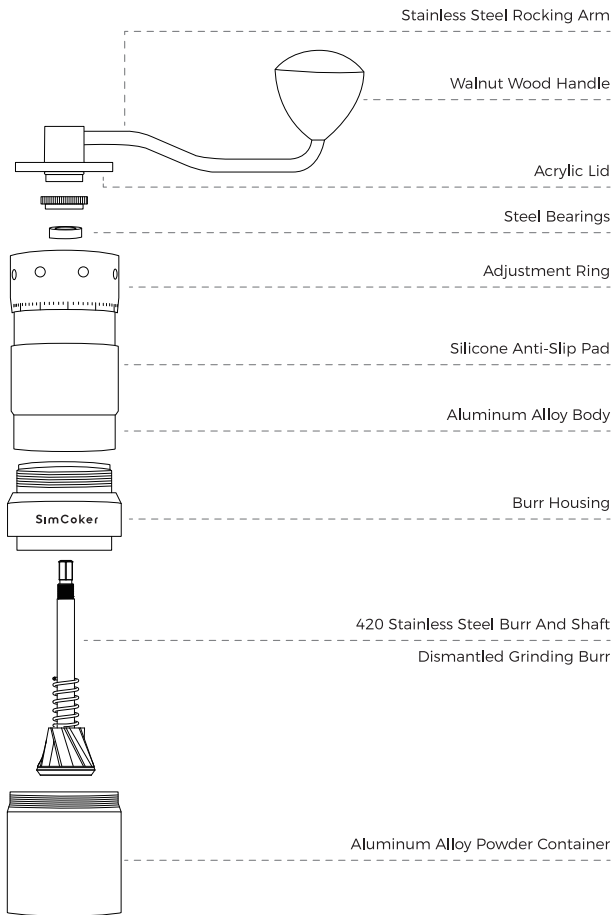


SimCoker

Manual Coffee Grinder

Instruction Manual

1. Product Structure

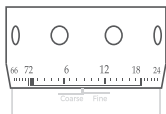


2. Important Points to Note



Do Not Remove the Adjustment Ring.

Removing the adjustment ring may cause alignment issues when reinstalled, making it difficult or impossible to return to the original zero point.



This is a common limitation in the current design of most manual coffee grinders. We are working on finding an improved solution.

To maintain optimal performance, please do not disassemble the adjustment ring.



1. Although the blade disc is made of stainless steel, it is recommended to store it in a dry environment.
2. Ensure that all parts are completely dry before storage.
3. The sequence and steps for disassembly and assembly must be strictly followed according to the instructions.
4. Do not allow children to operate this product unsupervised.
5. Please do not grind anything other than coffee beans.
6. Avoid putting ground coffee back into the grinder. Fine particles may clog parts, making them impossible to disassemble.

3. Product Specifications

Product weight	585g / 1.29lb
Product dimensions (length, width, height)	5.3x5.3x16.1cm / 2.09x2.09x6.33 inch
Material	Aluminium alloy, stainless steel, acrylic, walnut wood
Grinding core	420 stainless steel conical grinding core
Adjustment method	External adjustment
Number of adjustments	2 round, 1 round 72 clicks
Adjustment precision	16µm
Bean capacity	≈ 25 g
Powder capacity	≈ 25 g
Number of bearings	4

4. Grinding Reference

Based on the zero point as the start



Espresso

Close to flour-like
18-35 clicks



Moka Pot

Coarse flour-like
35-48 clicks



Siphon & Pour Over

Fine sugar-like
48-66 clicks



French Press

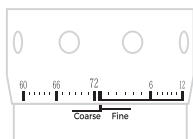
Gravel-like
66-1 round 19 clicks

The 25g powder compartment design is typically only sufficient for one standard double shot of espresso, as it is affected by factors such as powder loss during filling.

