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› [TIMEMORE](#) /

› [TIMEMORE Chestnut C3S Manual Coffee Grinder Instruction Manual](#)

## TIMEMORE C3S

# TIMEMORE Chestnut C3S Manual Coffee Grinder

User Instruction Manual

## 1. INTRODUCTION

Thank you for choosing the TIMEMORE Chestnut C3S Manual Coffee Grinder. This precision-engineered grinder is designed to provide a consistent and uniform grind for various brewing methods, enhancing the flavor and aroma of your coffee. Please read this manual carefully before use to ensure optimal performance and longevity of your grinder.

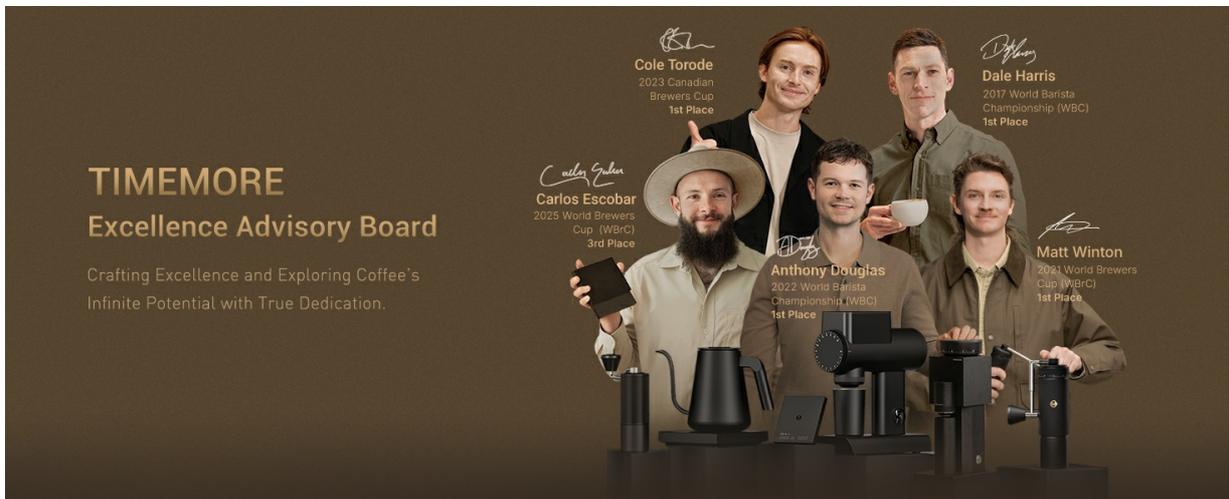


Image: The TIMEMORE Chestnut C3S Manual Coffee Grinder, showcasing its sleek design.

## 2. SAFETY INFORMATION

- Keep out of reach of children.
- Do not immerse the grinder in water or wash with water. Refer to the cleaning section for proper maintenance.
- Handle the burrs with care as they are sharp.
- Only use for grinding roasted coffee beans. Do not grind other substances.
- Ensure all parts are correctly assembled before use.

## 3. PACKAGE CONTENTS

- TIMEMORE Chestnut C3S Manual Coffee Grinder Body
- Grinder Handle
- Cleaning Brush
- User Manual

#### 4. PRODUCT OVERVIEW

The TIMEMORE Chestnut C3S features a durable full-metal aluminum alloy body and patented S2C stainless steel conical burrs for consistent grinding. Its compact design makes it ideal for both home and travel use.

## HIGH QUALITY BUILT TO LAST

ALUMINUM ALLOY BODY  
BUILT FOR PRECISE GRINDING AND LONGER LASTING



Image: The full metal body of the TIMEMORE Chestnut C3S grinder, highlighting its robust construction.

# PATENTED S2C660 STAINLESS STEEL BURR



TIME MORE®

- Minimized Fine Powder
- 100% Precision & Control in Grinding
- Spike-to-Cut Retain Coffee Full Flavor



Image: Close-up of the patented S2C stainless steel conical burr system.

# ANTI-SLIP DESIGN BETTER GRIP



Image: The anti-slip textured surface of the grinder for better grip.

