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> [AMZCHEF Electric Coffee Grinder with 30 Grinding Levels and Digital Timer \(Model: B0CGLX94KF\) - Instruction Manual](#)

## AMZCHEF B0CGLX94KF

# AMZCHEF Electric Coffee Grinder Instruction Manual

Model: B0CGLX94KF

## 1. INTRODUCTION

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Thank you for choosing the AMZCHEF Electric Coffee Grinder. This manual provides essential information for the safe operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and keep it for future reference.

This coffee grinder is designed to provide a consistent and customizable grind for various brewing methods, ensuring a fresh and flavorful coffee experience every time.

## 2. PRODUCT OVERVIEW

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The AMZCHEF Electric Coffee Grinder features a sleek design and intuitive controls, making it a perfect addition to any kitchen. Key features include:

- **30 Adjustable Grinding Levels:** From coarse for French Press to fine for Espresso.
- **Digital LCD Display:** For precise selection of grinding time or number of cups.
- **Large Bean Hopper:** Holds up to 300g (10.5oz) of coffee beans, with UV protection.
- **Premium Conical Burrs:** Durable stainless steel burrs minimize heat and preserve coffee oils.
- **Anti-Static Technology:** Prevents coffee grounds from sticking, ensuring a clean workspace.
- **Easy Cleaning:** Removable parts and included cleaning brush for hassle-free maintenance.
- **Safety Features:** Automatic shut-off and overheat protection.





Figure 2.1: AMZCHEF Electric Coffee Grinder (Model B0CGLX94KF)



Figure 2.2: Compact Design with Dimensions

### 3. SAFETY INSTRUCTIONS

**WARNING: To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:**

1. Read all instructions before using the appliance.
2. Do not immerse the motor base, cord, or plug in water or other liquids.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Contact customer service for assistance.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or

injury.

8. Do not use outdoors.
9. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to "off", then remove the plug from the wall outlet.
12. This appliance is for household use only.
13. Ensure the bean hopper lid and ground coffee container are properly in place before operating the grinder.
14. Do not grind anything other than roasted coffee beans.



Figure 3.1: Safety and Performance Features

## 4. SETUP

Before first use, wash all removable parts (bean hopper, bean hopper lid, ground coffee container, and its lid) in warm, soapy water. Rinse thoroughly and dry. Wipe the motor base with a damp cloth.

### 4.1 Assembly

1. Place the motor base on a stable, flat, and dry surface.
2. Insert the conical burr into the motor base and ensure it is securely locked.
3. Place the bean hopper onto the motor base, aligning the arrows, and twist clockwise until it locks into place.
4. Place the ground coffee container with its lid into the designated slot on the motor base.

## 4.2 Loading Coffee Beans

1. Remove the bean hopper lid.
2. Pour desired amount of whole roasted coffee beans into the hopper. Do not overfill beyond the MAX line.
3. Replace the bean hopper lid securely.



Figure 4.1: Large Capacity Bean Hopper with UV Protection

## 5. OPERATING INSTRUCTIONS

### 5.1 Adjusting Grinding Level

Rotate the bean hopper to select your desired grinding level. The grinder offers 30 precise settings, from

'COARSE' to 'FINE'. Refer to Section 6 for recommended settings for various brewing methods.

## 5.2 Setting Grinding Quantity

Use the digital LCD display to select your preferred grinding quantity:

- **By Cups:** Press the 'SET' button to cycle through cup options (1-12 cups). Use the '+' and '-' buttons to adjust the number of cups.
- **By Time:** Press the 'SET' button to select time mode (up to 40 seconds). Use the '+' and '-' buttons to adjust the grinding duration.



Figure 5.1: Digital Display and Control Panel

## 5.3 Starting and Stopping

1. Once the grinding level and quantity are set, press the 'Start/Stop' button to begin grinding.
2. The grinder will automatically stop once the selected quantity or time is reached.
3. You can manually stop the grinding process at any time by pressing the 'Start/Stop' button again.