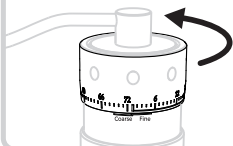
Note:

- 1. The grinding degree is only an empirical estimate for reference. Please adjust the scale according to your personal preferences.**
- 2. To protect the grinding core, please do NOT grind within the range of 0 to 18.**

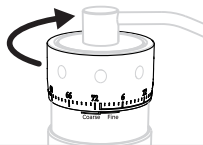
5. About the Grind Settings



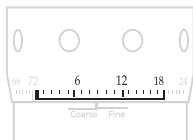
2 round, each round with 72 clicks, each click measuring 16µm



Zeroing: Turn the adjustment ring counterclockwise until it cannot be turned any further and the scale points to 0. This is zeroing.



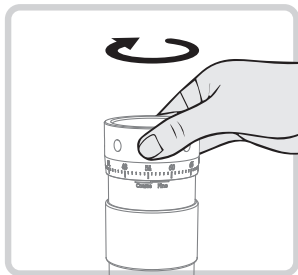
Clockwise rotation will make the grind coarser, while counterclockwise rotation will make the grind finer.



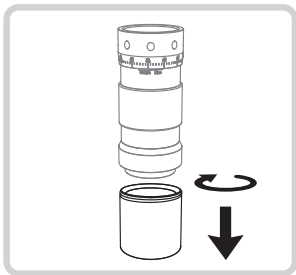
**Note: 1. Do not grind 0-18, as this may damage the grinding burr.
2. Stop when you encounter resistance during zeroing/disassembly; do not use excessive force.**

6. How to Assemble and Disassemble the Burr

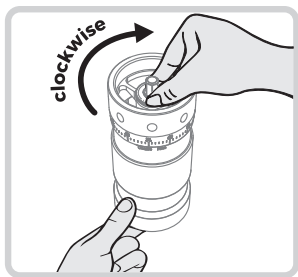
6.1. Burr Disassembly steps



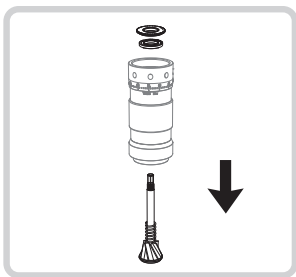
1. Turn the adjustment ring **clockwise** and stop when you feel resistance.



2. Remove the powder container **clockwise**.



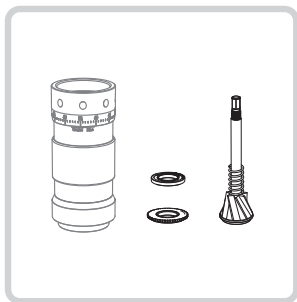
3. Push up the bottom of the grinding burr with your hand and turn the top nut **clockwise** to remove the nut and bearing.



4. Remove the burr and spring from the bottom.

Note: Do not release your hand from the grinding burr, otherwise the grinding burr may slide out due to gravity and be damaged.

6.2. Burr Housing Disassembly steps



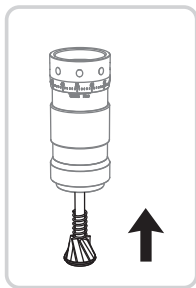
1. First, remove the burr.



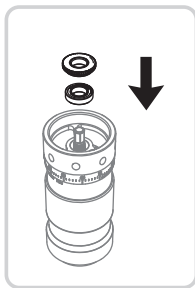
2. Then, screw the burr housing counterclockwise.

Note: Due to factory settings, the burr housing of some coffee grinders is quite tight and requires considerable force to unscrew.

6.3. Burr Assembly steps



1. Insert the grinding burr and spring into the machine body from the bottom.



2. Hold the bottom of the grinding burr firmly with your hand, then place the bearing on top and insert the nut.



3. Use your hand to firmly lift the grinding burr from the bottom, then tighten the nut counterclockwise until the spindle also rotates.

Note:

- (1). Do not release your hand from the grinding burr during operation.
- (2). The nut must be tightened securely.

7. About Cleaning

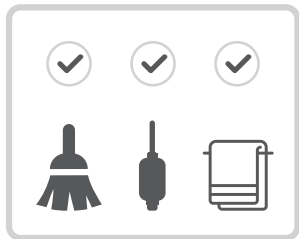
7.1.



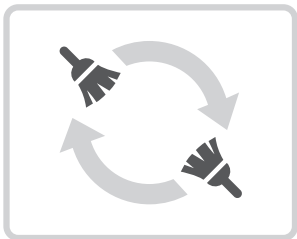
1. This machine is assembled with precision parts and must **NOT** be washed with water.