## 5. SETUP

1. Unpack all components from the box.
2. Ensure the grinding burr assembly is securely in place at the bottom of the main body.
3. Attach the handle to the top shaft of the grinder. The handle is seated on top and does not lock in place, but it is designed to remain stable during grinding.
4. Twist the bottom collection cup onto the main body until secure.



Image: The fully assembled TIMEMORE Chestnut C3S Manual Coffee Grinder.

## 6. OPERATING INSTRUCTIONS

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### 6.1 Adjusting Grind Size

The Chestnut C3S features a stepless grind adjustment mechanism. To adjust the grind size, remove the collection cup and locate the adjustment dial at the bottom of the grinder. Turn the dial clockwise for a finer grind and counter-clockwise for a coarser grind. Each 'click' represents a step in adjustment. There are 36 different levels of adjustment.



Image: The grind adjustment dial, showing indicators for fine and coarse settings, with suggested click ranges for different brew methods.

## 6.2 Recommended Grind Settings (Approximate Clicks from Zero Point)

Brew Method	Recommended Clicks	Grind Type
Espresso	7-8 clicks	Very Fine
Pour Over Coffee	13-16 clicks	Medium
French Press	17-20 clicks	Coarse
Moka Pot	9-11 clicks	Fine
Aeropress	13-14 clicks	Medium
Siphon (cloth)	13-15 clicks	Medium
Siphon (metal, glass filter)	15-16 clicks	Medium-Coarse
Chemex	17-19 clicks	Coarse

*Note: These settings are approximate starting points. Adjust based on your specific beans, brewing*

equipment, and personal preference.

## 6.3 Grinding Coffee

1. Remove the top lid and handle.
2. Add your desired amount of roasted coffee beans into the hopper. The grinder can hold up to 25g of beans.
3. Place the handle back onto the shaft and secure the top lid.
4. Hold the grinder body firmly and turn the handle clockwise to begin grinding.
5. Continue grinding until all beans have passed through the burrs and the handle turns freely.
6. Unscrew the bottom collection cup to retrieve your freshly ground coffee.

Your browser does not support the video tag.

Video: Official TIMEMORE C2 Manual Coffee Grinder demonstration, showing the process of adjusting grind size, adding beans, grinding, and collecting grounds. This video is relevant for understanding the operation of the C3S model.

## 7. MAINTENANCE AND CLEANING

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The TIMEMORE Chestnut C3S is designed for low maintenance. **Do not wash the grinder with water.** Water can damage the internal components and burrs, leading to rust and affecting grinding performance.

### 7.1 Regular Cleaning

1. After each use, tap the grinder gently to dislodge any remaining coffee grounds.
2. Use the included cleaning brush to brush away any fine particles from the burrs and inside the collection cup.
3. For a more thorough cleaning, you can use an air blower to remove stubborn dust and grounds.



Image: Visual guide for cleaning the grinder using a brush and air blower, emphasizing no water washing.

## 8. TROUBLESHOOTING

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- **Grinder feels stiff or difficult to turn:** Check if the grind setting is too fine. Adjust to a coarser setting. Ensure no foreign objects are in the hopper.
- **Inconsistent grind:** Ensure the burr assembly is tightened correctly. If the issue persists, check for any damage to the burrs.
- **Grinder not producing grounds:** Verify that coffee beans are loaded into the hopper and that the burrs are not completely closed (set to the finest possible setting without grinding).

## 9. SPECIFICATIONS

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- **Brand:** TIMEMORE

- **Model:** C3S
- **Material:** Aluminum Alloy Body, Stainless Steel Burrs
- **Item Weight:** 1.17 lbs (530g)
- **Product Dimensions:** 2.56"L x 2.56"W x 7.48"H
- **Bean Capacity:** Up to 25g
- **Grind Adjustment:** Stepless (36 clicks)
- **Country of Origin:** China

## 10. WARRANTY AND SUPPORT

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For warranty information and customer support, please refer to the documentation included with your purchase or visit the official TIMEMORE website. Keep your proof of purchase for any warranty claims.