



Compak
FRESH

K-10 Conic Fresh

K-8 Fresh

Instructions Manual K-10 Conic Fresh K-8 Fresh

molinos de café
moulins à café
kaffeemøhlen
macinadosatori

moinhos de café
кофе молки
μάδοι αάσησ καε
coffee grinders

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Congratulations. You have just acquired one of the most state-of-the art coffee grinders on the market today. We appreciate your patronage and sincerely hope that you enjoy the product.

The Fresh line of grinders is designed to grind roasted coffee beans on demand, in order to obtain the freshest, high quality coffee possible. Quick and easy operation through a single or double timed dose can be obtained at the precise level of coarseness or fineness desired by the user.

	CYCLE	
	FUNCTION	STOP
K-8 Fresh	5 sec.	20 sec.
K-10 Conic Fresh	5 sec.	20 sec.

2 Technical characteristics

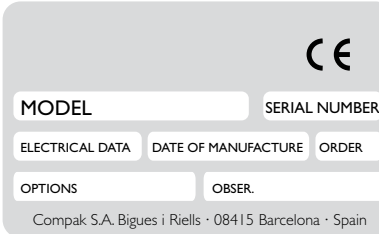
The Fresh line of grinders is available in single phase, with a choice of 110V or 220V-240V, depending on local requirements. Further electrical/technical specifications are as follow:

	K-8 Fresh	K-10 Conic Fresh
110 v 60 hz	280w/150w 1030 rpm	680w/370w 265 rpm
220 v 60 hz	420w/198w 1600 rpm	825w/430w 375 rpm
230 v 50 hz	400w/200w 1300 rpm	800w/450w 325 rpm
240 v 50 hz	435w/210w 1350 rpm	850w/460w 311 rpm
Production 7 gr.	2.5 s	1.6 s
Ø Burrs	83 mm.	68 mm. conical
Net weight	15.2 Kg.	17 Kg.
Height x width x depth	660 x 210 x 380 mm	

3 Identification

ORIGINAL INSTRUCTIONS

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



Technical features plate with the following fields and information:

- CE mark
- MODEL
- SERIAL NUMBER
- ELECTRICAL DATA
- DATE OF MANUFACTURE
- ORDER
- OPTIONS
- OBSER.
- Compak S.A. Bigues i Riells · 08415 Barcelona · Spain



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.

All models in the Fresh line of grinders share the following external features, independent of burr size, voltage or model.



The grinder should rest on a flat, hard surface in close proximity to the coffee machine. To guarantee proper operation, the minimum work space should measure at least 310 mm wide by 400 mm deep by 800 mm high.

Unpack the grinder carefully and place it in the assigned work space. Before placing the bean hopper on the grinder, loosen the security screw found on the upper collar of the grinder (4). Place the bean hopper (2) on the upper part of the grinder so that the bean trap lever (3) is positioned on the right side of the grinder in the CLOSED position (Fig. 1). Once the bean hopper is placed on the grinder, rotate it clockwise until it is firmly in place and can rotate no further. If desired, replace the hopper security screw (4) to ensure the hopper cannot be removed manually. Place beans in the hopper and replace hopper lid (1). Finally, the bean trap lever (3) must be in an open position, allowing the beans to fall into the grinding chamber.

Before plugging in the grinder, confirm that the electrical configuration found on the description plaque on the grinder matches the power on site. Once confirmed, plug in the grinder and press the 3 position switch (15) to position 2. The refill button (8), main display (6), and 3 position (15), will all illuminate once connected when the power (Fig. 1). If the bean hopper has not been installed properly, the main display (6) will show error message "Hopper!"



Fig. 1

Portafilter Forks – Loosen the two adjustment screws (13), found on each side of the upper portafilter fork (10), and slide downward on the adjustable lower portafilter fork (12) until the appropriate space remains to accommodate operator's specific portafilter (Fig. 2). Once proper portafilter spacing adjustment is reached, retighten the two adjustment screws (13).

Grind Point Adjustment - Place portafilter in portafilter fork (10) and push the refill button (8) until ground coffee begins to dispense from exit chute (9) and falls into portafilter. The grinders are pre-set and shipped at an espresso grind setting. To adjust the grind point, simply turn the grind adjustment knob (5). A clockwise adjustment will render a finer grind and a counter clockwise adjustment will render a more coarse grind.

