

E65S GbW

PREVENTIVE MAINTENANCE



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E65S GbW RECOMMENDED SPARE PARTS LIST

AMOUNT	DESCRIPTION	ARTICLE NUMBER
1	Built-in grinder 100 V 50/60 Hz, complete	702405
1	Built-in grinder 110 - 127 V, 60 Hz, complete	702406
1	Built-in grinder 220 - 240 V 50 Hz, complete	702407
1	Built-in grinder 220 - 240 V 60 Hz, complete	702408
1	65 mm special steel burr	275123
1	Interlock switch	700712
1	Fan incl. cable	703186
1	Load cell	703298
1	Back panel 100 V, complete	703294
1	Back panel 110 - 127 V, complete	703293
1	Back panel 220 - 240 V, complete	703150
1	Circuit breaker 110 V	702383
1	Circuit breaker 110 - 127 V	702583
1	Circuit breaker 220 - 240 V	309551
1	Portafilter mounting	703299
1	Capacitor 60 μ F for 100 - 127 V	703203
1	Capacitor 16 μ F for 220 - 240 V	702577
2	Grinder feet set of 4	700727
1	Non-slip pad, set of 10	703225

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AMOUNT	DESCRIPTION	ARTICLE NUMBER
1	0.25 kg bean hopper	700995
1	1.20 kg bean hopper (standard)	703328
1	2.00 kg bean hopper	703071
10	Silicone and metal flapper set (standard)	701856
1	Trip tray	703301
1	Cover load cell	703300
1	Portafilter holder (standard)	703302
1	Power switch	703295
5	Seal ring bean hopper	702934
5	Grinder lid small part set	703153
5	Seal ring for intake/cover adapter	703270
1	Grind size adjustment ring, complete	703212
2	Unlocking lever & sliding pins, set of 3 pins and 1 lever	700700
1	Handle grind size adjustment	700701
1	Removable stainless steel spout	700707
1	Spout adjustment guidance	703329
1	CPU and display	703002
1	Hard keys for display	703182
1	DDD board	703321

E65S GbW BASIC STOCK PROPOSAL CLEANING PROCESS

1. CLEANING:

Always unplug the coffee grinder before cleaning.

- Apply dry cleaning only. If necessary use suitable mild „dish“ washer detergent
- No alkaline cleaning agent must be used for cleaning (affects-flavour)
- Do not spray coffee grinder with water and/or steam (risk of short circuit)
- Clean your grinder periodically, at least once a week.
- Please use MAHLKÖNIG GRINDZ™

Cleaning of housing:

- Use paper towel along with mild dish washer detergent to clean the housing, cover lid and inside the hopper

Cleaning of spout tube:

- Use a vacuum cleaner to exhaust the discharge tube. The use of brushes can lead to the damage of the built-in flappers resulting in a an inaccurate grinding result.

Periodic checking of the grinder, burrs and grinding quality must only be performed by competent service personnel and/or trained staff.

2. ROUTINE CHECK:

Indications:

- Reduction of the output of the grinder.
- Temperature increase of the ground coffee
- Inconsistent grind
- Increased amount of dust
- Grinder clogs more often

3. MAINTENANCE:

Short-term maintenance every 2 weeks

- Outside cleaning including the hopper
- Use GRINDZ™

Long-term maintenance once a year

- Thorough cleaning of the grinder including the opening of the grinder housing and removing of all coffee residues
- Change of burrs
- Checking calibration and re-calibrate, if necessary



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