



Since 1911

Espresso Grinder

Instruction Manual



Model: HC-600



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Since 1911

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1) Preface

Congratulations for purchasing the HC-600 grinder-doser. The HC-600 is a commercial appliance to be used in coffee shops, espresso bars, hotels, restaurants, etc. The HC-600 will grind whole bean coffee into variable, user selectable (from super fine to coarse) coffee powder and will dose it to your espresso machine's Porta-Filter. Read this manual from cover to cover before using the appliance as it contains important instructions for the safety, operation, and maintenance of the appliance. Keep the manual in a safe place for future use and reference. The manufacturer reserves the right to modify the appliance and the manual accordingly.

2) Technical Specifications HC-600:

Dimensions:

Height: 22"
Width: 8.5"
Length: 13"
Weight: 30 lbs
Stainless Steel Burrs Diameter: 64mm
Hopper capacity: 3 lbs. of beans
Timer: 5 min

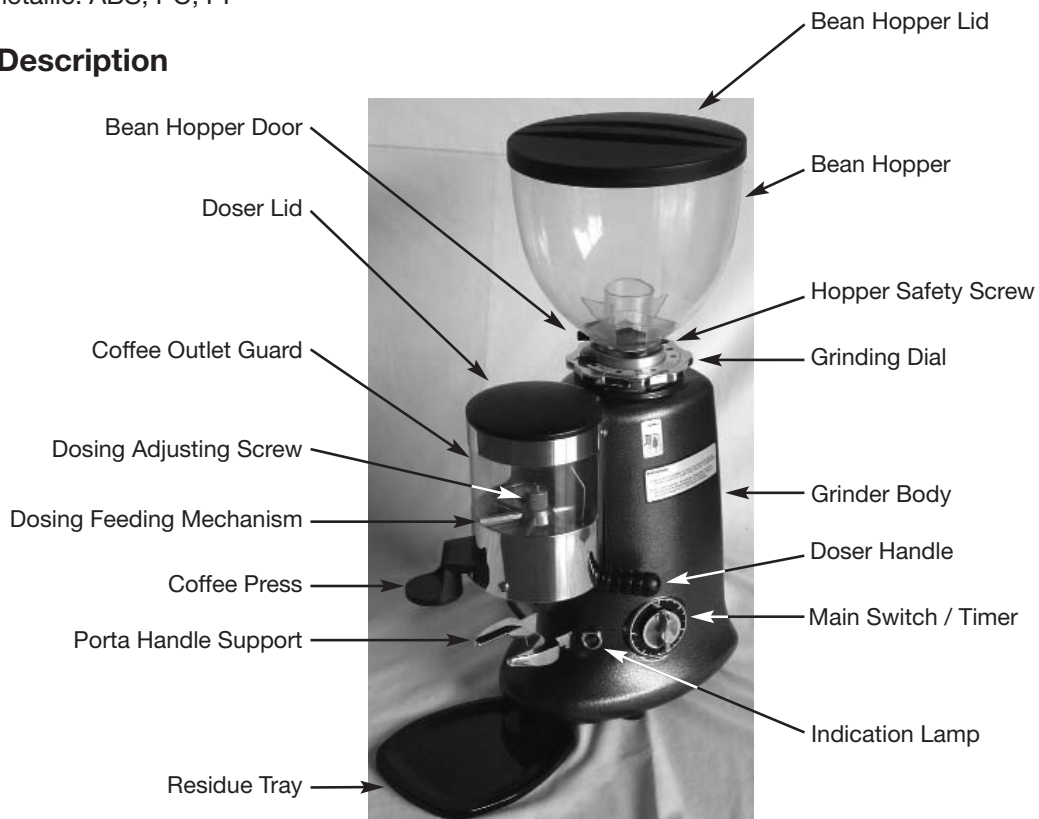
Electrical Specifications:

USA 110V/60Hz
Power: 350w @1600RPM
Duty Cycle: 50%

Materials

Metallic: Aluminum alloy cast.
Stainless steel screws and metal-sheet.
Brass alloy cast
Steel Blades
Non metallic: ABS, PC, PP

3) General Description



4) Unpacking and Installation



Warning: All appliances' technical handling operations such as installation, maintenance, or service should be performed by certified personnel or by your local dealer.

