

12 Declaration of EC Conformity

In accordance with European community directives, quality certificates have been applied.

All materials has been adapted and technical reports are available at our offices.

89/336/EC on the approximation of the laws of the Member States relating to electromagnetic compatibility.

91/368/EC amending Directive 89/392/EC on the approximation of the laws of the Member States relating to machinery.

93/68/EC amending Directives 87/404/EC (simple pressure vessels), 88/378/EC (safety of toys), 89/106/EC (construction products), 89/336/EC (electromagnetic compatibility), 89/392/EC (machinery), 89/686/EC (personal protective equipment), 90/384/EC (non-automatic weighing instruments), 90/385/EC (active implantable medicinal devices), 90/396/EC (appliances that burn gaseous fuels), 91/263/EC (telecommunications terminal equipment), 92/42/EC (boiler-burning systems using liquid or gaseous fuels) and 73/23/EC (electrical equipment designed for use within certain voltage limits).

73/23/EC on the harmonization of the laws of Member States relating to electrical equipment designed for use within certain voltage limits.

98/37/EC on the approximation of the laws of the Member States relating to machinery.

89/109/EC on the approximation of the laws of the Member States relating to materials and articles intended to come into contact with foodstuffs.

03/108/EC amending Directive 2002/96/EC on waste electrical and electronic equipment (WEEE).

93/44/EC amending Directive 89/392/EC on the approximation of the laws of the Member States relating to machinery.

Environment

Do not throw the appliance away with the normal household waste; hand it in at an official recycling collection point. By doing this, you will help to preserve the environment.



The Legal Representative



A-8

Automatic

Instructions Manual Automatic A-8

molinos de café
moulin à café
kaffeemöhlen
macinadosatori

moinhos de café
кофемолки
μαδάι αάση καε
coffee grinders

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This coffee grinder has been designed using the latest computer and engineering technology. The result is a high quality product offering exceptional grinding and dispensing capabilities. It has been manufactured using high quality materials (aluminum, steel, etc.) ideal for use with foodstuffs. For optimal operation of the grinder described in this manual, maximum work duty cycles should be:

	CYCLE	
	WORK	STOP
A-8 Automatic	10 min.	5 min.

2 Instruction manual

2.1. The purpose of this manual is to provide the necessary information for the correct installation, handling and maintenance of the machine, and to emphasize the precautions that should be taken into consideration by the operator. To ensure the best use of the coffee grinder, it is essential to carefully follow the instructions included in this manual. In the event of a problem, please contact your local technical service.

The manual should be

kept until the machine is changed and should **always be available to the operator.**

2.2. Different terms are used in the manual, such as:

- Characters in **bold type**, to emphasize importance.

- Numbers in brackets following a word, to indicate the position of the item shown in the adjoining drawing or

external components diagram.

Example:(1) Hopper lid.

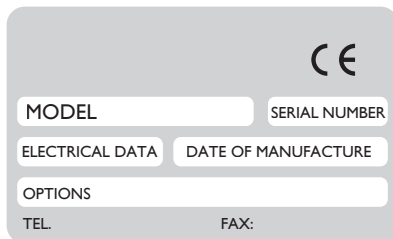
- Icons (information,warning)

information warning



3 Identification

The following information is printed **indelibly** on the technical features plate:



CE

MODEL SERIAL NUMBER

ELECTRICAL DATA DATE OF MANUFACTURE

OPTIONS

TEL. FAX:



NOTE: The manufacturer reserves the right to modify the components of the machine according to the requirements of specific markets or due to the results of technological advances.

4 Technical characteristics

4.1. Scope of application

The coffee grinders are intended for use on commercial premises and facilities where ground coffee is required, or in small stores that sell coffee. The grinder must only be used to grind coffee beans. Any use other than this will be considered improper and dangerous.

