



VSSL JAVA Hand Coffee Grinder User Guide

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VSSL JAVA Hand Coffee Grinder

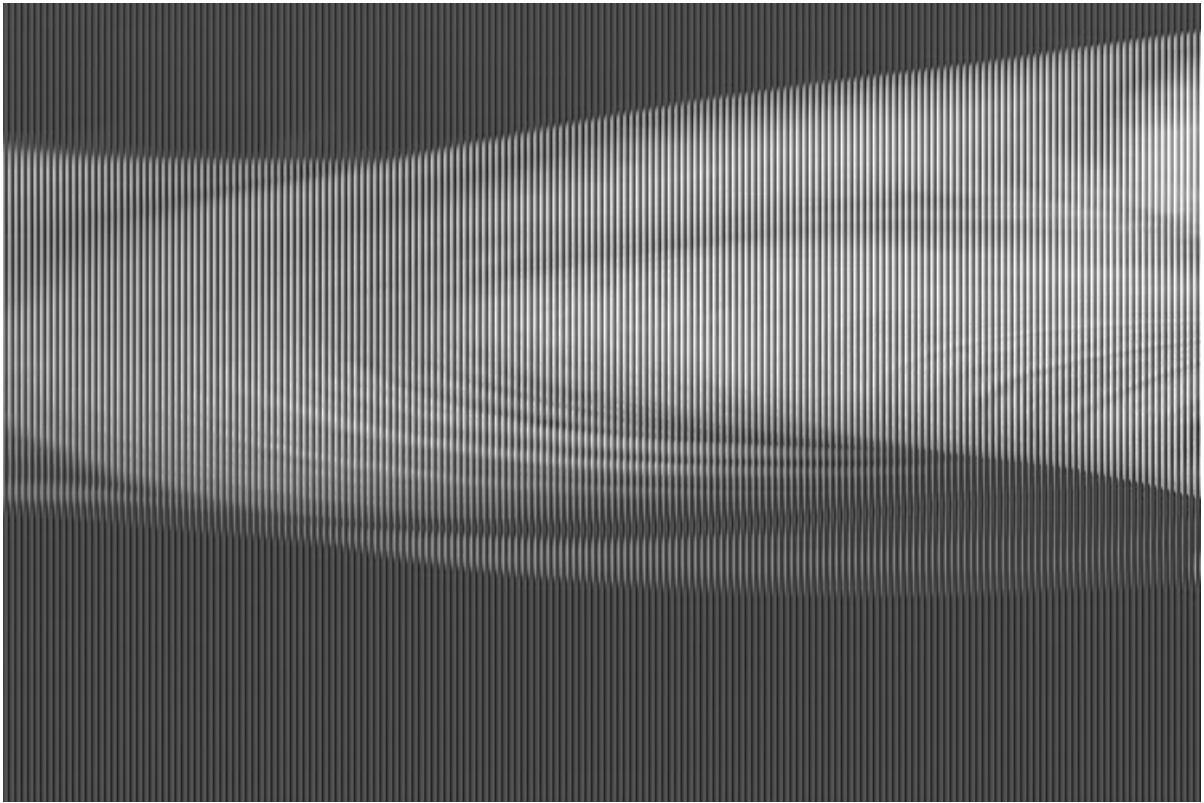


**BREW EPIC COFFEE,
ANYWHERE**

INSTRUCTIONS

STEP 1 REMOVE AND FILL

Press the release button while pulling on the end cap to remove. Once removed, fill with the desired amount of coffee beans.



Fill with the desired amount of coffee beans up to the fill point.
~ 20G TO FILL POINT

