

VEVOK O20 Chef Coffee Grinder User Guide

Home » VEVOK » VEVOK O20 Chef Coffee Grinder User Guide 12

Contents

- 1 VEVOK O20 Chef Coffee Grinder
- 2 Before Use
- 3 How to Use
- **4 Grind Setting Guidelines**
- 5 Tips for Use
- **6 Care and Precautions**
- 7 Troubleshooting
- 8 Documents / Resources
 - 8.1 References
- 9 Related Posts



VEVOK O20 Chef Coffee Grinder



Parts of O20 Coffee Grinder

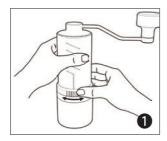


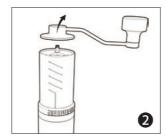
Before Use

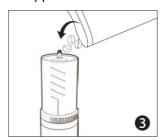
- Read this guide carefully, and keep it safe for future reference.
- This coffee grinder comes in already assembled, so no additional work is required.
- For its first use, it is recommended to grind a small amount of coffee beans on an espresso setting to clean and season the grinder core, which will allow for a smoother opera?on in the future.
- Only use coffee beans in this grinder.

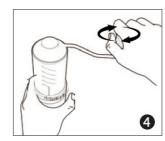
How to Use

- 1. Read this guide carefully, and keep it safe for future reference.
- 2. Take the lid away from the top of the grinder to expose the hopper.





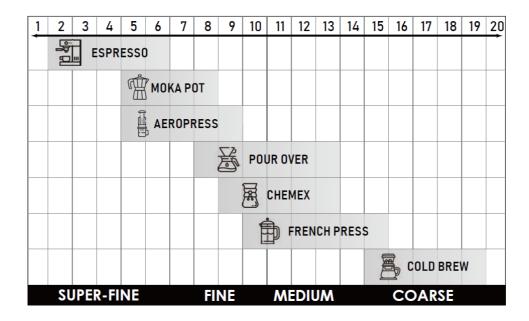




- 3. Fill in the hopper with the desired amount of coffee beans.
- 4. Fill in the hopper with the desired amount of coffee beans.

Grind Setting Guidelines

IMPORTANT: Avoid grinding at the setting mark 0. Forced grinding in this setting could damage the grinder blades. O20 Coffee Grinder allows for 20 different coffee coarseness settings, each a little coarser (0.15mm drop) than the one before. With all these multiple options, the O20 Coffee Grinder can achieve coarseness that works perfectly with all kinds of coffee brewing methods. The adjustment dial ring is equipped with many markings that will match in line with the upper reference mark when a coarseness setting is chosen. To adjust the coarseness, the adjustment dial ring should be turned from left to right; closer it is to the 0 mark, the finer the coffee grounds will be; the closer it is to the 20 mark, the coarser.



Tips for Use

- Grind size will affect the resulting coffee brew; therefore, it's important to use the correct coarseness for the chosen extraction method.
- Different coffee bean roasting levels might require different coarseness.
- We recommend experimenting with different coarseness sizes until finding the one that fits the required needs.
- The coffee bean jar can be used to transport and measure coffee beans.
- If static is encountered when grinding coffee beans, it might be due to weather or friction. The seasoning of the grinder core will reduce this issue, but there are methods like spraying a light mist of water on the coffee beans before filling the hopper.
- Try to adjust the setting before adding the coffee beans to avoid any jamming.

Care and Precautions

- This grinder is intended for coffee beans; please abstain from trying to grind other kinds of elements.
- Don't use any cleaning products to clean any part of the O20 Coffee Grinder.
- Grinder core: clean both internal and external parts using the included brush or an air pump.
- · Bean jar: clean it using a damp cloth or in the sink.
- Body of the grinder: can be cleaned by using a damp cloth.
- Make sure that every part of the grinder is completely dry before using again.
- Don't use any cleaning products to clean this grinder.
- The normal range to clean the grinder is once a week, but this might vary with how frequently it's being used.
- Keep the grinder out of reach of children without supervision; there are sharp edges and blades in it.
- Do not disassemble the internal mechanism without asking for instructions from our service first.
- Using this coffee grinder carefully will allow for a lifetime of use. Dropping it from heights or hitting it hard will shorten its lifespan.
- Use the coffee grinder only with coffee beans; do not try to grind other kinds of beans, as it could damage the delicate parts and settings of the grinder core.
- The product might vary from the promotional images and packaging; this is within the normal range.
- Store the grinder in a dry environment.



Troubleshooting

Problem	Possible Reason	Solution
There are beans in the h opper but the grinder doe sn't grind.	Some beans might have stopped themselves from going down the hopper.	Move the beans in the hopper with the help of a spoon or shake the grinder from side to side. Keep grinding normally.
The hand crank can't be moved, it's stuck.	Big pieces of coffee grounds might have gotten stuck in the grinder co re.	Change the grinder setting to the coarsest (nu mber 20) and start grinding again. To avoid this problem, it's recommended to change the settings before adding coffee beans to the hopper.
The adjustment ring is st uck, can't be moved.	There is something stuck in betwe en the grinder core blades.	Try to grind away the stuck piece if it's coffee. Otherwise, please contact our support for a dis assembly manual. Do not try to disassemble by yourself.

Extras

You can visit our website or social media to access extra information in regards of our products, grinding methods and brewing techniques. Please consult our after sales service for warranty and lifetime consultation service.

For disassembly instructions contact our after sales service at info@vevok-chef.com www.vevok-chef.com

Documents / Resources



<u>VEVOK O20 Chef Coffee Grinder</u> [pdf] User Guide O20 Chef Coffee Grinder, O20, Chef Coffee Grinder, Coffee Grinder, Grinder

References

- wevok-chef.com
- User Manual

Manuals+, Privacy Policy

This website is an independent publication and is neither affiliated with nor endorsed by any of the trademark owners. The "Bluetooth®" word mark and logos are registered trademarks owned by Bluetooth SIG, Inc. The "Wi-Fi®" word mark and logos are registered trademarks owned by the Wi-Fi Alliance. Any use of these marks on this website does not imply any affiliation with or endorsement.