

## AMZCHEF CG209-SV

# AMZCHEF Coffee Grinder CG209-SV Instruction Manual

Model: CG209-SV | Brand: AMZCHEF

## INTRODUCTION

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

## SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged before cleaning or when not in use.
- Do not immerse the appliance in water or any other liquid.
- Keep hands and utensils out of the bean hopper during operation to prevent injury.
- Ensure the bean hopper is correctly installed and locked before operating the grinder.
- This appliance is for household use only.

## PRODUCT COMPONENTS

Familiarize yourself with the parts of your AMZCHEF Coffee Grinder:

- Bean Hopper with Lid
- 40mm Stainless Steel Conical Burrs
- Digital LED Control Panel
- Grind Outlet
- Portafilter Holder
- Portafilter Holder Pad
- Stainless Steel Cup (100g capacity)
- Cleaning Brush

# 40MM STAINLESS STEEL CONICAL BURR

Stainless steel construction guarantees long-lasting use  
conical burr cesian produces unorsilake-likg grounds



Figure 1: Overview of the AMZCHEF Coffee Grinder and its accessories.

## SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the bean hopper, lid, portafilter holder, and stainless steel cup with warm soapy water. Rinse thoroughly and dry completely.
3. **Assemble Hopper:** Place the bean hopper onto the grinder base. Rotate the hopper clockwise until it locks securely into place. You should hear a "CLICK". Ensure the arrow on the hopper aligns with the lock symbol on the grinder base.
4. **Power Connection:** Plug the power cord into a standard 120V AC outlet.

## OPERATING INSTRUCTIONS

### 1. Adjusting Grind Settings

The grinder offers 24 precise grind settings, from coarse for French press to fine for espresso. To adjust, rotate the bean hopper to align the desired grind number with the indicator arrow on the grinder base.



Figure 2: Adjusting the grind settings by rotating the bean hopper. Settings range from French Press (coarse) to Espresso (fine).

### 2. Filling the Bean Hopper

Lift the hopper lid and pour fresh coffee beans into the hopper. The hopper has a capacity of 10.5 oz (approximately 300g) and features UV protection to maintain bean freshness.



### 3. Using the Digital Control Panel

The LED control panel allows for easy operation and function switching:

- **Cups Selection:** Grind for 2-12 cups of coffee.
- **Time Selection:** Adjust grinding time from 1-40 seconds in 0.5-second increments.
- **Espresso Settings:** Select single or double espresso shots.
- Use the '+' and '-' buttons to adjust the selected quantity or time.
- Press the Play/Pause button to start or stop grinding.

## DESIGN FOR ESPRESSO

Grind the coffee beans  
directly into portafilter.  
It is compatible with  
51mm and 58mm  
Espresso Portafilter



Portafilter holder pad



Portafilter holder



Figure 3: The digital LED control panel for selecting grind quantity and time.

### 4. Grinding into Portafilter or Cup

- **For Espresso:** Attach the portafilter holder and place your 50mm or 51/58mm espresso portafilter into the cradle. The grinder will dispense directly into it.
- **For Other Brews:** Place the included 100g stainless steel cup under the grind outlet to collect your freshly ground coffee.





Figure 5: The grinder supports dispensing into the stainless steel cup or a portafilter.

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Video 1: An overview of the AMZCHEF Coffee Grinder's features and operation, including grind settings and dispensing options.

## MAINTENANCE & CLEANING

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

1. **Unplug:** Always unplug the grinder before cleaning.
2. **Remove Hopper:** Rotate the bean hopper counter-clockwise to unlock and remove it.
3. **Clean Burrs:** Use the provided cleaning brush to remove any residual coffee grounds from the conical

burrs and the grind outlet.

- 4. **Wash Components:** The bean hopper, lid, portafilter holder, and stainless steel cup can be washed with warm soapy water. Rinse and dry thoroughly.
- 5. **Wipe Base:** Wipe the exterior of the grinder base with a damp cloth. Do not use abrasive cleaners or immerse the base in water.
- 6. **Reassemble:** Ensure all parts are completely dry before reassembling the grinder.

TROUBLESHOOTING

If you encounter issues with your grinder, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Grinder does not start / E3 Error Code	Bean hopper not correctly installed or locked.	Ensure the bean hopper is rotated clockwise until it clicks securely into place. The arrow on the hopper should align with the lock symbol on the grinder base.
Inconsistent grind	Burrs may be clogged with old coffee residue.	Clean the conical burrs thoroughly using the provided brush.
Grinder stops unexpectedly	Overheating due to prolonged use.	Unplug the grinder and allow it to cool down for at least 15 minutes before resuming operation.

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Video 2: A guide on how to resolve the "E3" error code, typically caused by an incorrectly installed bean hopper.

SPECIFICATIONS

Feature	Detail
Model Number	CG209-SV
Color	Silver
Material	Stainless Steel
Burr Type	40mm Stainless Steel Conical Burr
Grind Settings	24 (from coarse French Press to fine Espresso)
Grinding Speed	450 RPM (low speed for reduced static and heat)
Control Panel	Digital LED Touch Display
Hopper Capacity	10.5 oz / 300g (with UV protection)
Stainless Steel Cup Capacity	100g
Portafilter Compatibility	50mm, 51mm, and 58mm Espresso Portafilters
Product Dimensions	7.4"L x 5.1"W x 13.4"H
Item Weight	5.45 pounds

Feature	Detail
Voltage	120 Volts (AC)

## WARRANTY & SUPPORT

AMZCHEF products typically come with a one-year warranty. For detailed warranty information, product support, or service inquiries, please refer to the warranty card included in your packaging or visit the official AMZCHEF website. Our customer service team is available 24/7 to assist you.