

Zassenhaus 169DG

Zassenhaus Coffee Grinder Model 169DG Instruction Manual

Your guide to operating and maintaining your Zassenhaus manual coffee grinder.

INTRODUCTION

This manual provides instructions for the Zassenhaus Coffee Grinder Model 169DG. This manual grinder features a retro design and is equipped with an original Zassenhaus conical burr grinder. The burrs are machined from high-grade tool steel and hardened to ensure a consistent and uniform grind, suitable for various brewing methods from coarse to powder-fine.



Image: Zassenhaus Coffee Grinder Model 169DG. This image displays the manual coffee grinder, highlighting its classic wooden body, brass-colored bean hopper lid, and the hand crank used for grinding. The design is reminiscent of traditional coffee grinders.

SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Ensure all parts, including the main body, crank handle, and ground coffee drawer, are present and undamaged.
2. **Initial Cleaning:** Before first use, wipe the exterior with a dry or slightly damp cloth. The internal grinding mechanism

can be cleaned by grinding a small amount of old coffee beans or rice (not recommended for regular cleaning as it can dull burrs) and then discarding them.

3. **Assemble Crank Handle:** Attach the crank handle to the grinder shaft, ensuring it is securely fastened.

OPERATING INSTRUCTIONS

1. **Adjusting Grind Fineness:**

The grind fineness is adjusted by turning a knob or screw located beneath the grinding mechanism, typically accessed by removing the ground coffee drawer or by an external adjustment mechanism. Turn clockwise for a finer grind and counter-clockwise for a coarser grind. Test the grind setting with a small amount of beans and adjust as needed for your preferred brewing method (e.g., coarse for French press, medium for drip, fine for espresso).

2. **Loading Coffee Beans:**

Open the lid of the bean hopper located at the top of the grinder. Pour whole roasted coffee beans into the hopper. The capacity of the bean container is approximately 70 grams. Close the lid securely.

3. **Grinding Coffee:**

Hold the grinder firmly with one hand. With the other hand, turn the crank handle in a clockwise direction. Continue turning until no resistance is felt, indicating all beans have been ground.

4. **Collecting Ground Coffee:**

Pull out the drawer located at the bottom of the grinder to access the freshly ground coffee. Carefully transfer the ground coffee to your brewing device.

MAINTENANCE

- **Regular Cleaning:** After each use, empty any remaining ground coffee from the drawer. Use a small brush (a stiff paintbrush or an old toothbrush works well) to clean out any coffee dust or particles from the grinding mechanism and the bean hopper.
- **Deep Cleaning:** Periodically, for a more thorough clean, you may grind a small amount of cleaning pellets designed for coffee grinders, or a small amount of uncooked rice (use sparingly as it can wear down burrs over time). Follow this by grinding a small amount of old coffee beans to clear any residue.
- **Exterior Care:** Wipe the exterior wood and metal surfaces with a soft, dry cloth. Avoid using harsh chemicals or abrasive cleaners, which can damage the finish.
- **Storage:** Store the grinder in a dry place away from direct sunlight and extreme temperatures.

TROUBLESHOOTING

Problem: Grinding is difficult or inconsistent.

Solution:

- Ensure the grind adjustment is not set too fine, which can cause excessive resistance.
- Check for any blockages in the burr mechanism. Use a brush to clear any accumulated coffee grounds.
- Verify that the crank handle is securely attached.
- If the coarseness adjustment creeps, periodically re-adjust to your desired setting.

Problem: Difficulty pouring ground coffee from the drawer.

Solution: The rectangular shape of the ground coffee drawer may require careful handling. Consider using a small funnel or pouring into a wider container first before transferring to your brewing device.

Problem: Hopper door is difficult to open or load beans.

Solution: The hopper door opens to approximately 45 degrees. Carefully pour beans into the opening, ensuring not to overfill beyond the 70g capacity.

SPECIFICATIONS

Brand	Zassenhaus
Model Number	169DG
Material	Stainless Steel (burrs), Wood (body)
Color	Wood / Brass
Bean Container Capacity	70 g
Grinding Mechanism	Original Zassenhaus conical burr grinder, machined from high-grade tool steel and hardened.
GTIN/UPC	065280401282

WARRANTY AND SUPPORT

The Zassenhaus Coffee Grinder Model 169DG is known for its durability and quality. Some models are backed by a 25-year warranty on the grinding mechanism. Please refer to the warranty card included with your product for specific terms and conditions.

For technical support, replacement parts, or warranty claims, please contact Zassenhaus customer service directly. Contact information can typically be found on the manufacturer's website or on the product packaging.

You can visit the official Zassenhaus store for more information:[Zassenhaus Store](#)

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question