

KINGrinder 2BP2001-BK

KINGrinder P2 Lightweight Manual Hand Coffee Grinder User Manual

Model: **2BP2001-BK** | Brand: **KINGrinder**

1. INTRODUCTION

Thank you for choosing the KINGrinder P2 Lightweight Manual Hand Coffee Grinder. This manual provides essential information for the proper setup, operation, and maintenance of your new coffee grinder. Designed for precision and portability, the KINGrinder P2 features a durable conical burr and offers fine adjustment for various brewing methods, from espresso to French press.

Please read this manual thoroughly before using the grinder to ensure optimal performance and longevity.

2. PRODUCT OVERVIEW

2.1 Key Features

- **Lightweight Design:** Constructed from durable ABS material, weighing only 330g.
- **Capacity:** Can grind up to 20g of coffee beans at a time.
- **High-Quality Burr:** Features a conical burr made of SUS420 stainless steel, ideal for drip coffee and versatile for other brewing methods.
- **Easy to Clean:** Designed for tool-free disassembly and cleaning. A cleaning brush is included.
- **Uniform Grind:** Offers precise grind adjustment with 30 clicks per rotation, allowing for fine adjustments of 0.0333mm per click.
- **Portable:** Compact size makes it an excellent travel companion for both indoor and outdoor use.

2.2 Components

Familiarize yourself with the main components of your KINGrinder P2:



Main Unit: The primary body of the grinder, housing the burr and collection cup. Shown here with coffee beans and ground coffee.



Handle and Knob: Used to rotate the burr for grinding. The package also includes a cleaning brush.



Grind Adjustment Dial: Located at the bottom of the burr assembly, this dial allows you to precisely set your desired grind size.



Conical Burr: The stainless steel grinding mechanism responsible for uniform coffee grounds.

3. SETUP

The KINGrinder P2 comes pre-assembled. Before first use, it is recommended to perform an initial cleaning.

3.1 Initial Cleaning

1. Disassemble the grinder by unscrewing the collection cup and removing the handle and burr assembly. No tools are required for this process.
2. Use the included cleaning brush to remove any dust or manufacturing residue from the burrs and internal components.
3. Wipe down the exterior with a clean, dry cloth.
4. Reassemble the grinder.

It is advisable to grind a small amount of old or inexpensive coffee beans and discard them before grinding beans for consumption. This helps to season the burrs and remove any remaining residue.

4. OPERATING INSTRUCTIONS

4.1 Adjusting Grind Size

The KINGrinder P2 offers precise grind adjustment for various brewing methods. The adjustment dial is located at the bottom of the burr assembly.

- To adjust, turn the adjustment dial.
- Turning clockwise (tighter) results in a finer grind.
- Turning counter-clockwise (looser) results in a coarser grind.
- Each "click" represents a fine adjustment of 0.0333mm. There are 30 clicks per full rotation.

Refer to the table below for recommended starting grind settings:

Brewing Method	Grind Size	Approximate Clicks from Zero (Finest)
Espresso	Very Fine	10-20 clicks
Moka Pot	Fine	20-30 clicks
Pour Over / Drip	Medium	30-50 clicks
French Press / Cold Brew	Coarse	50-70 clicks

Note: These are starting recommendations. Optimal grind size may vary based on bean type, roast level, and personal preference. Experiment to find your ideal setting.

4.2 Grinding Coffee Beans

1. Ensure the grind adjustment is set to your desired coarseness.
2. Remove the handle and open the top lid of the grinder.
3. Add up to 20g of whole coffee beans into the bean hopper.
4. Replace the top lid and attach the handle securely.
5. Hold the grinder firmly with one hand and rotate the handle clockwise with the other. Continue grinding until no resistance is felt, indicating all beans have been ground.
6. Unscrew the collection cup from the bottom to access your freshly ground coffee.

