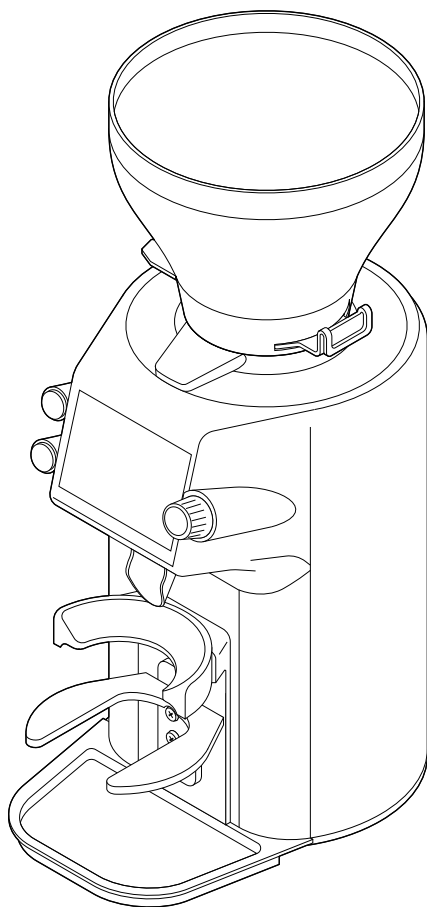


# E64 WS

## ORIGINAL OPERATING INSTRUCTIONS



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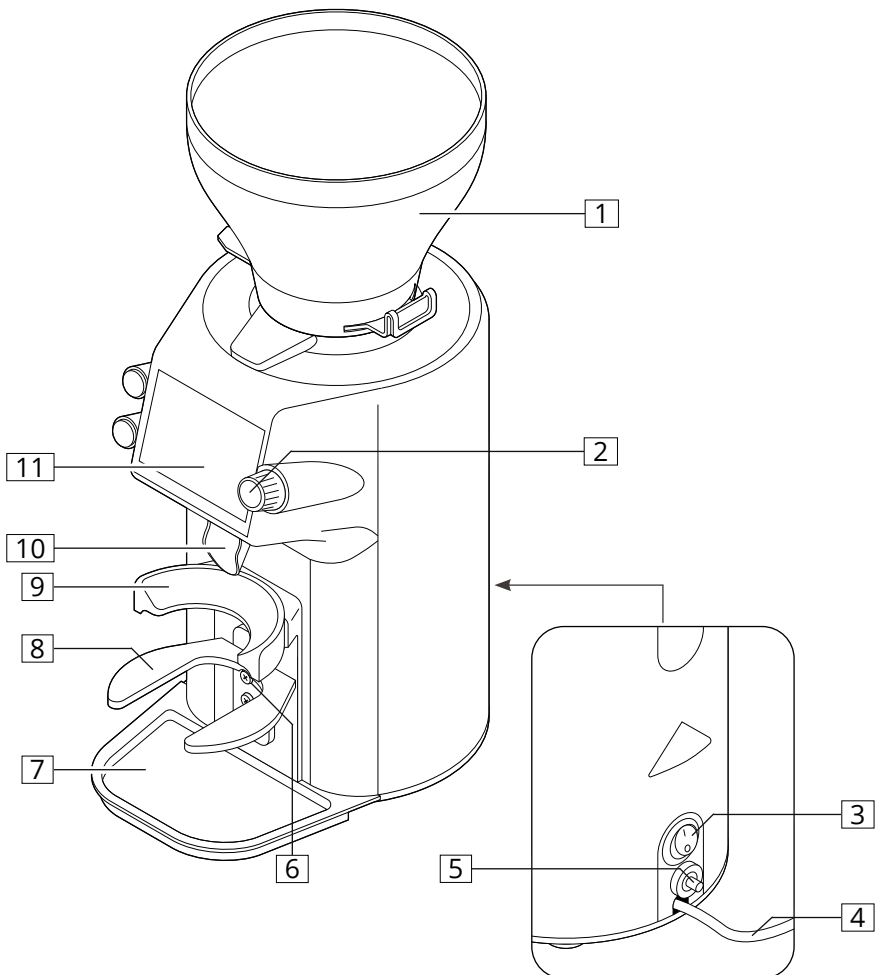
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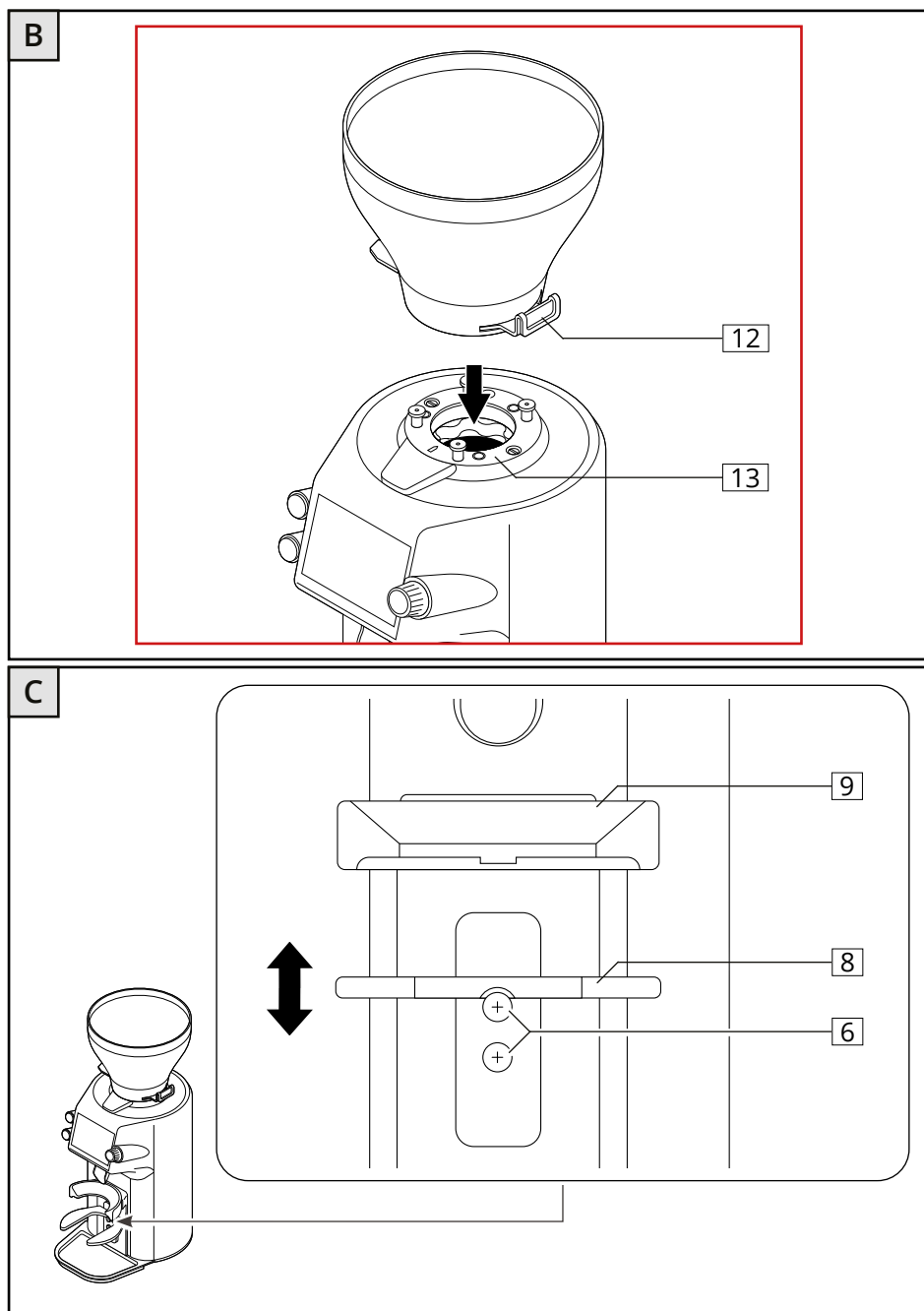
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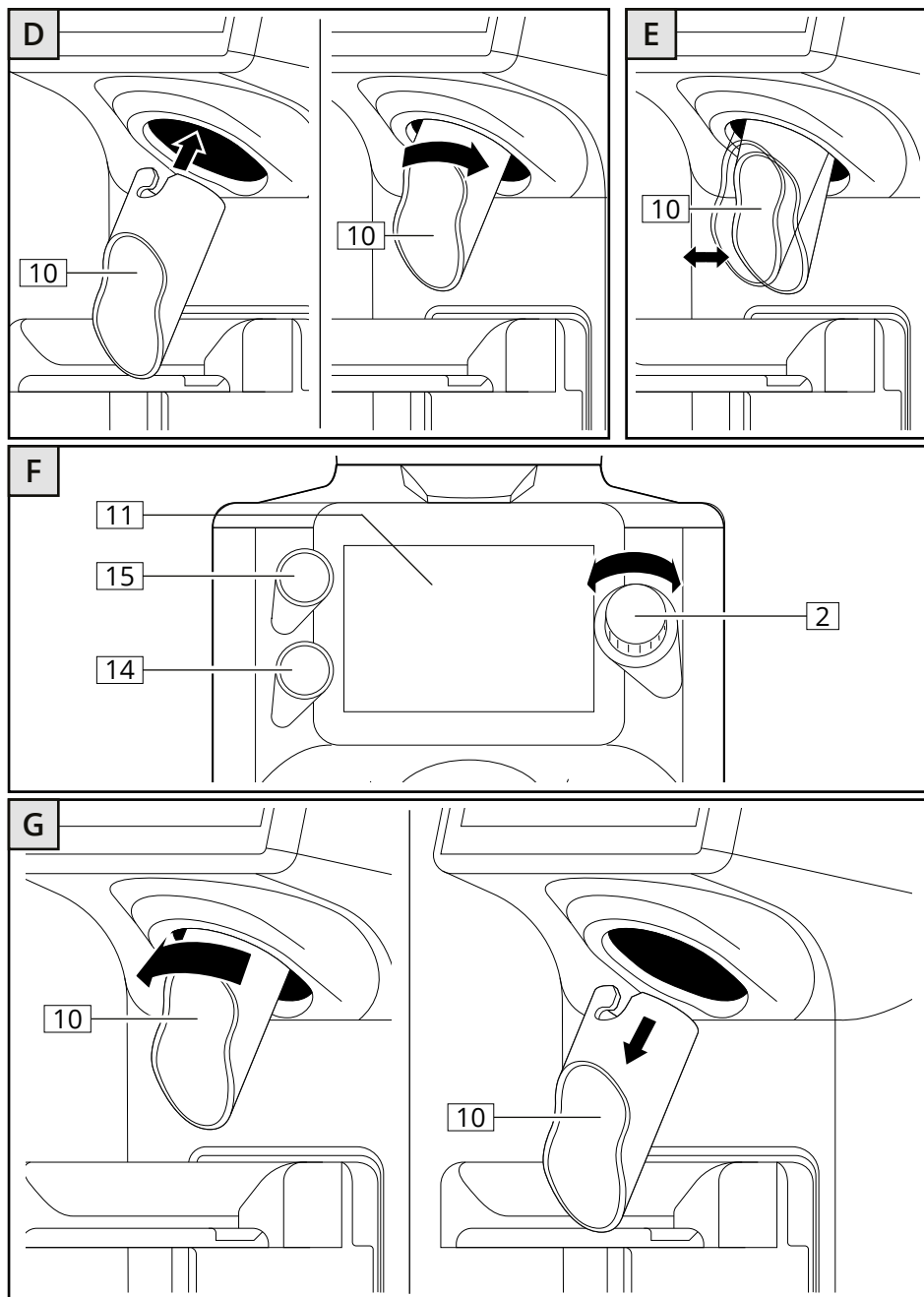
# Overview

**i**

All illustrations are exemplary. Your grinder may differ visually in minor details.

**A**





## Scope of delivery / parts

### No. Designation

- 1 Bean container (with lid)
- 2 Rotary knob
- 3 On / Off switch
- 4 Mains cable (with mains plug)
- 5 Trip button (thermal overcurrent circuit breaker)
- 6 Screws for adjusting the portafilter support, 2×
- 7 Drip tray
- 8 Sieve support
- 9 Portafilter holder
- 10 Outlet
- 11 Display
- 12 Hopper slide
- 13 Bean container holder
- 14 Lower operating button
- 15 Upper operating button

# General information

## Read and keep the original operating instructions



This document is the original operating instructions for the Coffee grinder E64 WS\*.