2. The machine needs to be cleaned before its first use: you can first grind a small amount of coffee beans to test and clean the machine. It is not recommended to brew and drink the ground coffee from the test run.



3. After each use, disassemble the grinder and use a brush, air blower, or clean cloth to remove any remaining coffee powder from the grinding burr, powder container and interior walls of the machine.



4. Before grinding beans of different flavours, please disassemble the grinder and clean out any residual coffee powder. This will prevent the flavours from mixing and affecting the taste.

7.2. Cleaning frequency



**Thorough cleaning
every month**



1. Light users (1-2 times a week):

We recommend thorough cleaning once a month.



**Thorough cleaning
every week**



2. Daily users (daily use):

We recommend brushing and cleaning once a week.



Heavy oil cleaning



3. If grinding dark-roasted coffee beans or beans with high oil content:

Recommended cleaning after every 3-5 uses to prevent oil buildup affecting flavour or causing component wear.

— **Before grinding beans of different flavours, please disassemble the grinder and remove any residual coffee powder. This will prevent the flavours from mixing and affecting the taste.**

— **Coffee oil stains require grinding oatmeal or instant oats, then cleaning the grinding core, powder container, and bean inlet with a brush, air blower, or clean cloth to remove any oatmeal residue.**

8. Warranty and After-Sales Service



We offer a

3-Year

warranty



For technical issues and returns/exchanges, please contact our email address:

support@simcoker.com



Discover more about how to use and maintain your grinder, and explore our full product range at:

www.simcoker.com

Note: Failures or malfunction caused by improper operation of the product and intentional damage by human factors are not covered by the warranty.

9. Q / A

Q1: How long is the lifetime of my grinder? Can I replace the burr?

A1: The burr in the grinders were calibrated by our team to ensure maximum stability over time, and it is expected to grind up to 100-200 kg beans. We're developing a burr replacement service, so stay tuned.

Q2: Why is the coarseness obviously uneven suddenly?

A2: Please check whether the nut at the top of the machine body is loose. If it is loose, tighten the nut clockwise. If the problem persists, please contact customer service for assistance.

Q3: What should you do if the grinder gets stuck?

A3: First, check if there are any hard objects other than coffee beans stuck in it. If so, stop grinding immediately and remove the hard objects. Second, if the grind setting is too fine, the coffee beans are being squeezed too tightly, preventing the grinding burrs from rotating smoothly. You can loosen the adjustment ring, set it to a slightly coarser grind, and then grind again. Alternatively, the nut on the top of the machine may be loose. Simply tighten the nut clockwise.

Q4: How many cups of espresso can be brewed with a 25g coffee powder container design?

A4: The 25g powder compartment design theoretically allows for brewing one double espresso.

Q5: Is my grinder applicable to an electric screwdriver/drill?

A5: Suitable for electric drills. However, we do not recommend using electric drills, as overheating may affect the flavour of the coffee.

Q6: Is the small scratch on the surface of the catch cup normal?

A6: Minor imperfections on the surface of the metal are to be expected during the aluminum anodizing process. Our QC team is limited to substantial cosmetic defects.

Q7: How can I clean my grinder?

A7: The easiest way is to disassemble your grinder and brush all parts clear of coffee dust using our Brushes. You can also blow coffee dust out of hard-to-reach areas using compressed air, a camera lens blower ! Not dishwasher safe. Coffee grinds can be wiped down, but always keep the machine dry.

Q8: How can I remove odor and coffee oils from the grinder?

A8: Simply grind rolled oats or instant oats, wipe with a damp (not wet) towel, and dry immediately. Excessive moisture will damage the grinder.

Q9: My burr cone looks off-centre — is this normal?

A9: Due to the spring, it may deviate slightly from the centre. When you turn the adjustment ring, the grinding burr moves up and down (this is the design for adjusting the coarseness of the coffee powder). When set to coarse grinding, the grinding burr only appears to be offset from the centre, but in fact, both the grinding burr and the grinding disc follow the centre position of the grinding.