⚠ Caution: It is important to have the grinder free of beans, or running when adjusting from a coarse to a finer grind point. Burr blockage can occur if adjusted to a finer grind point with beans in the grind chamber. When turning the grind adjustment knob (5) it should be noted that a grind point reference scale of 1 to 100 will appear on the main display (6). This scale should be used as a reference in setting the desired grind point.

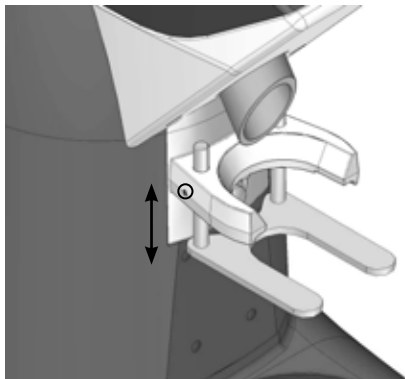


Fig. 2

To activate the grind function, the dosis button (11) must be pressed using the portafilter which should be resting in the portafilter fork assembly (10, 12).

Once the dosis button (11) is activated, ground coffee will begin streaming from the exit chute (9) and fall into the portafilter. The Refill button (8) should be used to top off the portafilter if desired.

There are three different modes to choose from: Automatic, Preselect, and Manual, which are described in detail below. The mode is selected using the configuration menu on the main display (Fig. 3).



Fig. 3

7.1. Automatic Mode

In this mode, user should press/release the dosis button (11) once for a single dosis and twice for a double dosis. The display screen (6) will indicate an icon representing either a single or double dose, along with the programmed time of the dose counting down from total dose time to zero.

Also, once the dose cycle has been activated, the dosis button (11) can be pressed/released, to suspend the cycle. If the dose pulse button is pressed/released again, within 8 seconds, the cycle will continue from the point at which it was suspended. If more than 8 seconds pass, the dose cycle will start a new, complete dose cycle.

7.2. Pre-select Mode

In this mode, a single or double dose setting is selected using the configuration buttons (7). The pre-selection of a single or double dose will remain active until changed by selecting another dose option. The pre-selection will be illustrated on the display screen with the corresponding single or double icon.

The pre-selected dose is activated with a single press/tap of the dosis button (11). The display screen (6) will indicate an icon representing either a single or double dose, along with the programmed time of the dose counting down from total dose time to zero.

Also, once the dose cycle has been activated, the dosis button (11) can be pressed/released, to suspend the cycle. If the dose pulse button is pressed/released again, within 8 seconds, the cycle will continue from the point at which it was suspended. If more than 8 seconds pass, the dose cycle will start a new, complete dose cycle.

7.3. Manual Mode

The Manual mode dose is activated with a press of the dosis button (11) and will continue grinding while this button is held down. The display screen (6) will show an icon representing Manual dose mode, accompanied by a

timed counter which will continue counting up as the dosis button (11) is held down.

7.4. Refill Button

If you press and hold down on the refill button (8), you can manually refill the porta with the desired amount of ground coffee.

7.5 3 Position Switch

The power switch comes with 3 different positions of use. Position 0 is off, position 1 is for manual use in case of electronical malfunction and position 2 will work the grind in the automatic mode.

8 Configuration

There are two distinct configuration differences which are as follows:

- *Configuration of time for a single or double dose.*

Procedure to follow by the operator that can be realized at any time without password protection.

- *Configuration of the grinder's Main Menu*

Procedure to follow when using the advanced features found in the main menu that can be password protected.

8.1. Configuration of time for a single or double dose.

The grind times for a single or double dose can be configured for the Automatic and Pre-Select functions. Both Automatic and Pre-Select share the same time setting so modifying either will result in the same time for both functions.

To modify the time of a single dose, press the configuration button (7) corresponding to a single dose (single cup icon). On the main display (6) the icon for a single dose will appear for 5 seconds, along with the programmed time for a single dose. If during the 5 seconds the Central (Menu-OK) configuration button (7) is pressed, the programmed time on the display will begin to flash, allowing the user to modify the time using the two outer configuration buttons (7) corresponding to increase time or decrease time (+,-). This newly programmed time can be saved by pressing the configuration button (7) (Menu-OK).