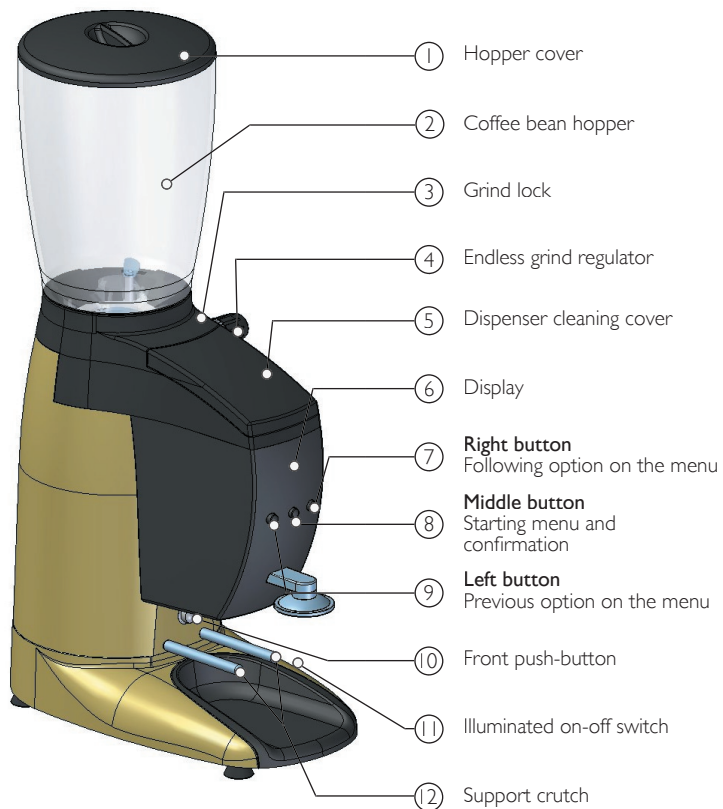


***NOTE:** The manufacturer is not responsible for any damage caused to people, objects or the machine itself that results from improper use or failure to comply with the safety guidelines described in this manual.

MODEL	110 V 60Hz	220 v 60Hz	230 v 50Hz	240 v 50Hz
A-8 Automatic (P in/P out)	280 w / 150 w 1030 rpm	380 w / 200 w 1300 rpm	380 w / 200 w 1300 rpm	245 w / 140 w 870 rpm
∅ Burrs (in / mm)	3.26 / 83			
Production (lb/h Kg/h)*	31-35 / 14-16			
Hopper capacity (lb / kg)	4.2 / 1.9			
Net weight (lb / kg)	33.5 / 15.2			
Height x width x depth (in / mm)	26 x 8.3 x 15 in 660 x 210 x 380 mm			

*Production is based on a medium-roasted coffee and an espresso grind.

5 External components



6 Installation



6.1. General warnings

The installer should read this instruction manual carefully before installing the machine. The machine must be installed by qualified, authorized staff, respecting the applicable safety and hygiene guidelines.



6.2. Important warnings

The operator must be a responsible adult and under no circumstances a minor or a person unable to deal with said responsibility. When handling the grinder, the following precautions must be taken into consideration:

- Do not handle with bare feet
- Hands or feet must not be wet
- Do not submerge the machine in water
- Do not expose the machine to sunlight or other atmospheric conditions
- Never insert any object into the coffee input or output openings when the machine is turned on. (Please bear in mind that when the grinder stops, the burrs continue to turn for a few seconds.)
- To disconnect the grinder, always pull out the plug and never the electrical cable, to avoid the possibility of a short circuit.



6.3. Putting the grinder into place

The grinder should be installed on a smooth flat surface. In order to guarantee the optimum performance of the appliance, the minimum dimensions of the work place should be as follows:

	Height (in / mm.)	Width (in / mm.)	Depth (in / mm.)
A-8 Automatic	31.2 / 800	12.1 / 310	15.6 / 400



6.4. Installation of the coffee grinder

Before connecting the coffee grinder, check the following:

- That the data on the features label coincides with those of the power supply.
- That the electrical current is appropriate for the machine.
- That the connection point to the power supply network is protected with appropriate fuses.
- That the equipment is properly connected to a grounded socket in accordance with the applicable safety guidelines.