- After opening the box, make sure that the appliance is intact and that there is no visible damage. If there is any doubt, DO NOT use the appliance and call your local dealer for further assistance.
- Unpack both boxes carefully. For your convenience we suggest storing all packaging materials where they can be used in the future, whenever the appliance's transportation is necessary.
- Place the grinder on a stable flat counter in a dry area away from water or water splashes.
- Position the coffee residue tray underneath the body in front of the appliance.
- Install the bean hopper firmly on top of the body inside the top blade holder.
- Fasten the hopper to the appliance body by means of the supplied screw.(fig. 4.1) Make sure that the screw is inserted completely through both holes in the hopper and in the top blade holder.



Figure 4.1

- NEVER OPERATE THE GRINDER IF THE BEAN HOPPER IS NOT FULLY SECURED IN ITS POSITION.
- Before plugging in the electrical cord, make sure:
 - o The appliance voltage and frequency rating (according to the back side label) is the same as the supply mains.
 - o The wall socket is fitted with an efficient ground contact. DO NOT plug the appliance into the supply mains if the ground system was not positively checked to be in compliance with current safety rules. IT IS COMPULSORY TO GROUND THE APPLIANCE. The manufacturer cannot be held responsible in the event that this regulation is not complied with.
 - o The power consumption of the appliance (according to the back side label) is consistent with the relevant wall socket capacity.
 - o The wall socket is protected against short-outs and power surges.
 - o Do not use extension cables, plug adapters for multiple sockets, or makeshift connections.
- Plug in the appliance.
- Upon first time operation, and before placing beans into the hopper, VISUALLY check that the blade rotation direction is clockwise by switching the appliance ON for a few seconds.
- Should the rotation direction be wrong, do not use the appliance and contact your local dealer for further instructions.

5) Operation

Switching ON and OFF

- The appliance is equipped with a 5 minute timer.
- Switch ON the appliance by turning the timer knob clockwise to the desired time of operation.
- The appliance will switch OFF automatically when the preset time is over or it can be switched OFF manually by turning the timer knob all the way counterclockwise.

Operating intervals:

- The manufacturer does not recommend using the appliance continuously for a period of time exceeding 30 minutes.
- It is a normal occurrence that during long grinding periods the grinding chamber will heat up. In order to achieve best grinding results, it is recommended to grind coffee in short intervals of a few minutes each.

Adjusting coffee grind

- The grinding blades' distance was factory pre-adjusted to satisfy different common coffee grinds from super fine to coarse) corresponding gap distance from 0.05mm to 0.5mm.
- Turning the grinding dial incrementally counterclockwise will make the grind finer and turning it clockwise will make the grind coarser.
- Grind a small amount of coffee and test its coarseness with your espresso machine.
- As coffee beans' qualities and characteristics are changing from time to time it is recommended repeating this adjustment once in a while.



Figure 5.1

Adjusting coffee dosing

- The doser is equipped with a portion displacement controlling knob.
- In order to increase the dosed amount the knob should be turned counterclockwise and vice versa (Fig 5.2).
- Test the portioned amounts by inserting a porta filter handle (not supplied) all the way into the fork shaped support and dose one or two portions.
- In order to achieve repeatable and consistent portioned amounts:
 - o Make sure that the feeding star shaped mechanism is always over filled with coffee.
 - o Always retract the dosing lever all the way to the end of its stroke.



Figure 5.2

Pressing

- Place the porta filter holder against the underside of the pressing device and push it upwards.

6) Safety Devices

A) Thermal Overload Protection

In order to eliminate the risk of fire the motor is equipped with an over-heat protection device which will cut-off the motor's power supply should it reach a high temperature.