Before using the grinder, read these operating instructions carefully, especially the safety instructions. Only then can you operate the grinder safely and use all functions optimally and as intended.

These operating instructions are based on the standards and regulations applicable in the European Union. When abroad, also observe country-specific guidelines and laws.

For better readability, the Coffee grinder E64 WS will be referred to as the "grinder" and the original operating instructions as the "operating instructions".

Always keep these operating instructions to hand for future reference and pass them on with the grinder to any subsequent owners or other users.

## Software manual

In addition to these original operating instructions, a software manual is also available which contains detailed information on the grinder's operating software.

You can find the software instructions online via the following link:

**[https://hemro.net/E64\\_WS\\_Software\\_Manual](https://hemro.net/E64_WS_Software_Manual)**

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\* The model name is derived from the specific features of the grinder:

**E** = espresso grinder,

**64** = diameter of the grinding disks (64 mm),

**WS** = **XXX**,

## Explanation of characters used

The following symbols and signal words may be used in these operating instructions, on the grinder or on the packaging.

---

### **WARNING!**



This signal word/symbol indicates a hazard with a medium level of risk which, if not avoided, could result in death or serious injury.

---

### **CAUTION!**



This signal word/symbol indicates a hazard with a low level of risk which, if not avoided, may result in minor or moderate injury.

---

### **PLEASE NOTE!**

This signal word warns of possible material damage.



This symbol gives you useful information on operation or handling.



EU Declaration of Conformity: Products marked with this symbol comply with all applicable Community regulations of the European Economic Area.



UKCA seal of approval: Products marked with this symbol meet the electrical product safety requirements of the United Kingdom of Great Britain.



ETL Listed seal of approval: Products marked with this symbol meet the electrical product safety requirements of the United States of America.



Products marked with this symbol meet the required criteria of the NSF (National Sanitation Foundation) with regard to cleanliness and hygiene in the food sector.



Products marked with this symbol may only be used indoors.



This symbol indicates a risk of electric shock.



This symbol indicates that the grinder complies with protection class I.

# Security

## Intended use

The grinder is designed exclusively for grinding whole roasted espresso or coffee beans and may only be used for this purpose. Do not use the grinder to grind other products or objects and do not make any (technical) modifications to the grinder.

The grinder is intended for use in private households or in the home.

The grinder is expressly not designed for use for commercial purposes (gastronomy), but you can use the grinder in commercial facilities in a domestic environment. This includes, for example, stores, offices or similar work environments and farms where employees use the grinder, and hotels, motels and other typical residential environments or bed and breakfasts where guests use the grinder.

Any other use or manipulation of the grinder is considered improper and may result in damage to property or even personal injury.

Neither the manufacturer nor the dealer shall be liable for injuries and damage resulting from improper use and/or failure to observe the safety instructions.

## Safety instructions



### **WARNING!**

#### **Risk of electric shock!**

Improper use, faulty electrical installation or excessive mains voltage can lead to electric shock.

- Only connect the grinder if the mains voltage of the socket matches the specification on the rating plate.
- Only connect the grinder to an easily accessible socket so that you can quickly disconnect it from the power supply in the event of a fault.
- Do not operate the grinder if it is visibly damaged or if the mains cable or mains plug is defective.
- If the mains cable of the grinder is damaged, it must be replaced by the manufacturer or by qualified personnel in order to avoid hazards.
- Do not immerse the grinder, mains cable or mains plug in water or other liquids.

- 
- Keep liquids away from the grinder, the mains cable and the mains plug. Also ensure, for example, that the grinder is not exposed to splashing water at the installation site.
  - Never touch the mains plug with wet hands.
  - Never pull the mains plug out of the socket by the mains cable; always hold the mains plug.
  - Never use the mains cable as a carrying handle.
  - Keep the grinder and the mains cable or mains plug away from naked flames and hot surfaces.
  - Do not kink the mains cable and do not lay it over sharp edges.
  - Only use the grinder indoors. Never operate the grinder in damp rooms or in the rain.
  - If you are not using the grinder, cleaning it or if a fault occurs, switch off the grinder and disconnect the mains plug from the socket.
- 

### **WARNING!**

**Dangers for children and persons with reduced physical, sensory or mental abilities (e.g. partially disabled persons, older persons with reduced physical and mental abilities) or lack of experience and knowledge (e.g. older children).**

- The grinder is not intended for use by children or persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge.
  - Always keep the grinder away from children. Children are not allowed to use or play with the grinder.
  - Make sure that small children in particular cannot reach the power cable. If small children pull on the power cable, they can be seriously injured by the falling grinder.
  - Do not leave the grinder unattended during operation.
  - Do not allow children to play with the packaging film. Children can get caught in them while playing and suffocate.
  - Do not allow children to play with the small parts. The small parts can be life-threatening if swallowed.
-

---

 **CAUTION!****Risk of tipping and injury!**

Improper handling of the grinder can lead to injuries.

- Place the grinder on a level and stable surface so that it cannot fall down.
  - Lay the mains cable so that it does not become a tripping hazard/ no one can get caught in it and cause the grinder to fall.
- 

**PLEASE NOTE!****Risk of damage!**

Improper handling can damage the grinder.

- Only ever lift the grinder by the grinder body and always with both hands.
  - Make sure that children do not put any objects into the grinder.
  - Do not open the housing, but leave the repair to specialists. Contact a specialist workshop for this. Liability and warranty claims are excluded in the event of repairs carried out by the user, improper connection or incorrect operation. Only parts that correspond to the original device data may be used for repairs. This grinder contains electrical and mechanical parts that are essential for protection against sources of danger.
-

# How the grinder works

## Operating modes

The grinder is primarily designed for grinding according to a recipe.

You can define up to three different recipes. When defining the recipes, you define specifics such as portion size and grinding degree (see *p. 13 "Recipe specifics"*).

To grind, either actively select the desired recipe ( *Recipe selection* operating mode) or the grinder recognizes the desired recipe based on the portafilter and grinds it automatically ( *Portafilter recognition* operating mode).