4.3 Brewing Method Examples

The KINGrinder P2 is versatile for various coffee preparations:



Moka Pot & Aeropress: Use a fine to medium-fine grind for these methods to ensure proper extraction and a rich flavor.



Pour Over / Drip Coffee: A medium grind is typically recommended for pour-over and drip coffee makers to allow for balanced extraction.



French Press: A coarse grind is essential for French press to prevent sediment in your cup and ensure proper immersion brewing.

5. MAINTENANCE

Regular cleaning will ensure your KINGrinder P2 maintains optimal performance and extends its lifespan.

5.1 Cleaning Instructions

1. **Disassembly:** Unscrew the collection cup from the bottom. The internal burr assembly can be easily removed without tools.
2. **Brush Cleaning:** Use the provided cleaning brush to thoroughly remove all coffee grounds and dust from the burrs, central shaft, and collection cup.
3. **Avoid Water:** **Do not wash the burrs or internal metal components with water.** Water can cause rust and damage the grinding mechanism.
4. **Exterior Cleaning:** Wipe the exterior of the grinder with a dry or slightly damp cloth. Ensure it is completely dry before reassembly.
5. **Reassembly:** Once clean, reassemble the grinder by carefully aligning the components and screwing the collection cup back into place.



Important: Keep the burr assembly dry. Do not use water for cleaning the burrs.



Tool-Free Disassembly: The grinder is designed for easy, tool-free disassembly for cleaning.



Cleaning Brush: Always use the provided brush for effective dry cleaning of the burrs.

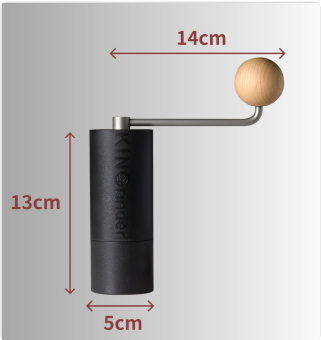
6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Difficulty grinding / High resistance	Grind setting is too fine; beans are too hard/dense; burrs are clogged.	Adjust to a coarser grind setting. Ensure beans are fresh. Clean the burrs thoroughly.

Problem	Possible Cause	Solution
Inconsistent grind size	Grind setting not properly locked; burrs are dirty; worn burrs (unlikely for new product).	Ensure the adjustment dial is securely clicked into place. Clean the burrs.
Static cling of grounds	Dry air conditions; certain bean types/roasts.	Lightly mist beans with a few drops of water before grinding (Ross Droplet Technique). Tap the grinder a few times before opening the collection cup. Use the cleaning brush to dislodge grounds.
Handle detaches during grinding	Handle not fully seated.	Ensure the handle is firmly pushed onto the shaft before grinding.

7. SPECIFICATIONS

- Brand:** KINGrinder
- Model Number:** 2BP2001-BK
- Color:** Black
- Material:** Stainless Steel (burr), Acrylonitrile Butadiene Styrene (ABS body)
- Item Weight:** 330 Grams (approx. 11.6 ounces)
- Product Dimensions:** 1.97"L x 1.97"W x 5.12"H (approx. 5cm L x 5cm W x 13cm H)
- Burr Type:** Conical, SUS420 Stainless Steel
- Grind Adjustment:** 30 clicks per rotation, 0.0333mm per click
- Capacity:** 20g (coffee beans)
- Country of Origin:** China
- Date First Available:** November 6, 2023



Visual representation of the grinder's dimensions: approximately 13cm in height, 5cm in width, with a 14cm handle length.

8. WARRANTY AND SUPPORT

For any questions, concerns, or support needs regarding your KINGrinder P2, please refer to the official KINGrinder store or contact customer service through your point of purchase.

While specific warranty details are not provided in this manual, it is recommended to retain your proof of

purchase for any potential warranty claims. For a more detailed user guide, a PDF version may be available from the manufacturer or retailer.

You can often find additional support and resources by visiting the [KINGrinder Store on Amazon](#).