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## Chefman Coffee Grinder Electric Burr Mill

# Chefman Electric Burr Coffee Grinder

MODEL: COFFEE GRINDER ELECTRIC BURR MILL

Your guide to fresh, perfectly ground coffee.

### Introduction

The Chefman Electric Burr Coffee Grinder is designed to provide a consistent and even grind for a variety of brewing methods. Its intelligent design features simplify the coffee grinding process, ensuring optimal flavor and aroma from your coffee beans. This manual provides detailed instructions for the safe and effective use and maintenance of your grinder.

### Key Features:

- **Customizable Grinding:** Offers 17 grind settings, from extremely fine to coarse, to suit various brewing preferences.
- **Generous Capacity:** The hopper holds up to 8 ounces of coffee beans, sufficient for 2-12 cups of coffee.
- **Flavor Preservation:** The burr mill system minimizes heat generation, preserving the natural aroma and flavor of coffee beans.
- **User-Friendly Operation:** Features easy one-touch operation for convenience.
- **Simple Cleaning:** Detachable grinding disc and container, along with an included cleaning brush, facilitate easy maintenance.
- **Safety and Assurance:** cETL approved with advanced safety technology and backed by a 1-year assurance from Chefman.

### Product Overview



Figure 1: Front view of the Chefman Electric Burr Coffee Grinder, showcasing its sleek black design and transparent collection container filled with ground coffee.

**FOR TRUE COFFEE LOVERS**  
**BETTER TASTING COFFEE**  
♥ **AT HOME CONVENIENCE**

Large hopper holds over a cup of coffee beans

Metal burr disc grinds uniformly and preserves natural aroma for better flavor

Grinds enough beans for 2-12 cups of coffee

Precise grinding control for coarse to fine grounds

Up to 17 settings to suit the brewing method; drip, steam, percolate, espresso & more

Easy, one-touch operation

Removable grinding disc for easy cleaning

Figure 2: An overhead shot displaying whole coffee beans and freshly ground coffee, emphasizing the grinder's ability to produce various grinds for different brewing methods.

↑  
9"





Figure 3: The Chefman Electric Burr Coffee Grinder with its dimensions clearly marked: 4 inches in length, 5 inches in width, and 9 inches in height.

## Setup

1. **Unpack:** Carefully remove all components from the packaging. Ensure all parts are present: the grinder base, bean hopper lid, ground coffee container, and cleaning brush.
2. **Clean Before First Use:** Wash the bean hopper lid and ground coffee container with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the grinder base with a damp cloth. Do not immerse the base in water.
3. **Assemble:** Place the ground coffee container securely into its designated slot on the grinder base. Ensure the bean hopper lid is properly seated on top of the grinder.
4. **Position:** Place the grinder on a stable, flat, and dry surface.

## Operating Instructions

1. **Add Coffee Beans:** Open the bean hopper lid and pour whole coffee beans into the hopper. Do not overfill; the hopper holds up to 8 ounces of beans. Close the lid securely.
2. **Select Grind Setting:** Rotate the grind control wheel located on the side of the grinder to choose your desired fineness. Settings range from 1 (coarsest) to 17 (finest). Refer to the table below for common brewing methods and recommended settings.

3. **Select Quantity:** Use the cup selection dial to choose the number of cups you wish to grind (from 2 to 12 cups).
4. **Start Grinding:** Press the 'On' button to begin the grinding process. The grinder will automatically stop once the selected quantity has been ground.
5. **Collect Ground Coffee:** Once grinding is complete, carefully remove the ground coffee container from the base.

### Recommended Grind Settings:

Brewing Method	Recommended Grind Setting
Espresso	Fine (15-17)
Drip Coffee	Medium (8-14)
Pour Over	Medium-Fine (12-15)
French Press	Coarse (1-7)

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Video 1: Demonstrates the Chefman Electric Burr Coffee Grinder in operation, highlighting the grinding process and the quality of the resulting coffee grounds. This video also shows the ease of use and the minimal mess generated during grinding.

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Video 2: An overview of the Chefman Electric Burr Coffee Grinder, showcasing its durability, ease of use, customizable settings, and safety features. The video demonstrates how to load beans, select grind settings, and collect the ground coffee.

## Maintenance

Regular cleaning ensures optimal performance and extends the lifespan of your coffee grinder.

1. **Unplug:** Always unplug the grinder from the power outlet before cleaning.
2. **Empty Container:** Remove and empty the ground coffee container.
3. **Clean Container and Lid:** Wash the ground coffee container and bean hopper lid with warm, soapy water. Rinse thoroughly and dry completely. These parts are detachable for easy cleaning.
4. **Clean Burr Grinding Disc:** The burr grinding disc is detachable. Gently twist and lift the upper burr to remove it. Use the included cleaning brush to remove any residual coffee grounds from both burrs and the grinding chamber.
5. **Wipe Base:** Use a dry or slightly damp cloth to wipe the exterior of the grinder base. Do not use abrasive cleaners or immerse the base in water.
6. **Reassemble:** Ensure all parts are completely dry before reassembling the grinder.



Figure 4: A close-up image of the removable burr grinding mechanism, illustrating how it can be detached for thorough cleaning to prevent coffee residue buildup.

## Troubleshooting

- **Grinder does not turn on:**

- Ensure the power cord is securely plugged into a working outlet.
- Verify that the bean hopper lid and ground coffee container are correctly and securely in place. The grinder has safety interlocks that prevent operation if components are not properly assembled.

- **Beans are not grinding or grinding slowly:**

- Check if the bean hopper is empty or if beans are jammed.
- The grinding burrs might be clogged with fine coffee particles or oils. Refer to the Maintenance section for cleaning instructions.

- **Inconsistent grind:**

- Ensure the grind setting is appropriate for the type of coffee and brewing method.
- Clean the burrs and grinding chamber to remove any buildup that might affect consistency.

- **Excessive static or mess:**

- Static can occur, especially in dry environments. A small amount of residue around the collection container is normal. Wipe with a damp cloth if necessary.

## Specifications

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- **Brand:** Chefman
- **Model Number:** Coffee Grinder Electric Burr Mill
- **Style:** 17 Grinding Options
- **Product Dimensions:** 4"L x 5"W x 9"H
- **Item Weight:** 2.84 pounds
- **Material:** Plastic, Stainless Steel
- **Voltage:** 120V
- **Recommended Use:** Grinding coffee beans

## Warranty and Support

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The Chefman Electric Burr Coffee Grinder comes with a 1-year assurance provided by Chefman. For detailed warranty information, product support, or to register your product, please visit the official Chefman website or contact their customer service.

For additional resources and a PDF user guide, please refer to the product's official support page.