The recipes available for selection in the *recipe selection* operating mode and the *portafilter detection* operating mode are shown on the display **[11]** in the form of the corresponding symbols. This is shown on the right-hand edge of the display next to the rotary knob **[2]**, which you use to set the desired selection.

## Recipe selection

Existing recipes can be activated and deactivated. Only activated recipes are shown in the selection on the display **[11]**.

When the recipe is selected, the corresponding portion is ground with the respective grinding degree.

If required, you can change the recipe-specific grinding degree once or permanently before grinding the recipe. If the recipe-specific portion needs to be increased, additional small quantities can be ground manually using the upper operating button **[15]** once the recipe grinding is complete (see also *p. 23 "Empty grinder"*).



For a recipe with the *Manual* configuration mode ( *Manual grinding* recipe), you determine the portion size manually (see also *p. 14 "Start / stop grinding"*).



2 recipes are activated on delivery:



Single Shot: 12 g espresso | 50 µm



Double Shot: 18 g espresso | 50 µm

## Portafilter recognition

In *portafilter recognition* operating mode, the grinder recognizes different portafilters by their weight after insertion and automatically grinds the recipe assigned to the respective portafilter.

The portafilters must first be recorded and the recorded portafilters must then be assigned to a recipe.

## Recipe specifics

You define the following recipe specifications for each recipe:

• Configuration mode:	see p. 13 " <i>Configuration modes and portion size</i> ".
• Portion size:	
• Recipe name:	z.e.g. single, double.
• Recipe symbol:	is displayed in the selection.
• Grinding disk distance:	see p. 13 " <i>Grinding degree</i> ".
• Activate portafilter detection:	activates / deactivates the recipe for use with portafilter detection.
• Activate grind-by-sync:	see p. 14 " <i>Grind-by-Sync</i> ".

The recipe specifics listed below are relevant for the grinding result.

### Configuration modes and portion size

Use the configuration mode to specify how you define the portion size of a recipe.

There are three configuration modes to choose from:

**Weight (weight):** You define the portion size based on the (ground) weight.

**Time (time):** You define the portion size based on the (grinding) time.

**Manual:** You control the grinding manually, i.e. you determine the portion size individually for each grinding process (see also p. 14 "*Start / stop grinding*").

### Grinding degree

You define the degree of grinding using the grinding disk distance, i.e. the distance between the two grinding disks (*disk distance*).

The grinding disk distance is specified in the unit  $\mu\text{m}$ :

- The smaller the  $\mu\text{m}$  value (i.e. the smaller the distance between the grinding disks), the finer the grind.
- The greater the  $\mu\text{m}$  value (i.e. the greater the distance between the grinding disks), the coarser the ground product will be.

### Grind-by-Sync

The grinder features Grind-by-Sync technology, which enables wireless communication between the grinder and espresso machine. With Grind-by-Sync, espressos with identical specifications can be reproduced at different locations and by everyone who operates the devices.

The operator does not have to make any manual adjustments, as the intelligent algorithm precisely controls the distance between the grinding disks, i.e. the degree of grinding, thus ensuring perfect extraction at all times. You activate / deactivate the grind-by-sync function separately for each recipe.

Detailed information on how to connect the grinder and espresso machine and set up the grind-by-sync function can be found in the software instructions (see p. 7 "Software manual").

### Start / stop grinding

Grinding always starts automatically when the portafilter is inserted.

#### Recipes with weight / time configuration modes

When grinding recipes with a predefined portion size, the grinding stops automatically when the recipe-specific portion has been ground.

#### Recipes with manual configuration mode

For the *Manual grinding* recipe, stop the grinding manually by removing the portafilter.



To empty the grinder, use the upper operating button **[15]** (see p. 23 "Empty grinder").

# Initial commissioning

## Check grinder and scope of delivery

### PLEASE NOTE!

#### Risk of damage!

If you open the packaging carelessly with a sharp object (e.g. a knife) or if you do not handle the grinder correctly when lifting it out of the packaging, the grinder may be damaged.

- Be very careful when opening.



**IMPORTANT:** When lifting the grinder out of the packaging - and generally when moving the grinder - never hold it by the portafilter support [8] or the portafilter holder [9], but only by the housing and always with both hands.

1. Remove the grinder and all accessories from the packaging.
2. Check that the delivery is complete (see **Fig.A-G**).
3. Check whether the grinder or individual parts are damaged. If this is the case, do not use the grinder.

In this case, contact the dealer from whom you purchased the grinder directly or the customer service for Grinding kingproducts (see p. 35 "Maintenance and service").



Please note that the grinder is subjected to an extensive function test before delivery and may still contain coffee powder residues.

## Select installation location

Select a location for the grinder that meets the following criteria:

- level, stable and vibration-free footprint;
- Non-slip and dry surface;
- Socket for the power connection within easy reach;
- The grinder and power cable are out of reach of small children.



**IMPORTANT:** Some cleaning agents contain ingredients that attack the rubberized feet of the grinder. This causes the grinder to lose stability.

» Only use water and mild cleaning agents to clean the surface.

## Set up and connect the grinder

1. Place the grinder in the desired location.
2. Make sure that the grinder is switched off (on/off switch **[3]** in position 0).
3. Insert the bean container **[1]** (see p. 17 *"Inserting the bean container"*).

When inserting and securing the bean container, ensure that the hopper slide **[12]** is in the correct position (see p. 17 *"Positions of the funnel slide"*).

4. Attach the outlet **[10]** to the grinder.  
To do this, carefully push the spout upwards in the holder and then turn it until the lock engages.
5. Insert the drip tray **[7]** into the corresponding housing recess below the spout.
6. Connect the grinder to the mains by inserting the mains plug **[4]** into a properly installed earthed socket.



The grinder switches off automatically if the bean container is not inserted.

## Inserting / removing the bean container

### Positions of the funnel slide

The hopper slide **[12]** has three positions within its guide in the bean container **[1]**, between which it can be moved.

**Position 1:** Hopper slide pulled out to the maximum.

The bean container is not locked in the bean container holder.

You use position 1 when inserting or removing the bean container.

**Position 2:** Push the funnel slide in up to the marking.

The bean container is locked in this position by the hopper slide in the bean container holder and is closed towards the grinder.

You use position 2 when "emptying" the grinder.