*The coffee grinder should be used in areas with a room temperature below 25/30°C (77/86°F) and should not be installed in places (SUCH AS INDUSTRIAL KITCHENS) where cleaning with water jets are used.



7 Menu and adjustment

The grinder has a program that can be configured using the three frontal buttons.

- **Right button (7)**. Move to the next option.
- **Middle button (8)**. Takes you to the configuration menu, visualizing the first point on the menu. This button is to confirm the options with a quick push. To return to the menu, hold the button longer.
- **Left button (9)**. Returns to the previous option.

Menu structure

Level 1	Level 2	Level 3	Level 4	Observations	
I. BASIC CONFIGURATION	1.1. Operation mode	1.1.1. Automatic with pre-doses		1 push (10)= 1 pre-ground serving 2 pushes (10)= 2 pre-ground servings (double time at 1 push) Grinding time adjustable with left button (9) (1 push=-0.1 sec.) or right (7) (1 push=+0.1 sec.) at any time. The change is made in the third serving after the adjustment (the two previous servings have already been ground)	
		1.1.2. Automatic		1 push (10)= 1 instant serving 2 pushes (10)= 2 instant servings Grinding times are adjustable with the menu and are independent between them.	
		1.1.3. Manual		Amount of ground coffee based on the time that the push-button is held (1 st push on, 2 nd push off).	
	1.2. Cleaning	1.2.1. Upper lid		1.2.1.1. Open	In the Automatic mode, with 5 sec. Pre-dosis, after closing the lids or exiting the menu, the grinder with grind coffee to fill the 2 pre-dosis compartments.
				1.2.1.2. Close	
	1.3. Language	1.2.2. Lower lid		1.2.2.1. Open	
				1.2.2.2. Close	
			1.3.1. English		
			1.3.2. French		
			1.3.3. German		
			1.3.4. Italian		
	1.4. Date and time	1.4.1. Time		1.4.1.1. Hour	
				1.4.1.2. Minute	
				1.4.1.3. Second	
			1.4.2. Date	1.4.2.1. Day	
1.5. Number of coffees served	1.5.1. Absolute "Date + n° coffees"		1.4.2.2. Month		
			1.4.2.3. Year		
		1.5.2. Relative "Date reset + n° coffees"		Date starting from the first day of the grinder.	
				If no date appears, this means that no reset has been made.	

*The grinding time can be varied manually during the grinder's operation, only when the password is deactivated, using the left (-) and right (+) buttons. The grinding time being used will be saved after 20 servings.

Level 1	Level 2	Level 3	Level 4	Observations	
2. ADVANCED CONFIGURATION	2.1. Password	2.1.1. Activated	2.1.1.1. Introduce the 4 digit password (PIN) defined by the user.	There is a manufacturer password in case the user forgets or loses the PIN (PUK).	
		2.1.2. Deactivated			
	2.2. Time	2.2.1. Time pre-ground serving*			The time per serving can vary between 1 to 8 seconds.
		2.2.2. Time one serving*	Automatic mode		The time per serving can vary between 1 to 20 seconds.
		2.2.3. Time two servings*	Automatic mode		The time per serving can vary between 1 to 20 seconds.
	2.3. Message	2.3.1. See message			
		2.3.2. Modify message			In addition to the message configurable by the user (ex. Name of the coffee shop) the date and time can be added. To program this function, add to the edited message /F for the date and /R for the time and date to appear (see 1.4 for configuration).
		2.3.3. Brightness			
	2.4. Consultation of burr change	2.4.1. Grams/serving (from 5-15g)			Adjust coffee serving (ex. 1 serving = 7 or 8 grams)
		2.4.2. Amount of Kg.			If this option is activated and we have surpassed the previously configured kilos, a message will appear to change the burrs after each serving.
		2.4.3. Activate			
		2.4.4. Deactivate			
	2.5. Grinding point	2.5.1. Reset to zero			After burr change, installation of equipment or adjustment by technical personnel.
	2.6. Number of relative coffees	2.6.1. Reset number of coffees			Resetting of the number of relative servings.

