19格 法压壶 20-22格

- ◆ 研磨度表格仅为经验估值,仅供参考,请根据实际调整
- ◆ 为保护磨心,请勿在0-6格范围内研磨。
- ◆ 调整研磨度时需要将手柄盖子盖上
- ◆ 逆时针转动过多会导致磨心结构被拆卸

注意事项

- ◆ 本设备仅为研磨烘焙后咖啡豆设计,请勿研磨其他物品。
- ◆ 建议使用毛刷对设备进行清理,请勿水洗。
- ◆ 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。
- ◆ 在背阳干燥环境下存放本产品。
- ◆ 不建议自行拆卸、更换磨心及其他内部部件, 如有特殊需求,请在相关技术人员指导下进行。

故障排除

◆ Q:调整研磨度时调节旋钮出现空转

A:內部弹簧或者是內外磨心卡住。可尝试单手握住机身同时另一只手晃动把手,直到听到咔哒一声,此时表明弹簧或者磨芯已经弹出。如未弹出,可拧松上端轴承螺母上的挡片,拆出整个轴与磨芯,进行清理并装回。

违反以上注意事项所导致的后果,我司不负担相应责任。

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		
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&Refund		
☐ 维修 Repair	□換货Replac	ce □退货 Refund
售后服务网点 上海 Ad	dress-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,

售后服务联系 Contact

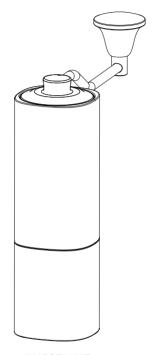
Pudong District, Shanghai, China

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)

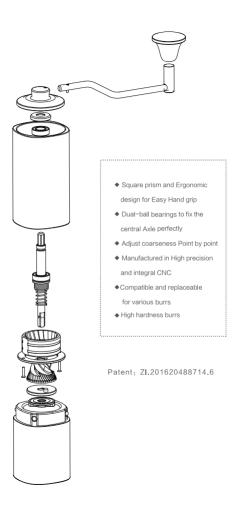


Fengxian District, Shanghai, China

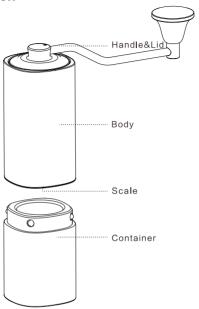




CHESTNUT
TIMEMORE CHESTNUT G1+
COFFEE GRINDER
User's Manual



Instruction



BODY: Aluminum Alloy 6063

CONTAINER: Aluminum Alloy 6063 (Inside)

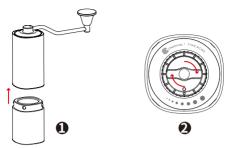
Black Walnut (Outside)

HANDLE: Austenitic stainless steel 17Cr18Ni9

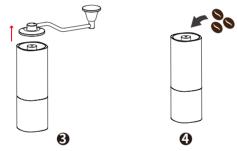
CENTRAL AXLE: Austenitic stainless steel 17Cr18Ni9

BURRS: Martensitic stainless steel 20Cr13 (G1+)

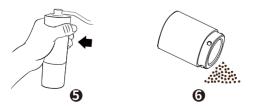
How to Grind



Pull out the container. Set up coarseness by turning the scale at the bottom of the body.



Fasten Body with the container. Then open the lid and pour coffee beans inside from the top of the grinder (less than 20q).



Hold the body and rotate the handle.

Pull out the container and pour the ground coffee after grind is finished.

How to Adjust



- Rotate clocewise for Finer grinding.
 Rotate anti-clocewise for coarser grinding.
- ◆ Rotate clockwise to the end, this position is called START POINT.
- You can refer to the start point to adjust the Coarseness which you prefer.



- ◆ The table above is for your reference only.
- DO NOT try to grind coffee beans at the finest 0–6 clicks to protect the Burr sharpness.
- Cover the lid before your adjust coarseness.

Caution

- ◆ The device is for grinding coffee beans only. DO NOT grind other material.
- ♦ It's recommended to clean it with a brush. DO NOT wash it with water.
- Be careful of the sharp metal burrs. Keep kids from using it.
- Keep it in a cool and dry place.
- 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.

Troubleshooting

- Q: Why is the scale of the adjuster too loose to adjust the coarseness?
 - A: Because the spring or the burrs get stuck. Try to hold the body and shake the handle slightly till you hear a click, which means the spring or burrs are loose. If not, try to unscrew the lid above the bearing and take the whole burr set out.

 Clean the burr sets and install them.

We won't take responsibility if customers are against these notifications above.

chestnut

泰摩栗子G1+咖啡豆研磨器

TIMEMORE CHESTNUT G1 + 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

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www.timemore.com







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