

HARIO Skerton Plus

HARIO Skerton Plus Ceramic Coffee Mill Instruction Manual

Model: Skerton Plus

Brand: HARIO

1. INTRODUCTION

The HARIO Skerton Plus Ceramic Coffee Mill is a manual coffee grinder designed to provide coffee enthusiasts with freshly-ground coffee. Featuring durable ceramic burrs, this grinder ensures a consistent grind for various brewing methods. Its compact design makes it suitable for both home use and travel.

2. SAFETY INFORMATION

- Keep out of reach of children.
- Handle glass components with care to prevent breakage.
- Do not immerse the grinding mechanism in water. Wipe clean only.
- Ensure all parts are securely assembled before use.
- Use only whole coffee beans in the grinder. Do not use other substances.

3. SETUP

3.1. Unboxing and Components

Carefully remove all components from the packaging. The HARIO Skerton Plus typically includes the main grinding unit, a glass jar for collecting grounds, a silicone rubber base, a handle, and a lid for the glass jar.



Figure 1: All components of the HARIO Skerton Plus Ceramic Coffee Mill.

3.2. Assembly

1. Attach the silicone rubber base to the bottom of the glass jar.
2. Screw the main grinding unit onto the top of the glass jar.
3. Place the handle onto the shaft of the grinding unit and secure it with the provided screw cap.



Figure 2: Fully assembled HARIO Skerton Plus Ceramic Coffee Mill.

3.3. Adjusting Grind Size

The grind size is adjusted by turning the cogwheel located beneath the handle on the central shaft. Turning clockwise results in a finer grind, while turning counter-clockwise results in a coarser grind. It is recommended to start with the burrs barely touching (the finest setting) and then adjust outwards based on your desired brewing method. Experimentation is key to finding your preferred grind setting.



Figure 3: Close-up of the ceramic burrs and grind adjustment mechanism.

For a finer grind (e.g., espresso), turn the cogwheel clockwise until the burrs are close together. For a coarser grind (e.g., French press), turn the cogwheel counter-clockwise to increase the distance between the burrs. Experimentation is key to finding your preferred grind setting.

4. OPERATING THE COFFEE MILL

4.1. Adding Coffee Beans

Remove the handle and the top lid of the grinding unit. Pour your desired amount of whole coffee beans into the hopper. Replace the top lid to prevent beans from scattering during grinding.

4.2. Grinding Process

Re-attach the handle. Hold the grinder firmly with one hand, stabilizing the base. With the other hand, turn the handle clockwise to begin grinding. Continue turning until all beans have passed through the burrs and into the collection jar.



Figure 4: Demonstrating the coffee grinding process.

4.3. Collecting Ground Coffee

Once grinding is complete, unscrew the glass collection jar from the main grinding unit. Your freshly ground coffee is now ready for brewing.



Figure 5: Freshly ground coffee collected in the glass jar.

5. MAINTENANCE

5.1. Cleaning

Regular cleaning ensures optimal performance and flavor. Disassemble the grinding unit by removing the handle and the adjustment cogwheel. Carefully remove the ceramic burrs. Use a soft brush (like a toothbrush) to remove any residual coffee grounds and oils from the burrs and the internal components. The glass jar can be washed with warm, soapy water. Ensure all parts are completely dry before reassembly.

Note: Do not immerse the main grinding mechanism in water.

5.2. Storage

Store the coffee mill in a dry place away from direct sunlight. If storing for extended periods, ensure it is clean and dry to prevent odor buildup or damage.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Inconsistent grind size	Burr wobble, incorrect adjustment	Ensure the grind adjustment cogwheel is securely tightened. Re-adjust grind setting.
Beans not grinding	Grind setting too fine, beans stuck	Slightly loosen the grind setting. Gently shake the grinder to dislodge beans.
Difficulty turning handle	Grind setting too fine, too many beans	Adjust to a coarser setting. Reduce the amount of beans in the hopper.

7. SPECIFICATIONS

- **Brand:** HARIO
- **Model:** Skerton Plus
- **Material:** Glass, Ceramic, Plastic, Metal
- **Color:** Black
- **Item Weight:** 1.2 Pounds
- **Product Dimensions:** 172"L x 93"W x 231"H (Note: These dimensions seem unusually large for a hand grinder and may be a data entry error. Please refer to product packaging for accurate dimensions.)
- **Grinding Mechanism:** Ceramic Burrs

8. WARRANTY

For warranty information, please refer to the documentation included with your product or contact HARIO customer support directly. Warranty terms may vary by region and retailer.

9. SUPPORT

Should you require further assistance or have questions regarding your HARIO Skerton Plus Ceramic Coffee Mill, please visit the official HARIO website or contact their customer service department. Contact details can typically be found on the product packaging or the brand's official website.