**Position 3:** Hopper slide pushed in as far as possible.

The bean container is locked in this position by the hopper slide in the bean container holder and is open towards the grinder.

You use position 3 for (regular) grinding.

### Inserting the bean container



The grinder switches off automatically if the bean container is not inserted.

1. Make sure that the grinder is switched off (on/off switch **[3]** in position 0).
2. Pull the funnel slide **[12]** out as far as it will go (position 1, see "*Positions of the funnel slide*").
3. Place the bean container **[1]** on the bean container holder **[13]** (see **fig. B**).

When fitting the bean container, make sure that the nose of the bean container is positioned in the corresponding recess of the bean container holder.

4. Press the bean container down into the bean container holder and push the hopper slide in up to the mark (position 2, see "*Positions of the funnel slide*").

The hopper slide engages noticeably in position 2 and locks the bean container in the correct position in the bean container holder.

If the bean container cannot be inserted or the hopper slide does not lock the bean container in place, the bean container may not have been aligned correctly or the hopper slide was not pulled out to the maximum (position 1).

In this case, repeat Step 2 and Step 3 and try again to fix the bean container by pressing down and pushing in the hopper slide.

5. When the bean container is correctly locked in place, push the hopper slide in as far as it will go (position 3, see *"Positions of the funnel slide"*).

The bean container is opened towards the grinder by moving the hopper slide to position 3.

6. Place the lid on the bean container.

### Removing the bean container

1. Pull the funnel slide **[12]** out to the marking (position 2, see *"Positions of the funnel slide"*).

The hopper slide engages noticeably in position 2 and closes the bean container **[1]** towards the grinder.

2. Grind the coffee beans remaining in the grinder until the grinder is idling (see p. 23 *"Empty grinder"*).
3. Release the locking mechanism of the bean container by pulling the hopper slide out as far as it will go (position 1, see *"Positions of the funnel slide"*).

The bean container can only be released from its lock when the hopper slide is in position 1 (= pulled out to the maximum).

4. Remove the bean container from the top of the grinder.

## Adjusting the portafilter support and spout



You will need a screwdriver (not included) to adjust the portafilter support.

Adjust the portafilter support **[8]** to the size of the portafilter of your coffee machine (see **fig. C**):

1. Make sure that the grinder is switched off (on/off switch **[3]** in position 0).
2. Use a flat-blade screwdriver to loosen the screws **[6]** for adjusting the portafilter support by turning them counterclockwise.  
The portafilter support lowers as far as it will go.
3. Insert the portafilter into the portafilter holder **[9]**.
4. Slide the portafilter support upwards until the portafilter fits exactly between the portafilter support and the portafilter holder.



If the portafilter support supplied does not fit, please contact your dealer (see p. 35 "*Maintenance and service*").

5. Hold the portafilter support in position and secure it by turning the screws for adjusting the portafilter support clockwise using a flat-blade screwdriver.
6. Align the outlet so that the ground coffee falls from the outlet into the center of the inserted portafilter (see **fig. E**).

## Switching the grinder on and off

### Switch on the grinder

1. Make sure that you have plugged the mains plug **[4]** into a properly installed earthed socket.
2. Switch the grinder on by setting the on/off switch **[3]** to position I.  
The grinder is ready for operation as soon as the last recipe selected appears on the display **[11]**.

### Switch off the grinder

- » Switch the grinder off by setting the on/off switch **[3]** to position 0.

## Filling the coffee beans

1. Remove the lid from the bean container **[1]**.
2. Fill whole roasted coffee beans into the bean container from above.



The maximum fill level should be approx. 1 cm below the edge of the bean container.

The minimum filling quantity should be approx. 1 cm above the finger guard so that there are no dosing fluctuations.

3. Put the lid back on the bean container.
4. If necessary, open the bean container towards the grinder by pushing the hopper slide **[12]** in as far as it will go (position 3, see p. 17 "*Positions of the funnel slide*").

## Change the type of coffee bean

1. Remove the bean container **[1]** from the grinder (see p. 18 "*Removing the bean container*").

Make sure that you first close the bean container to the grinder (hopper slide to position 2) and grind the beans remaining in the grinder completely before removing the bean container (see p. 23 "*Empty grinder*").

2. Remove the remaining coffee beans from the bean container.
3. Remove any excess beans from the bean container holder **[13]** (see **fig. B**).
4. Reinsert the bean container (see p. 17 "*Inserting the bean container*").

When inserting and securing the bean container, ensure that the hopper slide **[12]** is in the correct position (see p. 17 "*Positions of the funnel slide*").

5. Fill the new coffee beans into the bean container.
6. Grind 2-3 shots to remove residues of the old coffee beans, to grind the grinder and to avoid dosage fluctuations.

# Use grinder

## PLEASE NOTE!

### Danger of overheating!

Exceeding the maximum permissible operating cycle can cause the grinder to overheat.

- Do not exceed the maximum operating cycle (see p. 34 *“Technical data”*).
- Observe the recommended pause when the maximum permissible operating cycle has been reached (see p. 34 *“Technical data”*).



The grinder has a thermal overcurrent circuit breaker that interrupts the grinder circuit in the event of an electrical overload. To restart the grinder, set the on/off switch **[3]** to switch position 0 (off). Then press in the release button **[5]**. You can now switch the grinder back on by setting the on/off switch to switch position I and putting the grinder into operation (see p. 31 *“Troubleshooting”*).



The grinder has a motor protector that switches the grinder off if the motor heats up too much. As soon as the motor has cooled down, the grinder can be put back into operation (see p. 31 *“Troubleshooting”*).

## PLEASE NOTE!

### Risk of damage!

The operator has no influence on the thermal overcurrent circuit breaker. If the circuit breaker trips several times, an authorized service partner must be consulted, as the motor winding may be damaged.

## Start grinding

### Grinding with recipe selection

1. Turn the rotary knob **[2]** to select the desired recipe (see **Fig. F**).  
The recipe specifics are shown in the display **[11]** (see p. 13 “Recipe specifics”).



If the last set grinding disk distance differs from the recipe-specific grinding disk distance, the recipe-specific grinding disk distance is highlighted in red on the display and you can confirm the desired grinding disk distance again.

Please refer to the information in the software instructions (see p. 7 “Software manual”).

2. Slide the portafilter between the portafilter holder **[9]** and the portafilter support **[8]** and release the portafilter.