After 5 seconds of non-use, the menu will automatically close.

8 Operation

Prepare the hopper by placing it on the grinder and turning it clockwise until it fits in place. Remove the hopper lid (1), fill the hopper (2) with coffee, close the lid and open the hopper opening. Fig.1. If the hopper is not correctly fitted, a warning message will appear on the display.

Connect the machine to the power supply; turn it on using the ON-OFF switch located on the bottom part of the grinder (11). Select the desired grinding point using the endless regulator (tightening it for a finer grind and loosening for thicker grind).



Fig. 1

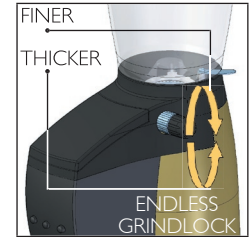


Fig. 2

Lock the endless regulator when you reach the desired grinding point. Fig. 2.

Place the portafilter under the discharge tube. The amount of coffee dispensed per serving will depend on the grinding point (adjustable with the endless regulator) and the grinding time (see point 2 of the menu structure).

The grinder has 3 operating modes that you can choose from point 1 on the menu:

a) Automatic with pre-dosis. The dispenser has 2 chambers that hold two pre-ground servings. The grinder will dispense one or two servings based on the number of pushes made. The grinder then automatically grinds as many servings as those dispensed in order to maintain the 2 chambers with ground coffee.

b) Automatic. The doors of the chambers can be open so that the serving(s) selected is(are) ground and dispensed instantly, with the grinding time selected in point 2 of the menu.

c) Manual. The doors of the chambers can be open so that the grinder grinds and dispenses instantly, with the grind time being the amount of time we wait between the first and second push.



NOTE: If the coffee comes out slowly, this is because the coffee is set to grind very fine. If it comes out very fast, it is because the grind is very thick. A perfect espresso is achieved with a grinding point of 25 ml of coffee brewed in 25 seconds.

9.1. General cleaning

To guarantee the correct operation of the machine as well as the quality of the ground coffee, we should periodically clean the parts that come into contact with the coffee (at least once a week). Before performing any type of maintenance work, the following indications must be taken into consideration:

- Always turn off the machine using the ON-OFF switch (I I).
- Disconnect the machine from the power supply.
- Do not submerge the machine in water.

9.2. Cleaning of the coffee bean hopper

Before cleaning, make sure that there are no beans left in the hopper (2). Close the hopper opening lever, turn it counter-clockwise until it comes off the grinder. Clean it with a damp cloth or soap and water to eliminate the oil residues from the coffee, washing it carefully and then drying. Replace the hopper and turn it clockwise back into position, Fig 1. If it is not correctly positioned, a warning message with appear on the display.

9.3. Cleaning the coffee discharge tube

To clean the coffee discharge tube, select (point 1.3) CLEANING from the menu and make sure that the upper and lower lids are open. With the help of a brush, clean the remains of coffee that may be stuck to the inside of the dispenser chambers. Lastly, close the lids in point 1.2.1 and 1.2.2 of the menu.

9.4. Exterior cleaning

To clean the exterior, use a brush or a cloth dampened with a little bit of soap and water.

NOTE: Never use damp clothes to clean the coffee deposit. Conserve the brush in a protected place and only use it to clean the grinder to avoid it being contaminated from other substances. If you do NOT follow these instructions, it could affect the taste and aroma of the coffee.



10.1 General warnings

Before performing any type of maintenance work, the following indications should be taken into consideration:

- Always turn off the machine using the ON-OFF switch (I I).
- Disconnect the machine from the power supply.

In the event of a breakdown or malfunction, turn the machine off. Do not try to repair it or intervene directly. Please call your local technical service.

NOTE: Failure to respect this warning could endanger the safety of both the machine and user.

10.2. Regular maintenance

To guarantee the efficiency and correct operation of the grinder, it is essential to follow manufacturer instructions and ensure that all maintenance work is carried out by qualified staff. Regular, programmed inspections are recommended of the parts subject to wear and tear. Especially, the usage level of the burrs which should be systematically checked. The perfect conditions of the burrs guarantees an even grind of the coffee and an optimum quality of the product served. It also reduces electrical consumption and the risk of the motor and burrs overheating.