- In the event that the thermal protection is tripped as a result of malfunction (e.g.: jammed blades, worn out bearings, foreign object in grinding chamber, etc.) the appliance main switch should be turned off immediately and the main power plug must be disconnected. For further handling of the device contact your local service provider, and allow the appliance to cool down before any further maintenance.
- In the event that the thermal protection is tripped as a result of a long continuous operation (read section 5, for operating intervals) allow the appliance to cool down and reset the thermal cut off protection by unplugging the main cable from the socket. On the first operation after resetting a tripped over-heat

protection device observe the grinding quality and noise level, and if there are any irregularities shut down the appliance and call a certified technician for a complete analysis of the appliance.

B) Grinding Chamber Safety Screws

The grinding chamber can be a hazardous area if the proper precautions aren't observed. The hopper safety screw (fig 4.1) and the grinding dial safety screw (fig 5.1) should never be removed during normal operation of the appliance unless the appliance is disconnected from the power source.

C) Coffee Outlet Guard

The coffee outlet guard (fig 6.3) must always be fixed to the doser. Never remove the securing screws.

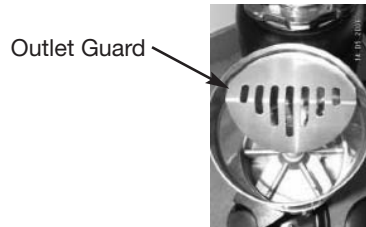


Figure 6.3

7) Safety Instructions

- NEVER OPERATE THE GRINDER IF THE BEAN HOPPER IS NOT FULLY SECURED TO THE TOP BLADE HOLDER. BEFORE REMOVING THE HOPPER FOR ANY REASON MAKE SURE TO DISCONNECT THE POWER SUPPLY.
- AVOID CLEARING FOREIGN OBJECTS FROM THE GRINDING CHAMBER OR HOPPER WHEN THE APPLIANCES PLUGGED INTO A POWER SOCKET.
- Never attempt to insert your fingers or any foreign objects into the grinding chamber or blades.
- Be aware that grinding blades continue rotating for a short while after the grinding operation has ended.
- BEFORE ANY MAINTENANCE, EVEN FOR CLEANING, ALWAYS DISCONNECT THE POWER SUPPLY.
- In the event that the appliance has a malfunction or the blades need to be replaced, do not attempt to service the appliance by yourself.
- Do not change or tamper with the appliance.
- Do not use the appliance barefoot or if your hands or feet are damp.
- Do not use the cable wire to pull and disconnect the power plug.
- Always keep the appliance dry (internally and externally).
- Never put ground coffee into the hopper.
- Never attempt grinding anything else other than coffee beans.

8) Maintenance and Service



Warning: All appliances' technical handling operations, such as installation, maintenance, or service should be performed by certified personnel or by your local dealer.

Following this rule will ensure long-lasting and reliable performance of your appliance. Check the state of the grinding blades periodically (approximately every 110 lbs. ground coffee). Good condition blades will result in a high quality grind and prevent the appliance's over-heating. Replace grinding blades every 900 lbs. of ground coffee (with normal hardness blades).

Be aware of the appliance's noise level. In case the noise level is higher than normal or irregular noises are coming from within the appliance, get certified personnel to perform an overall check of the appliance.

9) Cleaning

BEFORE ANY CLEANING ROUTINE DISCONNECT THE APPLIANCE POWER SUPPLY. NEVER USE RUNNING WATER TO CLEAN THE MAIN BODY AND DOSER. USE ONLY PERFECTLY CLEAN CLOTHS OR BRUSHES TO CLEAN THE APPLIANCE. DO NOT USE ABRASIVE CLEANING PRODUCTS AS THEY MAY WEAR OUT THE APPLIANCE COATING.

- Cleaning the bean hopper

Take off the bean hopper and rinse it thoroughly with water and soap. Before reinstalling the hopper to the upper blade holder, make sure it is dried thoroughly.

To ensure great coffee taste, clean the bean hopper periodically.

- Cleaning the grinding chamber

Take off the grinding dial (use a screwdriver to take out the dial safety screw). Pull out the upper blade holder; make sure not to lose the upper blade support springs (3).