The grinder automatically starts grinding the selected recipe.

During the grinding process, the increasing grinding weight / the increasing grinding time is shown on the display **[11]**.

#### **Recipes with configuration modes *Weight / Time*:**

The red light indicates that the portafilter must not be touched.

Once the recipe-specific portion size has been reached, the light changes to green and indicates that the grinding process is complete and you can remove the portafilter.

#### **Recipes with configuration modes *Manual*:**

3. For recipes with *manual* configuration mode, stop the grinding when the desired portion size is reached by removing the portafilter.

## Grinding with portafilter detection



To be able to use the grinder in portafilter recognition operating mode, i.e. so that the grinder automatically recognizes different portafilters, each individual portafilter intended for use must be recorded in a so-called "teach-in process" (see p. 25 "Using portafilter detection").

1. If necessary, turn the rotary knob **[2]** to select the *portafilter detection* operating mode (see **fig. F**).
2. Slide the portafilter between the portafilter holder **[9]** and the portafilter support **[8]** and release the portafilter.

The recipe specifics are shown in the display **[11]** (see p. 13 "Recipe specifics"). The grinder automatically starts grinding the assigned recipe.

During the grinding process, the increasing grinding weight / the increasing grinding time is shown on the display. The red light indicates that the portafilter must not be touched.

Once the recipe-specific portion size has been reached, the light changes to green and indicates that the grinding process is complete and you can remove the portafilter.

## Empty grinder



To empty the grinder, use the upper operating button **[15]**.

In addition to empty grinding, you can also use the upper operating button to grind additional small quantities manually after recipe grinding is complete.

1. Slide the portafilter between the portafilter holder **[9]** and the portafilter support **[8]** and **release the portafilter**.
2. Press the upper operating button **[15]** and keep it pressed (see **Fig. F**).  
The grinder grinds as long as you keep the upper operating button pressed.
3. If the grinder is idling, end the grinding process by releasing the upper operating button.

## Interrupt grinding



Only recipes with configuration mode *Time* can be interrupted and then continued. Weight-based recipes (with *Weight* configuration mode) cannot be interrupted as the portafilter is reset each time it is inserted into the portafilter holder and grinding of the recipe-specific portion size is restarted.

Grinding stops automatically when you pull the portafilter out of the portafilter holder **[9]** and resumes as soon as you reinsert the portafilter into the portafilter holder.

1. Pull the portafilter out of the portafilter holder **[9]** during grinding to interrupt grinding and stop the grinding time.
2. Push the portafilter back between the portafilter holder **[9]** and the portafilter support **[8]** before the set break-off time has elapsed.

The interrupted grinding process continues automatically until the grinding time has elapsed.



If you do not wish to continue the grinding process, press the rotary knob **[2]**. The display jumps directly to the selected recipe / operating mode and the previously paused time is deleted. The duration of the abort time can be set via the main menu.

# Using the main menu / making settings

## Calling up and operating the main menu

You can use the main menu to query device data and make settings. You can also make some settings (e.g. recipe adjustments) directly without going through the main menu.

Detailed information on using the main menu and menu navigation can be found in the software instructions (see p. 7 "*Software manual*").

1. Press the lower operating button **[14]** to call up the main menu on the display **[11]**.
2. Turn the rotary knob **[2]** to select the desired menu item.
3. To access the desired submenu, confirm your selection by pressing the rotary knob.

To cancel the process and exit the main menu, press the lower operating button.

4. Turn the rotary knob to select a sub-item if necessary and confirm your selection by pressing the rotary knob.

To cancel the process and exit the submenu, press the lower operating button.



If you do not make or confirm a selection in the main menu or in a submenu for longer than 4 minutes, you will automatically return to the home screen. Selected but unconfirmed entries are not saved.

## Edit recipes

Three recipes are always preset at the factory. You can edit these three recipes individually.

Detailed information on how to edit the recipes can be found in the software instructions (see p. 7 "*Software manual*").

## Using portafilter detection

In order for you to be able to use the grinder in portafilter recognition operating mode, i.e. for the grinder to automatically recognize different portafilters, each individual portafilter intended for use must be recorded in a so-called "teach-in process".

You can store up to 10 portafilters.

As soon as the portafilter has been recorded, it can be assigned to a recipe and activated.

Detailed information on how to enter a portafilter and assign it to the desired recipe can be found in the software instructions (see p. 7 "*Software manual*").

### Calibration of the load cell



The manufacturer recommends calibrating the load cell:

- weekly or as required\*,
- after the portafilter support has been readjusted,
- after a relocation of the grinder.

1. Before carrying out the calibration, use a brush to remove any ground coffee or similar from the outlet **[10]**, from the portafilter holder **[9]** and from the portafilter support **[8]**.

2. Start the calibration.

Detailed information on this can be found in the software instructions (see p. 7 "*Software manual*").

3. Follow the instructions on the display **[11]** during calibration.

### Fine calibration of the grinding disk distance

Detailed information on fine calibration of the grinding disk distance can be found in the software instructions (see p. 7 "*Software manual*").

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\* Certain processes / events lead to the load cell having to be recalibrated. See also p. 31 "*Troubleshooting*".

# Cleaning

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## **CAUTION!**

### **Risk of injury!**

The grinder may fall when you move it and injure you.

- Always place the grinder on a stable surface that cannot tip over.
  - If necessary, ask another person for help if the grinder is too heavy.
- 

## **PLEASE NOTE!**

### **Danger of short circuit!**

Water entering the grinder can cause a short circuit.

- Never immerse the grinder in water or other liquids.
  - Never clean the grinder with a jet of water or a steam cleaner.
  - Make sure that no water or other liquids get into the housing.
- 

## **PLEASE NOTE!**

### **Risk of damage!**

Improper handling can lead to damage to the grinder.

- Do not use any aggressive cleaning agents or sharp or metallic cleaning objects such as knives, metal sponges and the like. These can scratch the surface.
  - Do not clean the grinder using compressed air (e.g. with a compressed air blow gun).
  - Do not put the drip tray or the lid of the bean container in the dishwasher. The parts are not suitable for this and the color may fade.
  - Do not lift the grinder by the bean container or the portafilter support / holder, but only by the housing and always with both hands.
-

## Cleaning the grinder base

1. Switch the grinder off (on/off switch [3] to position 0) and disconnect the mains plug [4] from the socket.
2. Lift the grinder by the housing with both hands and place it on a clean surface.