To modify the time of a double dose, the same instructions as described for a single dose should be followed, however the configuration button (7) corresponding to double dose should be pressed (two cup icon).

8.2 Configuration of the Grinder's Main Menu

To access the grinder's main menu, hold down the CENTRAL configuration button (7) (Menu-OK) for 3 seconds. Use the SIDE configuration buttons (+,-) to toggle through menu options, and use the Central configuration button (Menu-OK) to confirm the selected option. To exit the configuration menu, simply hold down the CENTRAL configuration button (Menu-OK) for 3 seconds until exit is complete. Also, if left alone for 5 seconds, the menu will automatically store the changes made and exit the configuration menu.

The following options can be selected and changed through the configuration Menu:

Level 1	Level 2	Level 3	Level 4	Observations
CONFIGURATION MENU	Push mode	Automatic		1 push (11)= 1 dosis 2 pushes (11)= 2 dosis
		Preselection		Select 1 or 2 dosis (7) + 1 push (11)
		Manual		Amount of ground coffee based on the time that the dosis button is held
	# of coffees	Absolute		
		Relative		
		Reset Relative to 0		
	Time	Time		
		Date		
	Sound	Activate		
		Deactivate		
	Message	See Message		
		Edit Message		
		Brightness		
	Burr Change Alarm	Grams per coffee		
		Amount of Kgs		
		Activate/Deactivate		
	Set Grinding Point	Adjust to 0		
	Language	Castellano		
		English		
		Français		
		Deutsch		
		Italiano		
		Português		
	Password	Activate	Introduce 4 digit PIN defined by user	
		Deactivate		

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 3 position switch (15).
- Disconnect the machine from the power supply.
- Do not submerge the machine in water or use waterjet.

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 (3), 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. If it is not correctly positioned, a warning message will appear on the display.

9.3. Cleaning the coffee exit chute

It is very important to maintain the exit chute (9) clean of coffee in order to assure the consistency of the dosis and the continued functioning of the grinder.

A tubular chute brush should be used for this cleaning process. Simply inset the brush up into the mouth of the exit chute (9) (Fig. 4), carefully twisting the brush to remove any remaining grounds in the chute.



Caution: Do not force brush too high up the chute as there is a fragile rubber dosis curtain at the upper end of the chute. Damage to the rubber curtain can result in less precise dosing. Also, the dosis button (11) along with the upper and lower portafilter

holders (10,12) should be wiped periodically to prevent build up of coffee grounds and oils. It is recommending to clean the outer portions of the grinder with a damp cloth and mild cleaning soap.



Fig. 4

9.1 General warnings

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

- Always turn off the machine using the 3 position switch (15).
- If a blockage occurs, please contact your sales representative.
- 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.

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

9.2. 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, monthly programmed inspections are recommended of the parts subject to wear and tear. Systematically check the usage level of the burrs. The perfect condition of the burrs guarantees an even grind of the coffee and optimum quality of the product served. It also reduces electrical consumption and the risk of the motor and burrs overheating.

i **Note:** Based on extensive experience and a medium-hard coffee blend, we recommend replacing the burrs on the K-10 Conic Fresh after grinding 1500 Kg/3300 Lbs of coffee and on the K-8 Fresh after grinding 400 Kg/880 Lbs of coffee.

i **Note:** manufacturer cannot accept responsibility for any damage caused by improper use of the machine or failure to respect the safety measures indicated below.

Users are asked to pay careful attention to the following indications: Additional safety elements incorporated into our grinder models:

- Hand protector located in the doser in order to avoid fingers accidentally getting caught in the grinding burrs
- Special fixing screw to hold the hopper in place

i 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.
- The appliance is not to be used by children or persons with reduced physical, sensory or mental capacities, or lack of experience and knowledge, unless they have been given supervision or instruction.

- 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 grinder model should only be done by an authorized supplier.

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

02/96/EC of 27/01/2003 on the approximation of the laws of the Member States on waste electrical and electronic equipment (WEEE).

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

Owner

