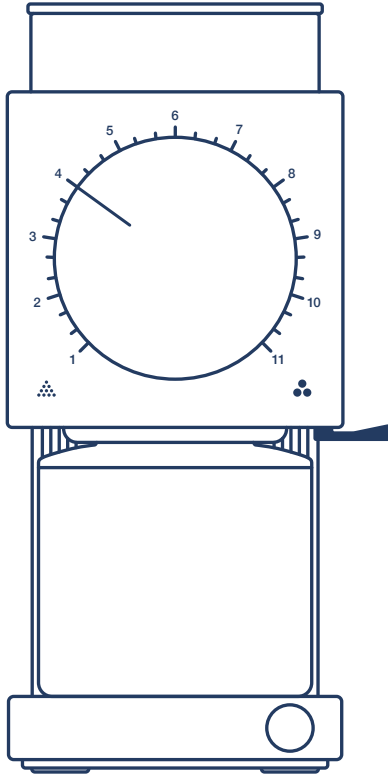




Ode Brew Grinder

Quick Start and Brewing Guide



Hey there,

They say good things happen to those who grind.

But good things also happen to those who kick back, relax, and let me take care of their morning cup. Prismo plunges, precise pour-overs, or French pressing with finesse. Name your brewing method, I can handle it.

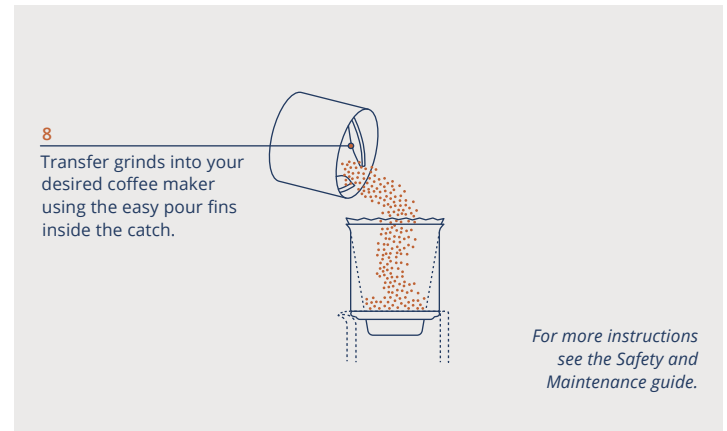
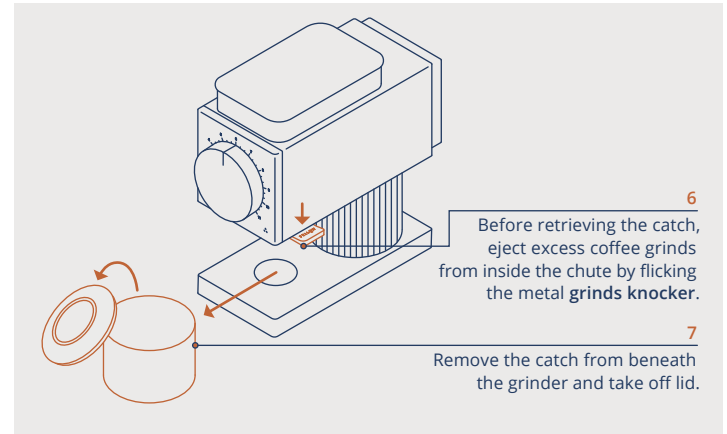
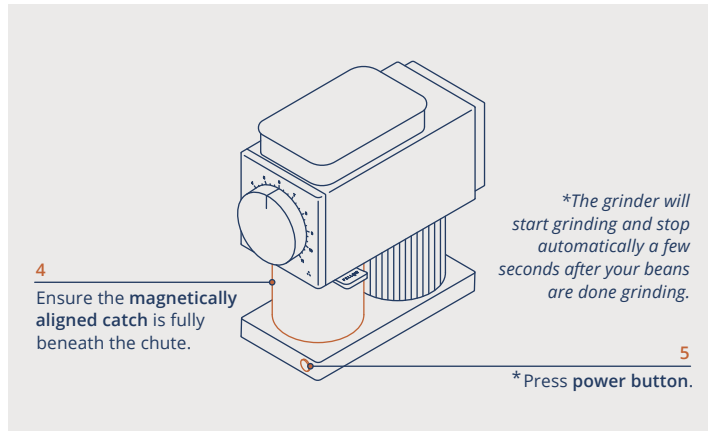
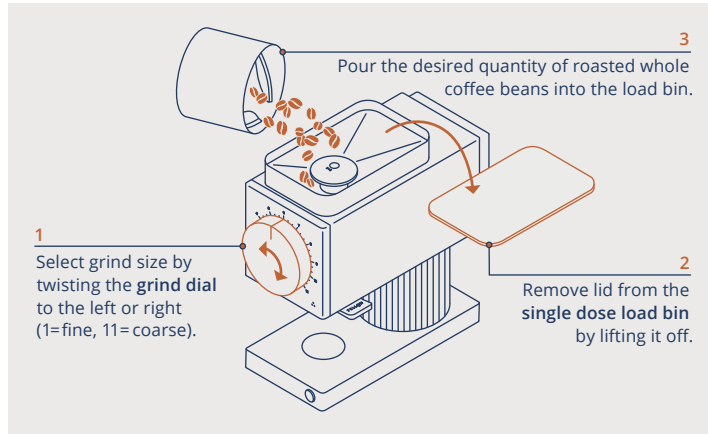
Clean and quiet, my friends call me stealthy. But don't you dare stow me away. Café features run through my veins but the countertop is my stage. Pass me the mic...or your favorite bag of beans.

