

**ALUMINUM PREMIUM COFFEE GRINDER**  
USER GUIDE

**OUR MATERIALS**

Caring for our materials is an important part of our whole design and production process. The daily use of a manual coffee grinder requires special attention to each part. For the knob of our grinders we choose to use German Beech Wood, famous for its even texture and resistance to pressure. Not likely to chip with use it's also well fitted into the hand crank pole, giving a great feeling and security while grinding. CNC Stainless Steel 420 Burrs and Stainless Steel 304 axle. Following our tradition of using only stainless steel in our grinders, we didn't make this model an exception. Stainless steel is a strong durable material that is used in the best quality coffee grinders, with lasting sharpness, it won't present big issues with long term use. Along is the central axle that through the built-in double bearing positioning, assist in creating even particle size distribution. Therefore, we use stainless steel as our main material in the grinders mechanism and BPA free, food safe polymers in all the different interior parts that support the housing of the grinder. All this parts get together and combined with human engineering that fit gradient mechanics principles create what our products represent in strong and easy grinding.

**FEATURES**

- Aluminum alloy body, light and resistant.
- Six different coarseness settings, for a wide use in coffee brewing.
- Five axis stainless steel CNC burr grinder core, consistent and professional.
- Glass bean jar for better visualizations of results.
- Aluminum alloy bean jar, perfect for outdoors and wide use in different settings.
- Capacity of 40-50g of powdered coffee, ideal for most kinds of brews.

**PARTS (BILL OF MATERIALS)**



**USER INSTRUCTIONS**



1. Unscrew the bean jar from the body of the grinder and fill it with the desired coffee beans amount.



2. Use the adjustment ring to set the desired grind level, 1 being the finest and 6 the coarsest.



3. Take off the lid from the body of the grinder. Use the bean jar to pour the beans into the hopper.



4. Put the lid back in place and screw the bean jar to the bottom of the grinder to seal it.



5. Start grinding in a clockwise motion, holding the grinder with one hand and using the other on the wood knob.



6. Once the resistance of the coffee beans is not felt anymore, unscrew the bean jar and use the ground coffee as preferred.

**GRIND SETTINGS GUIDELINES**

We at VEVOK CHEF believe that trying is the way to learning, and since we all have different standards and taste, we recommend you to try by yourself what your perfect setting for different brewing styles might be. Therefore, we added a small guide for you to understand our different setting and why are they so specific. If you are a beginner this might be your entry point and you are welcome to consult with our after sales service for any doubt you might have.



**CARE INDICATIONS**

- To clear the grinder from any kind of residue it's recommended to grind white rice, until the results is no longer coffee colored. Afterwards clean with a brush or air pump inside and out.
- Is recommended to wash both the glass and metal bean jars in the sink, and dry completely before use.
- The body of the grinder could be cleaned with a damp cloth and dry right away. It's not recommended to use water to clean it directly, submerge it or use any cleaning products.
- The normal range to clean the grinders is once a week, but this might vary with how frequent is the use it's given.

**TROUBLESHOOTING**

Problem	Possible Reason	Solution
There are beans in the hopper but the grinder doesn't grind.	Some beans might have stopped themselves from going down the hopper.	Move the beans in the hopper with the help of a spoon or shake the grinder from side to side. Keep grinding normally.
The hand crank can't be moved, it's stuck.	Big pieces of coffee grounds might have gotten stuck in the grinder core.	Change the grinder setting to the coarsest (number 6) and start grinding again. To avoid this problem it's recommended to change the settings before adding coffee beans to the hopper.
The adjustment ring is stuck, can't be moved.	There is something stuck in the between the grinder core blades.	Try to grind away the stuck piece if it's coffee. Otherwise, please contact our support for a disassembly manual. Do not try to disassemble by yourself.

**PRECAUTIONS**

- Keep out of reach of children, this grinder has sharp blades and children small hands. Be safe.
- Do not disassemble without asking for instructions to our service first.
- If the glass bean jar suffers any kind of damage, stop using it at the moment and dispose of it appropriately. Avoid accidents.
- Using this coffee grinder carefully will allow a lifetime of use, not being careful and dropping it from heights will damage it and shorten its use time.
- Use the coffee grinder only with coffee beans, do not try to grind other kind of beans as it could damage the delicate parts and settings of the grinder core.



**NOTE**

The body of the grinder can only be knocked lightly and in the upright position, DO NOT knock the grinder upside down or with force.



**EXTRAS**

You can visit our website or social media to access extra information in regards of our products, grinding methods and brewing techniques. Please consult our after sales service for warranty and lifetime consultation service.

Contact: [info@vevok-chef.com](mailto:info@vevok-chef.com)