NOTE: Based on extensive experience and a medium-hard coffee blend, we recommend replacing the burrs according to the following table:

Model	Kg/lb of ground coffee
A-8	400 Kg/880 lb

10.3. Changing the burrs

To change the burrs, please follow these indications:

- 1 - Turn off the machine using the ON-OFF switch (I I).
- 2 - Disconnect the machine from the power supply.
- 3 - Close the hopper opening and lift off the hopper (2) (fig. 3).
- 4 - Take apart the endless regulator by loosening the grind lock (fig. 4), previously explained in general warnings.

5 - Remove the upper cover, unscrewing the five upper screws using an Allen wrench, (fig. 4) (Do not pull hard or you could damage the on-off switch cables).

6 - Take off the silicone covering from the upper burr holder (fig. 5).



Fig. 3

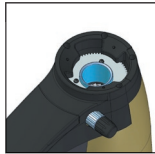


Fig. 4

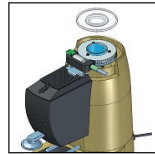


Fig. 5

7 - Unscrew the three fixing screws from the crown wheel (fig. 6).

8 - Completely remove the upper burr tray from the cup and take out the upper burr (fig. 7).

9 - Turn the nut on the motor axle in a clockwise direction. Preferably with a socket wrench. Hold the lower burr tray in place using a tool in order to avoid it turning when loosening the nut. Be careful to not damage any component (fig. 8).

10 - Clean off coffee residue from the screws on the lower burrs (fig. 8).

11 - Unscrew the 3 screws on the lower burr, continuing to hold the lower burr holder in place to avoid it turning.

a. To remove the lower burr holder: take out the 3 screws on the burr by unscrewing them in sequence and pushing down on the cup so that the pressure works to lift it up from the motor axle.

12 - Before putting in the new burrs, make sure both burr holders are residue-free in order to not affect the parallelism between them.

13 - Put in the new burrs.

14 - Turn the upper burr holder in the cup until the burrs touch.

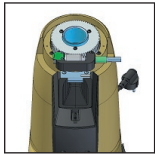


Fig. 6

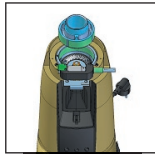


Fig. 7

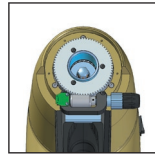


Fig. 8

15 - Screw on the upper crown wheel.

16 - Replace the silicone cover. Screw on the upper covering.

17 - Replace the endless regulator and grind lock. Replace the hopper turning it clockwise.

18 - Go to point 2.5.1. of the menu to configure the reset to zero after the burr change. This is the point where the burrs no longer touch one another.

ⓘ Safety measures

The grinder incorporates a safety mechanism to stop grinding when the hopper (2) is removed.

NOTE: The manufacturer cannot accept responsibility for any damage caused by improper use of the machine or failure to respect the safety measures indicated above.

Users are asked to pay careful attention to the following indications:



- The coffee grinder should only be used for grinding coffee beans.
- Do not use the machine to grind other types of foods such as nuts, dried fruits or to fine-grind granulated foods such as sugar, etc.
- Do not allow minors or disabled people to use the machine.



• Any other use of the machine will be considered improper and dangerous.

• Do not allow liquids to come into contact with the internal or external surfaces of the machine at any time, except for those parts that have been expressly referred to in the "CLEANING" section. If, for any reason, this should occur, immediately disconnect the machine from the power supply and dry all surfaces carefully. Should it be necessary to access the internal parts of the machine, where the electrical components are located, take the machine to your local technical service.

• In the event of any broken components or intervention, we recommend that you contact your local technical service, who will repair or replace the part, guaranteeing the maintenance of the safety standards.

• Replacement of the main power cable of any Compak grinder can only be carried by Compak or an authorized supplier.