## 6. GRINDING SETTINGS FOR VARIOUS BREWING METHODS

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Achieving the perfect grind is crucial for optimal coffee extraction. The AMZCHEF grinder offers 30 settings to match your preferred brewing method:

- **Fine Grind (Settings 1-10):** Ideal for Espresso machines and Moka pots. This fine powder allows for quick extraction under pressure.
- **Medium Grind (Settings 11-20):** Suitable for Drip coffee makers and Pour Over methods. This texture allows water to pass through at a moderate rate.
- **Coarse Grind (Settings 21-30):** Best for French Press and cold brew. The larger particles prevent over-extraction and bitterness.



Figure 6.1: 30 Precise Grinding Settings



Figure 6.2: Grind Textures for Various Brewing Methods

### 6.1 Conical Burr Advantage

The AMZCHEF grinder utilizes conical burrs, which are superior to flat burrs for several reasons:

- **Fast and Uniform Output:** Conical burrs produce a more consistent grind size, essential for optimal flavor extraction.
- **Reduced Heat:** They generate less heat during grinding, preserving the delicate oils and aromas of the coffee beans.
- **Better Flavor:** The combination of uniform grind and minimal heat results in a richer, more nuanced coffee flavor.



Figure 6.3: Conical Burr vs. Flat Burr Grinding

## 7. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your coffee grinder. Always unplug the appliance before cleaning.

### 7.1 Disassembly for Cleaning

1. Remove the bean hopper by twisting it counter-clockwise and lifting it off.
2. Carefully remove the upper conical burr.
3. Remove the ground coffee container from the base.

### 7.2 Cleaning Procedure

- Use the provided cleaning brush to remove any residual coffee grounds from the burrs, grinding chamber, and bean hopper.
- Wash the bean hopper, bean hopper lid, ground coffee container, and its lid in warm, soapy water. Rinse thoroughly and dry completely before reassembling.
- Wipe the exterior of the motor base with a damp cloth. Do not immerse the motor base in water.

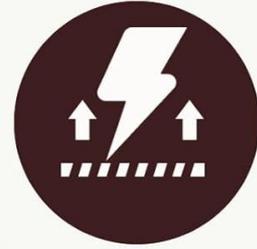
- The anti-static technology helps prevent coffee grounds from sticking, making cleaning easier.



Figure 7.1: Easy Cleaning with Included Brush

# ANTISTATICO

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Figure 7.2: Anti-Static Ground Coffee Container

## 8. TROUBLESHOOTING

If you encounter any issues with your AMZCHEF Electric Coffee Grinder, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Grinder does not start	Not plugged in; Bean hopper or ground coffee container not properly installed; Overheat protection activated.	Ensure the power cord is securely plugged in. Check that the bean hopper and ground coffee container are correctly locked in place. If overheated, unplug and let cool for 30 minutes before restarting.
Inconsistent grind	Burrs are dirty or clogged; Incorrect grind setting for bean type.	Clean the burrs and grinding chamber thoroughly. Experiment with different grind settings to find the optimal one for your beans and brewing method.

Problem	Possible Cause	Solution
Coffee grounds sticking to container	Static electricity.	The grinder features anti-static technology to minimize this. Ensure the container is clean and dry. A small amount of static is normal.
Excessive noise during operation	Foreign object in burrs; Loose parts.	Unplug the grinder and inspect the burrs for any foreign objects. Ensure all parts are correctly assembled and tightened. The grinder operates below 60dB, but some noise is expected during grinding.

If the problem persists after trying these solutions, please contact AMZCHEF customer support.

## 9. SPECIFICATIONS

Feature	Specification
Brand	AMZCHEF
Model	B0CGLX94KF
Color	Silver
Product Dimensions	18 x 13.6 x 13.8 cm
Capacity (Beans)	298 grams (approx. 300g)
Voltage	230 Volts (AC)
Special Features	30 grinding levels, high-quality conical burrs, precise grinding with cup/timer, 300g bean hopper, anti-static technology
Item Weight	2.69 Kilograms
Material	Stainless Steel

## 10. WARRANTY AND SUPPORT

AMZCHEF products are manufactured with high-quality materials and undergo strict quality control. For warranty information, product registration, or technical support, please visit the official AMZCHEF website or contact their customer service directly. Please retain your proof of purchase for any warranty claims. For further assistance, you can visit the [AMZCHEF Store on Amazon](#).