**IMPORTANT:** Never hold the grinder by the portafilter support [8] or the portafilter holder [9], but only by the housing and always with both hands.

3. Clean the base and the underside of the grinder with a damp cloth and dry the surfaces.

The surfaces must be dry and free of oil and grease.

4. Place the grinder back on the cleaned surface.
5. Calibrate the load cell (see p. 26 “Calibration of the load cell”).

## Cleaning the housing

1. Switch the grinder off (on/off switch [3] to position 0) and disconnect the mains plug [4] from the socket.
2. Clean the following components of the grinder using a brush:

- the outlet [10],
- the portafilter holder [9],
- the portafilter support [8],
- the screws [6] for adjusting the portafilter support.

3. Pull the drip tray [7] forwards away from the grinder.

Wipe the housing and the drip tray with a damp cloth as required, but at least once a week.

4. Then reattach all parts removed for cleaning.

## Cleaning the outlet system



The outlet system should be cleaned once a week.

The manufacturer recommends using a brush with nylon bristles to clean the outlet system.

1. Remove the outlet [10] from the grinder.

To do this, unscrew the spout from the catch and then pull it out downwards (see **Fig. G**).

2. Use a brush to clean the outlet on the housing (outlet lock).
3. Clean the spout with a damp cloth and then dry it.
4. Reattach the outlet to the grinder.

To do this, carefully push the spout upwards in the holder and then turn it until the lock engages.



Take care not to damage the surface of the spout. Fine scratches can have a negative effect on the grinding result, as ground coffee sticks to the scratches, which can lead to fluctuations in the dosage.

## Cleaning the bean container



The bean container must be cleaned daily to remove coffee oil residues, as these residues can have a negative effect on the taste.

1. Remove the bean container **[1]** from the grinder (see p. 28 *"Cleaning the outlet system"*).

Make sure that you first close the bean container to the grinder and grind the beans remaining in the grinder completely before removing the bean container.

2. If necessary, temporarily pour the coffee beans into another container.
3. Clean the inside and outside of the bean container with a damp cloth and dry it again.
4. Remove any excess beans from the bean container holder **[13]** (see **fig. B**).
5. Reinsert the bean container (see p. 17 *"Inserting the bean container"*).

When inserting and securing the bean container, ensure that the hopper slide **[12]** is in the correct position (see p. 17 *"Positions of the funnel slide"*).

6. Put the coffee beans back into the bean container.

## Cleaning the grinder



The grinder should be cleaned every 2-5 days.

The manufacturer recommends the use of the grinder cleaner GRINDZ™. Further information on GRINDZ™ can be found at [www.mahlkoenig.com](http://www.mahlkoenig.com).



Use the coarsest grind for cleaning the grinder (= highest possible µm value).

1. Remove the bean container **[1]** from the grinder (see p. 18 *"Removing the bean container"*).  
Make sure that you first close the bean container to the grinder and grind the beans remaining in the grinder completely before removing the bean container.
2. Fill the grinder cleaner directly into the grinder from above.  
Follow the manufacturer's instructions for the quantity of grinder cleaner used.
3. Remove any excess grinder cleaner from the bean container holder **[13]**.
4. Reinsert the bean container (see p. 17 *"Inserting the bean container"*).  
When inserting and securing the bean container, ensure that the hopper slide **[12]** is in the correct position (see p. 17 *"Positions of the funnel slide"*).
5. Place a grinder container\* under the outlet **[10]** to collect the grinder cleaner.
6. Press the upper operating button **[15]** to start the grinding process and keep it pressed until the grinder cleaner is completely ground.
7. Grind about the same amount of coffee beans as the grinder cleaner to remove any remaining cleaning particles.
8. Dispose of the ground grinder cleaner and the ground coffee beans in the commercial / residual waste.

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\* A suitable grinder container for the grinder is available as an optional accessory, order number: 703813. See also p. 35 *"Optional accessories"*.

# Troubleshooting

Error	Cause	Remedy
The grinder does not grind, the display is not illuminated.	• The mains plug is not plugged in.	» Insert the mains plug into a properly installed socket.
	• The bean container is not inserted.	» Insert the bean container (see <i>p. 17 "Inserting the bean container"</i> ).
	• The overcurrent circuit breaker has tripped.	» Check whether the release button of the circuit breaker has popped out. Push it back in if necessary. If the switch repeatedly pops out, contact your service partner (see <i>p. 35 "Maintenance and service"</i> ).
The grinder hums, but does not grind.	• The grinder is clogged.	» Set the coarsest grind (= highest possible $\mu\text{m}$ value) and start the grinding process. The grinder grinds freely. Then set the grinding degree back to the desired $\mu\text{m}$ value during operation.
	• Coffee grounds have accumulated in the grinder due to overdosing in the portafilter.	» Clean the outlet system (see <i>p. 28 "Cleaning the outlet system"</i> ). Set the coarsest grind (= highest possible $\mu\text{m}$ value) and start the grinding process. The grinder grinds freely. Then set the grinding degree back to the desired $\mu\text{m}$ value during operation.
	• The grind is too fine.	» Set the coarsest grind (= highest possible $\mu\text{m}$ value) and start the grinding process. The grinder grinds freely. Then set the grinding degree back to the desired $\mu\text{m}$ value during operation.
	• There is a foreign object in the grinder.	» Clean the grinder (see <i>p. 30 "Cleaning the grinder"</i> ) and remove the foreign object. If the foreign body cannot be removed in this way, contact your service partner (see <i>p. 35 "Maintenance and service"</i> ).