STEP 2

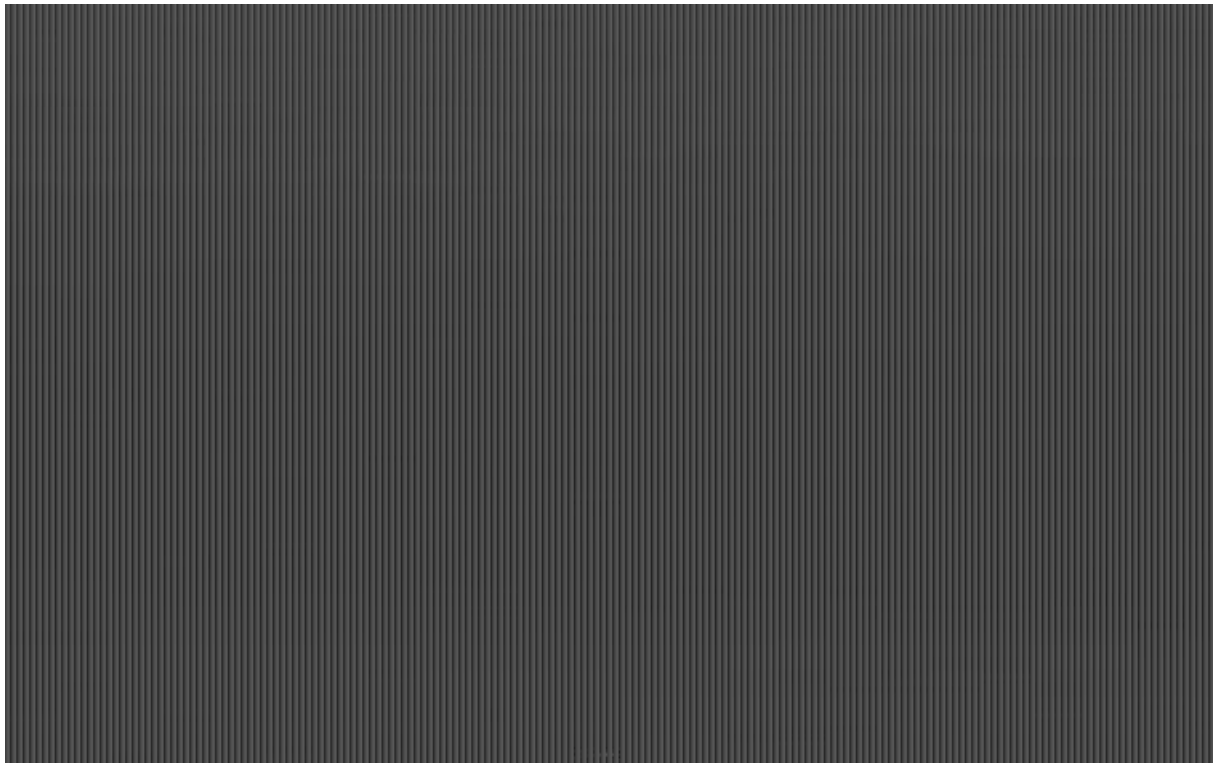
ATTACH

Place end cap onto grinding bolt, press on firmly to ensure closure.

STEP 3

UNSCREW AND FLIP

Unscrew the carabiner attachment. Pull up and flip over to operate as a grinder handle.



STEP 4

EXTEND + GRIND

Extend the grinder handle as required for grinding assistance.

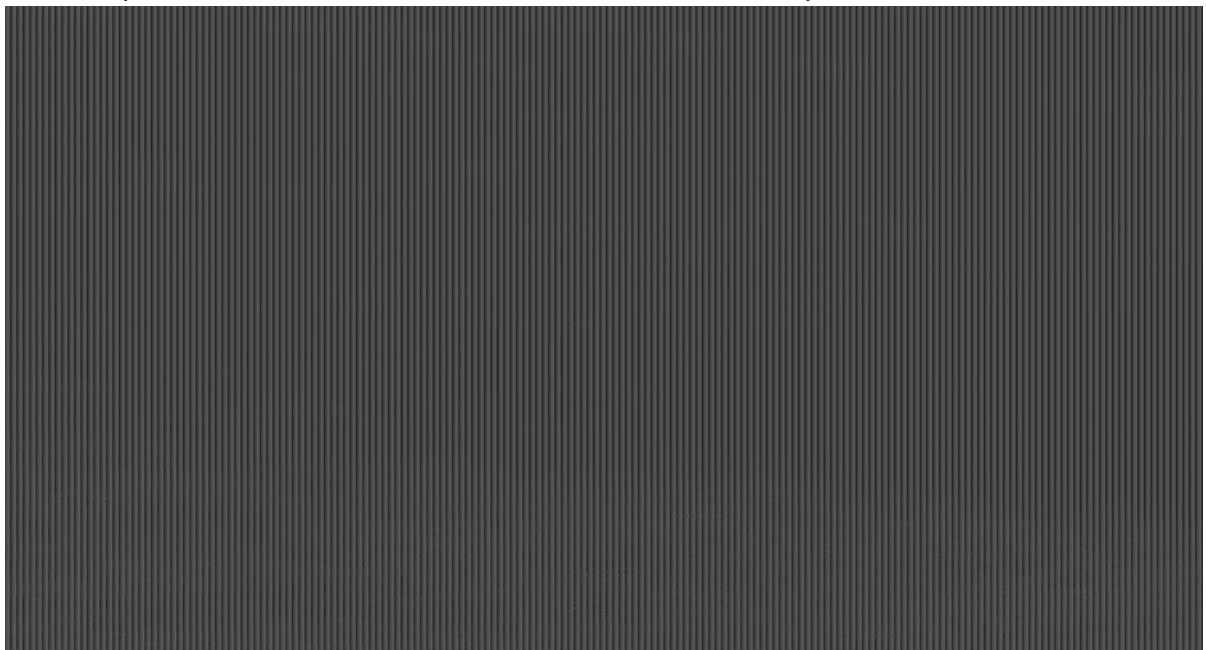


First, remove the grind catch then:

Turn clockwise for finer grinds

Turn counter-clockwise for coarser grinds

For a quick reference, starting with your adjustment dial at default, turn approximately 10 clicks clockwise for grinds suited for pour over. Turn an additional 10 clicks clockwise for Aeropress.



