

Zassenhaus Lima

Zassenhaus Lima Stainless Steel and Acrylic Coffee Grinder Instruction Manual

Model: Lima

1. INTRODUCTION AND OVERVIEW

The Zassenhaus Lima coffee grinder is a high-quality manual grinder designed for optimal coffee bean preparation. Zassenhaus has over a century of experience in producing precision grinders. This model features a patented, continuously adjustable ceramic grinding mechanism, engineered to preserve and release the full aroma of your coffee beans.

The ceramic mechanism is exceptionally durable, being harder than steel, wear-free, and corrosion-free. It ensures a consistent grind from coarse to powder, and once set, the grind fineness remains stable during use and refilling. The grinding mechanism is backed by a 25-year guarantee.

- **Material:** Constructed from durable acrylic and high-grade stainless steel.
- **Grind Consistency:** Achieves a uniform grind, adjustable from coarse to fine powder.
- **Aroma Preservation:** Hardened steel cutting edges gently grind beans, preserving aroma and nutrients.
- **Mechanism Guarantee:** The grinding mechanism is guaranteed for 25 years.

2. SAFETY INSTRUCTIONS

Please read all safety instructions before using the Zassenhaus Lima coffee grinder to ensure safe operation and prevent damage.

- Keep the grinder out of reach of children.
- Do not immerse the grinder in water or any other liquid. Clean with a damp cloth as instructed in the Maintenance section.
- Use the grinder exclusively for whole, roasted coffee beans. Do not attempt to grind other substances like spices, nuts, or instant coffee.
- Ensure the grinder is assembled correctly before use.
- Handle the crank handle with care to avoid injury.
- Do not force the grinding mechanism if it feels blocked. Refer to the Troubleshooting section.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your Zassenhaus Lima coffee grinder:

- **Crank Handle:** Used to operate the grinding mechanism.
- **Lid:** Covers the bean hopper.
- **Bean Hopper (Acrylic):** Transparent upper section where whole coffee beans are placed.
- **Grinding Mechanism (Internal):** The core component responsible for grinding, made of ceramic and stainless steel.
- **Grind Adjustment Knob:** Located at the bottom of the grinding mechanism, used to select grind fineness.
- **Ground Coffee Container (Acrylic):** Transparent lower section that collects the ground coffee.



ZASSENHAUS

COFFEE MILL "LIMA"

10oz Capacity

Stainless Steel
Grinding Mechanism

2.8" dia. →

12"



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fresh solutions®

This diagram illustrates the Zassenhaus Lima coffee grinder, highlighting its 10oz capacity, 12-inch height, 2.8-inch diameter, and the location of the stainless steel grinding mechanism.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport if desired.
2. **Initial Cleaning:** Before first use, disassemble the removable parts (lid, ground coffee container) and wash them with warm, soapy water. Rinse thoroughly and dry completely. Wipe the main body with a damp cloth.
3. **Assemble:** Ensure all parts are dry. Reassemble the grinder, ensuring the ground coffee container is securely attached to the main body.



The Zassenhaus Lima coffee grinder stands on a wooden surface, accompanied by a burlap bag filled with whole coffee beans and some scattered beans. This image demonstrates the grinder in a typical use setting.

5. OPERATING INSTRUCTIONS

1. **Fill the Bean Hopper:** Remove the lid from the top of the grinder. Pour your desired amount of whole coffee beans into the transparent bean hopper. The grinder has a capacity of approximately 10 ounces of beans. Replace the lid

securely.



This image shows the top section of the Zassenhaus Lima coffee grinder. The crank handle is attached, and whole coffee beans are visible within the transparent upper hopper, ready for grinding.

2. **Adjust Grind Size:** Turn the grinder upside down. Locate the grind adjustment knob at the bottom of the grinding mechanism. Turn the knob clockwise for a finer grind and counter-clockwise for a coarser grind. The markings "CLOSED" and "OPEN" may guide your adjustment. Start with a medium setting and adjust as needed for your brewing method.



A detailed view of the ground coffee collected in the lower acrylic container of the Zassenhaus Lima grinder. The markings 'CLOSED' and 'OPEN' are visible, indicating the mechanism for adjusting the fineness of the grind.

3. **Grind Coffee:** Attach the crank handle to the top shaft. Hold the grinder firmly with one hand and turn the crank handle clockwise with the other. Continue grinding until all beans have passed through the mechanism and the desired amount of ground coffee is collected in the lower container.
4. **Retrieve Ground Coffee:** Once grinding is complete, carefully detach the ground coffee container from the main body. Pour the fresh ground coffee into your brewing device.

6. MAINTENANCE

Regular cleaning ensures optimal performance and longevity of your Zassenhaus Lima coffee grinder.

- **Daily Cleaning:** After each use, empty any remaining ground coffee. Use a soft brush (a small pastry brush or dedicated coffee brush works well) to remove coffee dust from the grinding mechanism and inside the bean hopper.
- **Periodic Deep Cleaning:** Periodically, disassemble the ground coffee container and lid. Wash these parts with warm, soapy water, rinse thoroughly, and dry completely before reassembly.
- **Main Body:** Wipe the stainless steel and acrylic surfaces of the main body with a damp cloth. Do not use abrasive cleaners or immerse the main body in water.
- **Storage:** Store the grinder in a dry place away from direct sunlight and extreme temperatures.

7. TROUBLESHOOTING

If you encounter issues with your Zassenhaus Lima coffee grinder, refer to the following common problems and solutions:

- **Grinder is difficult to turn or jammed:**
 - Check if the bean hopper is overfilled. Remove some beans if necessary.
 - Inspect the grinding mechanism for any foreign objects or blockages.
 - Ensure the grind adjustment is not set too fine, which can cause resistance. Loosen the adjustment slightly.
- **Inconsistent grind size:**
 - Verify that the grind adjustment knob is securely set and has not shifted during grinding.
 - Ensure you are using fresh, whole coffee beans. Stale or oily beans can sometimes affect consistency.
- **No coffee is being ground:**
 - Confirm that there are beans in the hopper.
 - Check if the grinding mechanism is completely blocked. Refer to the "difficult to turn" solution.

If problems persist, please contact customer support.

8. SPECIFICATIONS

- **Brand:** Zassenhaus
- **Model:** Lima
- **Materials:** Stainless Steel, Acrylic
- **Grinding Mechanism:** High-quality Ceramic
- **Capacity:** Approximately 10 oz (coffee beans)
- **Dimensions:** Approximately 12 inches (Height) x 2.8 inches (Diameter)
- **Item Weight:** 1.35 pounds
- **UPC:** 782273363166, 735343908231

9. WARRANTY

The Zassenhaus Lima coffee grinder's ceramic grinding mechanism is guaranteed for a period of **25 years** from the date of purchase against defects in materials and workmanship. This warranty covers the grinding mechanism itself under normal use and service. Please retain your proof of purchase for warranty claims.

This warranty does not cover damage resulting from misuse, abuse, accident, alteration, or unauthorized repair. Other components of the grinder are subject to standard consumer warranty laws.

10. CUSTOMER SUPPORT

For further assistance, questions, or warranty claims regarding your Zassenhaus Lima coffee grinder, please contact the manufacturer or your retailer.

Manufacturer: Gliberts Food Equipment Limited

Please visit the official Zassenhaus website for contact information and additional resources.

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