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## Bialetti MCPRO001

# Bialetti Manual Coffee Grinder

## USER MANUAL

Model: MCPRO001

## Introduction

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The Bialetti Manual Coffee Grinder, featuring a practical and premium design, ensures precise and uniform coffee grinding. This makes it an excellent choice for coffee enthusiasts who appreciate fresh, custom-ground coffee. Key features include a durable ceramic grinding system and 6 adjustable grind settings, allowing you to achieve the perfect consistency for various brewing methods, from Moka Express to French Press.

## Product Overview

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Figure 1: Front view of the Bialetti Manual Coffee Grinder, showcasing its sleek matte black finish and transparent coffee collection chamber.



Figure 2: The Bialetti Manual Coffee Grinder in its retail packaging, highlighting key features and design.

## Setup and Assembly

1. **Unpack the Grinder:** Carefully remove all components from the packaging. Ensure all parts are present: the main grinder body, the handle, and the lid.
2. **Initial Cleaning:** Before first use, it is recommended to wipe down the exterior with a damp cloth. The ceramic burrs do not require pre-cleaning.
3. **Attach the Handle:** Place the handle onto the shaft at the top of the grinder. Secure it by tightening the small knob or screw provided.



Figure 3: The grinder ready for use, with coffee beans visible, illustrating the top loading mechanism.

## Operating Instructions

The Bialetti Manual Coffee Grinder offers precise control over your coffee grind size. Follow these steps for optimal results:

### 1. Adjust Grind Size:

Locate the adjustment ring, typically found at the bottom of the grinding mechanism or near the top under the lid.

Rotate the ring to select your desired grind setting from 1 to 6. Setting 1 is the finest grind, and setting 6 is the coarsest.

- **Settings 1-2:** Ideal for Espresso machines.
- **Settings 2-3:** Suitable for Moka pots.
- **Settings 3-4:** Recommended for Chemex and Pour Over methods.
- **Settings 4-5:** Best for French Press.
- **Settings 5-6:** Perfect for Cold Brew coffee.



Figure 4: Close-up view of the external adjustment ring, showing the 6 grind settings and their corresponding brewing methods.

2. **Load Coffee Beans:** Open the lid at the top of the grinder and pour in your desired quantity of whole coffee beans. The transparent chamber has markings for 1, 3, and 6 cups to help measure the correct amount.
3. **Grind Coffee:** Hold the grinder firmly with one hand and turn the handle clockwise with the other. Continue grinding until all beans have passed through the burrs and collected in the bottom chamber.
4. **Collect Ground Coffee:** Once grinding is complete, unscrew or remove the bottom collection chamber to access your freshly ground coffee.



Figure 5: A user demonstrating the manual grinding process, turning the handle to grind coffee beans.



Figure 6: The grinder on a countertop, showing the transparent chamber filled with freshly ground coffee, ready for brewing.

## Maintenance and Care

Regular cleaning will ensure the longevity and performance of your Bialetti Manual Coffee Grinder.

- **Daily Cleaning:** After each use, tap the grinder gently to remove any residual coffee grounds from the collection chamber and burrs. A small brush (not included) can be used to clean the burrs.

- **Periodic Deep Cleaning:**

Periodically, disassemble the collection chamber and the grinding mechanism (if easily removable according to product design). Wash these parts with warm, soapy water. Rinse thoroughly and allow them to air dry completely before reassembling.

*Do not immerse the main body of the grinder, especially parts containing the ceramic burrs, in water unless explicitly stated in the product's specific instructions.*

- **Storage:** Store the grinder in a dry place, away from direct sunlight and extreme temperatures.

## Troubleshooting

Problem	Possible Cause	Solution
<b>Difficulty Grinding / Grinder Jams</b>	Beans are too hard or too many beans loaded; grind setting is too fine.	Reduce the amount of beans. Adjust to a coarser grind setting. Ensure no foreign objects are in the grinding chamber.
<b>Uneven Grind</b>	Grind setting not appropriate; burrs may be loose or dirty.	Ensure the grind adjustment ring is securely set. Clean the burrs thoroughly. If burrs feel loose, check for proper assembly.
<b>No Ground Coffee Collected</b>	No beans loaded; collection chamber not attached correctly.	Ensure beans are loaded into the hopper. Verify the collection chamber is securely screwed or attached to the main body.

## Specifications

Feature	Detail
<b>Brand</b>	Bialetti
<b>Model</b>	MCPRO001
<b>Color</b>	Matte Black
<b>Material</b>	Ceramic Grinding System
<b>Dimensions (L x W x H)</b>	11.5 x 8.5 x 21.5 cm (approximately 4.5 x 3.3 x 8.5 inches)
<b>Item Weight</b>	450 grams (approximately 0.99 lbs)
<b>Grind Settings</b>	6 adjustable levels
<b>Recommended Use</b>	Grinding whole coffee beans

## Warranty and Support

Bialetti products are manufactured to high-quality standards. For information regarding warranty coverage, please refer to the warranty card included with your product or visit the official Bialetti website.

For technical support, troubleshooting assistance, or spare parts, please contact Bialetti customer service through their official website or the contact information provided in your product documentation. When contacting support, please have your product model number (MCPRO001) and purchase details ready.