Rise and grind, baby!

Love, Dde

QUICK START GUIDE

Please read the safety manual fully before turning on and using your grinder.

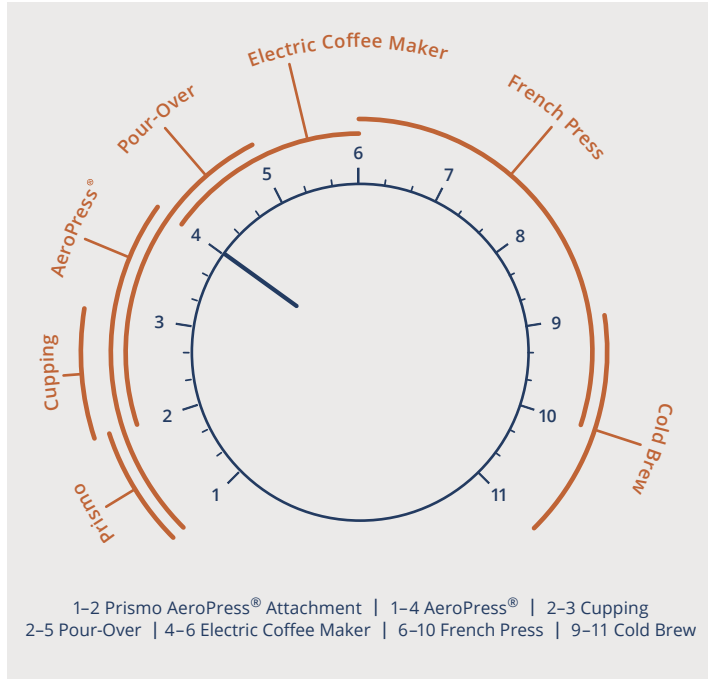


GRIND SETTINGS

Dialing in your grind settings

Slowly rotate the grind dial left or right to align with the desired number setting on the coarseness scale. Turning the dial to the right (clockwise) produces a coarser particle size and left (counterclockwise) produces a finer particle size. The settings shown in the table below can be used as a general guideline. *Please do not use setting 1 for your first 10 lbs of coffee as the burrs will "chirp" and hit each other.*

Note: Partially ground coffee beans may remain between the burrs after the grinder is turned off. Before making grind adjustments, please run the grinder to clear any leftover coffee beans.



COFFEE TIPS



Fresh is best! We recommend grinding whole bean coffee right before brewing. While some coffee will age faster or slower based on how dark it's roasted, we generally recommend enjoying beans under four weeks old. Older beans tend to dry out and lose their flavor which can cause static.



If you don't use your grinder often (every day to every other day), we advise clearing old grinds that may remain in the chute before use. If any old coffee residue is sitting inside the grinder, it might affect the taste of your next brew. To clear the chute out, pre-grind a small amount first (7g / 0.25oz) and discard.



Coffee brewing is a fun chemistry experiment, and everyone has their own personal preferences for taste. Try playing with types of coffees, volumes of doses, and the grind size to better dial in your favorite brew.



Do not store beans in the load bin. Optimal storage is in a temperature-controlled environment with limited oxygen and out of the sun. We recommend our Atmos Vacuum Canisters to extend the shelf life of your coffee up to 50%.



When making a pour-over, if your brew is clogging before it is finished, try again using a coarser grind.

Find more information at:
Fellowproducts.com/odemannual