### COFFEE GRINDER EK OMNIA | QUICKGUIDE

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### **Detailed information at:**

**Product Page** 



https://hemro.net/omnia

### **Software Manual**



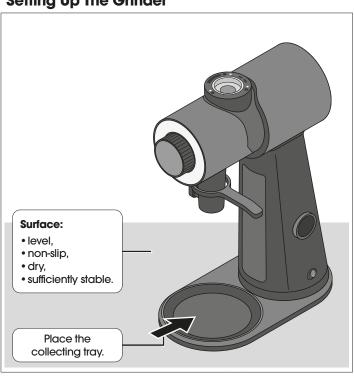
https://hemro.net/omniamanual

### **Spare Parts**

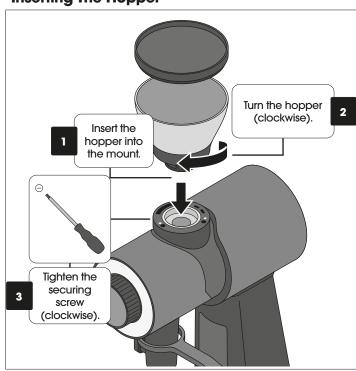


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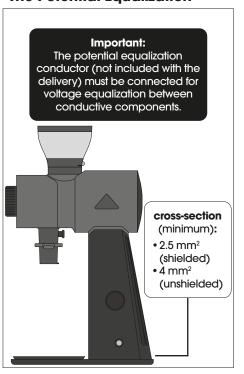
### **Setting Up The Grinder**



### **Inserting The Hopper**



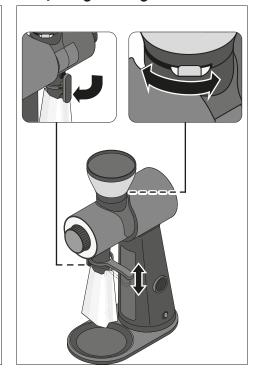
# **Connecting The Potential Equalization**



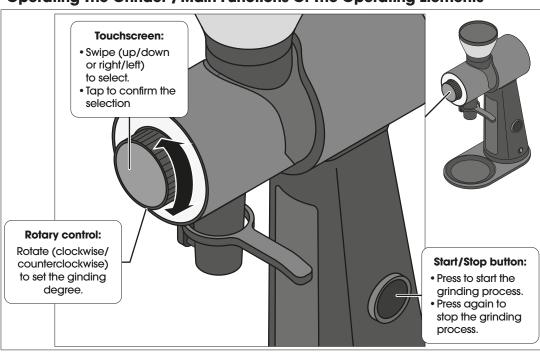
Adding The Coffee Beans & Switching ON/OFF



Clamping The Grounds Container & Opening/Closing The Slider



## **Operating The Grinder / Main Functions Of The Operating Elements**



For detailed operating information, see:

Original Instructions



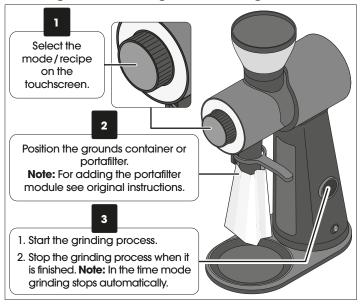
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**Software manual** 

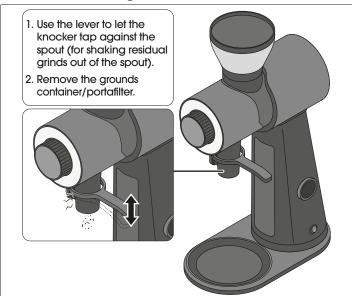


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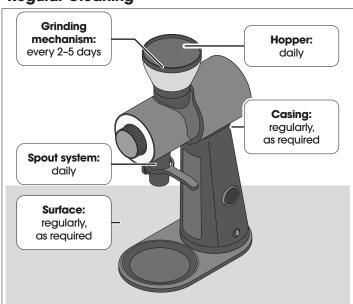
# **Starting And Stopping The Grinding Process**



### **After The Grinding**



# **Regular Cleaning**



### **Technical Data**

Model:	EK OMNIA
Voltage   frequency   power:	
100 V   50/60 Hz   800 W   110-127 V   60	Hz   800 W   220–240 V   50/60 Hz   800 W
Protection type / Protection class:	IPX1 / I 🚇
Back-up fuse:	16 A-slow/15 A
Idle speed:	500-1500 rpm
Sound emission value <sup>1</sup> :	74 dBA
Grinding capacity <sup>2</sup> :	11 g/s
Max. permitted operating cycle	
Standard mode:	120 seconds on/300 seconds off
Espresso:	1.5 seconds on/5 seconds off
Max. grinding time:	5 min in continuous operation
Max. daily output <sup>2</sup> :	126 kg
Dimensions (W x H x D):	548 × 410 × 214 mm
Weight (net):	21.8 kg
Max. hopper filling quantity:	250 g
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1) While grinding.

 The grinding capacity and maximum daily output depend on several factors, including the selected coffee bean (e.g. roast level, density), the selected grind setting, and the power supply.