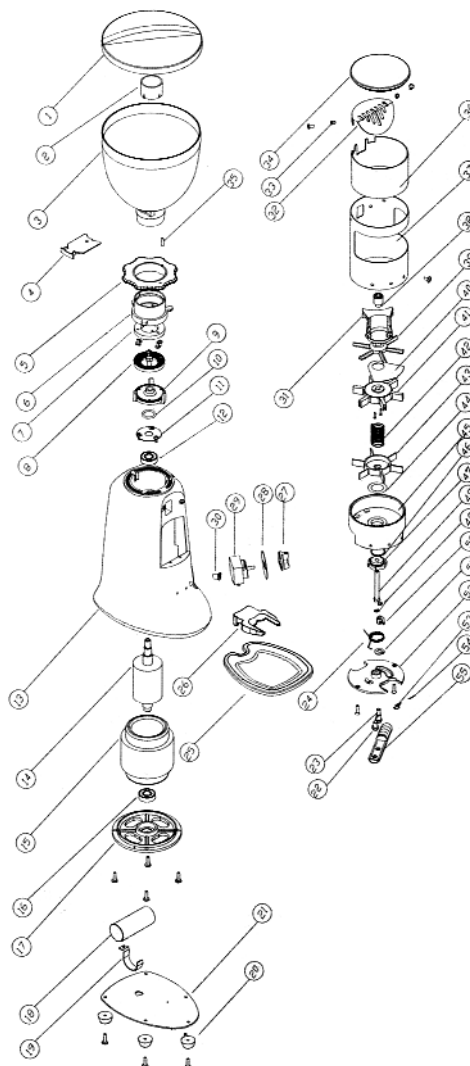
Use a brush, a cloth, and a vacuum cleaner to clean the grinding chamber thoroughly. Do not use sharp objects to scrape coffee residue off of the blades.

Examine both of the blades' condition and replace them if necessary. The replacement and assembly of a new set of blades is a delicate task. Only skilled technical personnel should be allowed to perform blade removal and assembly.

After all cleaning and replacing tasks are through make sure to assemble all of the parts and safety screws the same way as they were disconnected. If anything does not fit back together or there are left over parts, do not attempt to operate the appliance, call for the assistance of your technician.

- Cleaning the doser

Discharge all ground coffee; use a clean brush to brush the dosing chambers (by rotating it one by one). Use a clean cloth to remove stains and hard to remove marks. If a more thorough clean is required, than the operation must be performed by skilled technician.



Dia. #	Part #	Description
1	01400	Cone Lid
2	01401	Cone Ring
3	01402	Cone
4	01403	Cone Door
5	01404	Dial
6	01405	Top Knife Housing
7	01406	Top Knife
8	01407	Bottom Knife
9	01408	Bottom Knife Holder
10	01409	O Ring
11	01410	Dust Cover
12	01411	Top Bearing
13	01412	Body
14	01413	Rotor
15	01414	Winding
16	01415	Bottom Bearing
17	01416	Back Flange
18	01417	Capacitor
19	01418	Capacitor Holder
20	01419	Leg
21	01420	Bottom Cover
22	01421	Dispenser Handle Shaft 1
23	01422	Dispenser Handle Shaft 2
24	01423	Latch Spring
25	01424	Tray
26	01425	Espresso Handle Holder
27	01426	Time Knob
28	01427	Timer Cover

Dia. #	Part #	Description
29	01428	Timer
30	01429	Lamp
31	01430	Coffee Tightener
32	01431	Dispenser MTL Cover
33	01432	Dispenser Screw FML
34	01433	Dispenser Lid
35	01434	Dial Stopper
36	01435	Dispenser Window
37	01436	Dispenser
38	01437	Portion Revolver UM
39	01438	Portion Revolver Top
40	01439	Portion Revolver Cover
41	01440	Portion Revolver
42	01441	Revolver Spring
43	01442	Dispenser Top 2
44	01443	Dispenser Washer
45	01444	Dispenser Cover 2
46	01445	Wave Spring
47	01446	Actuator
48	01447	Dispenser Main Shaft
49	01448	Latch Spring
50	01449	Latch Pin
51	01450	Washer
52	01451	Dispenser Bottom Cover
53	01452	Latch Pin Spring
54	01453	Spring Pin
55	01454	Handle

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