Error	Cause	Remedy
The grinder does not grind, the display is red.	<ul style="list-style-type: none"> <li>• The grinder does not measure.</li> </ul>	<ul style="list-style-type: none"> <li>» Calibration of the load cell is necessary (see <i>p. 26 "Calibration of the load cell"</i>).</li> </ul>
The grinder grinds independently / by itself.	<ul style="list-style-type: none"> <li>• The grinder is not measuring correctly.</li> </ul>	<ul style="list-style-type: none"> <li>» Calibration of the load cell is necessary (see <i>p. 26 "Calibration of the load cell"</i>).</li> </ul>
The grinder does not grind fine enough.	<ul style="list-style-type: none"> <li>• The grinding disks are worn or need to be readjusted.</li> </ul>	<ul style="list-style-type: none"> <li>» Carry out a fine calibration of the grinding disk distance (<i>p. 26 "Fine calibration of the grinding disk distance"</i>)</li> <li>» Contact your service partner to replace the grinding disk (see <i>p. 35 "Maintenance and service"</i>).</li> </ul>
The grinder does not grind continuously, the grinder interrupts the grinding process.	<ul style="list-style-type: none"> <li>• Coffee beans form a bridge in front of the grinder inlet. The coffee beans do not slip.</li> </ul>	<ul style="list-style-type: none"> <li>» Clean the grinder (see <i>p. 30 "Cleaning the grinder"</i>).</li> </ul>
The grinder does not weigh correctly / imprecisely.	<ul style="list-style-type: none"> <li>• The load cell has become misaligned.</li> <li>• The installation site is not stable (e.g. uneven, vibrations).</li> </ul>	<ul style="list-style-type: none"> <li>» Calibration of the load cell is necessary (see <i>p. 26 "Calibration of the load cell"</i>).</li> <li>» Set up the grinder in a protected location on a level and vibration-free surface.</li> </ul>

Error	Cause	Remedy
The grinder does not dose in the center of the inserted portafilter.	• The spout is not correctly aligned with the portafilter.	» Align the spout correctly with the portafilter used (see <i>p. 19 "Adjusting the portafilter support and spout"</i> ).
	• The outlet is blocked.	» Clean the outlet system (see <i>p. 28 "Cleaning the outlet system"</i> ).
The bean container cannot be fitted.	• There are beans in the bean container.	» Remove the beans from the bean container holder.
The dosing accuracy of the grinder decreases.	• The ambient conditions have changed, e.g. the installation location.	» Calibration of the load cell is necessary (see <i>p. 26 "Calibration of the load cell"</i> ).
	• The calibration interval has been exceeded.	» Calibration of the load cell is necessary (see <i>p. 26 "Calibration of the load cell"</i> ).
	• The outlet is blocked. Too much ground coffee has built up inside the grinder.	» Clean the outlet system (see <i>p. 28 "Cleaning the outlet system"</i> ). Set the coarsest grind (= highest possible $\mu\text{m}$ value) and start the grinding process. The grinder grinds freely. Then set the grinding degree back to the desired $\mu\text{m}$ value during operation.
	• The grinder outlet is damaged.	» Contact your service partner (see <i>p. 35 "Maintenance and service"</i> ).
	• The flappers are dirty and need to be cleaned.	» Clean the flapper (silicone and metal flapper).
	• The silicone flapper is worn and needs to be replaced.	» Contact your service partner (see <i>p. 35 "Maintenance and service"</i> ).

## Technical data

Model:

Voltage | Frequency:

100 V | 50/60 Hz

120 V | 60 Hz

220-240 V | 50/60 Hz

Protection class:

IPX1

Protection class:

I 

Acoustic emission value (during grinding):

65 dBA

Grinding capacity (fine-coarse):

2.5-6 g / s @ 60 µm\*

Max. permissible operating cycle

6 sec. on / 54 sec. off

Recommended break:

54 sec.

Max. daily output:

2.5 kg

Dimensions (W × H × D):

approx.

154 × 268 × 218 mm

Weight (net):

approx. 5.6 kg

Max. hopper filling quantity (standard hopper): 250 g

## Declaration of conformity

Hemro International AG hereby declares that the grinder complies with Directive 2014/53/EU and the other relevant requirements for obtaining the CE marking\*\*.

The full text of the declaration of conformity can also be found at:

**[https://hemro.net/E64\\_WS\\_Certificates](https://hemro.net/E64_WS_Certificates)**

\* The grinding capacity depends on the selected type of coffee bean, the selected grinding degree and the mains frequency. The value 60 µm corresponds to the grinding disk distance from the calibrated zero point.

\*\* See p. 8 "Explanation of characters used".

## Optional accessories

Mahlkönig is constantly working on further developing its existing products and opening up new avenues for coffee lovers worldwide through technical innovations. In terms of user satisfaction and sustainability, it is particularly important to us that our existing products can be retrofitted with new technologies and accessories (where possible). So you too can benefit from our (future) innovations.

» Simply visit our homepage **[www.mahlkoenig.com](http://www.mahlkoenig.com)**.

With a bit of luck, you will discover **brand new optional accessories** for your grinder and may be able to tailor it even better to your personal taste - **for your** very individual **coffee enjoyment**.

You can find detailed information on the optional accessories available for your grinder on our website at:

**[https://hemro.net/E64\\_WS\\_Product](https://hemro.net/E64_WS_Product)**

## Maintenance and service

» In the event of service or maintenance, contact an authorized customer service centre for Grinding king-products.

Customer service will answer your questions about repair and maintenance of your product as well as spare parts.

Exploded views and information on spare parts can also be found at:

**[https://hemro.net/E64\\_WS\\_Product](https://hemro.net/E64_WS_Product)**

Our application consulting team will be happy to help you with questions about our products and their accessories.

- » For all queries and spare parts orders, please be sure to quote the article and serial number on the grinder's rating plate.

You can also find helpful information about using the grinder in the videos on the E64 WS on the YouTube channel of Grinding king can be found on the YouTube channel.

- » Scan (or click) the following QR code to go directly to the YouTube channel with videos about the E64 WS to get there:

**[https://hemro.net/E64\\_WS\\_Videos](https://hemro.net/E64_WS_Videos)**

## Waste disposal

### Dispose of packaging



Dispose of the packaging according to type. Put cardboard and carton in the waste paper bin and foil in the recycling bin.

### Dispose of the grinder



Electrical appliances are marked with the adjacent symbol. Old appliances must not be disposed of in commercial/household waste!

Consumers are legally obliged to dispose of old appliances separately from commercial/household waste, e.g. at a collection point in the municipality/district, for the purpose of recycling or disposal. It is also possible to return the old appliance to the retailer free of charge. This ensures that old appliances are recycled properly and negative effects on the environment are avoided. If personal data is stored on the old device, consumers must ensure that it is deleted themselves.

# HEMRO

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