And if you happen to have forgotten your brew equipment, there's always Cowboy Coffee! This requires extra coarse grinds, which are achieved by rotating 10 clicks counterclockwise from the default setting. Just keep in mind that the carabiner end cap should be attached while you're grinding.

The VSSL JAVA has 50 different grind settings, so adjust as needed to get to the perfect consistency for your brew method!

IT STARTS WITH FRESH GRINDS!

The VSSL JAVA is a premium handheld coffee grinder designed specifically for outdoor use. Here's how to get the best results

STEP 1

USE A QUALITY GRINDER

Fresh grinds = more flavor.

Fresh grinds deliver an undeniable boost in flavor profile. That's why a top-quality grinder like the VSSL JAVA is a must-have. The key part of the grinder is its bean cutting tool, the "burr" (or burr mill).

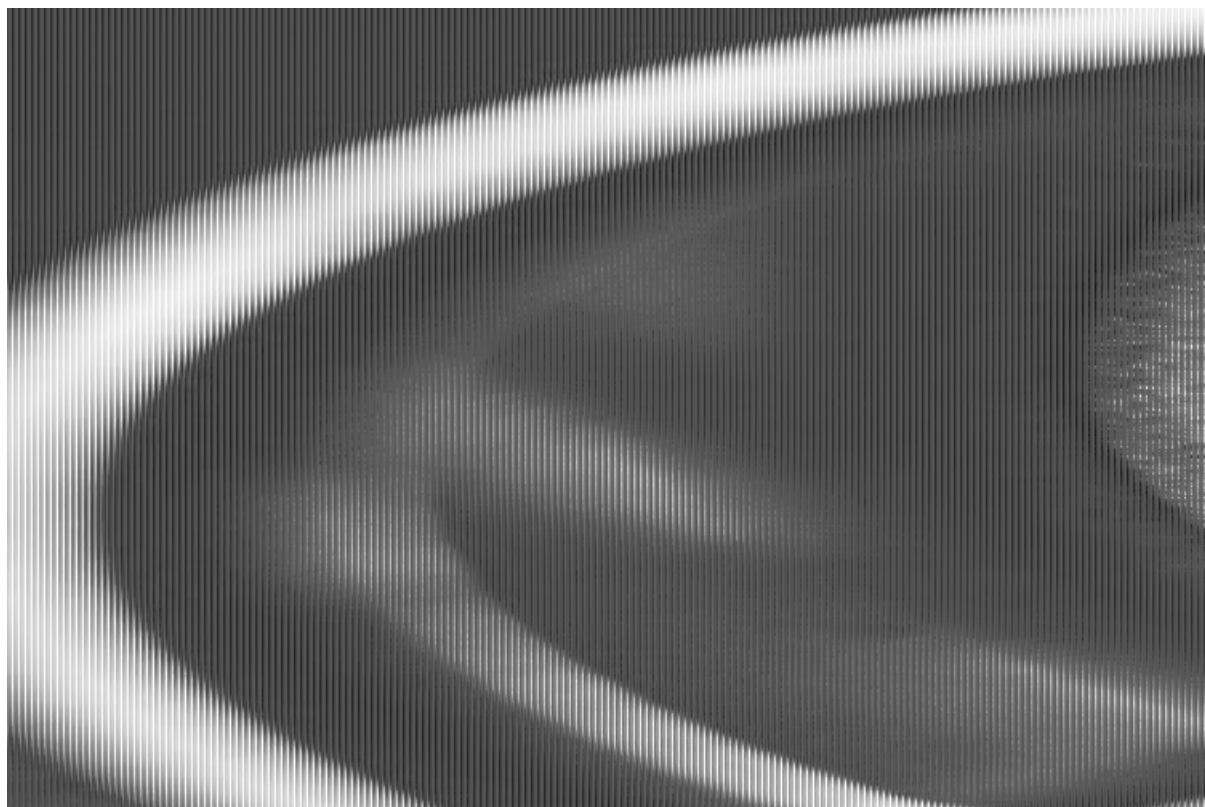
STEEL BURR:

IT'S ALL ABOUT GRIND

CONSISTENCY

VSSL JAVA uses a best-in-class stainless-steel burr grinder, which always mills your beans to a consistent size and shape. It's easier to cut and takes less time and energy. Blade grinders can result in lumpy, irregularly sized grinds, which mars the taste of your cup.

PREMIUM STAINLESS STEEL BURR



STEP 2

FILTER YOUR WATER

Coffee is 99% water. If your water tastes bad, your coffee will taste bad, too. A good filter removes unwanted tastes from your brew.

STEP 3

BEAN TO WATER RATIO

BEAN-TO-WATER: YOUR QUICK GUIDE

Keep it simple: With beans filled to the fill line, your VSSL JAVA will give you 8oz of strong coffee, regardless of your brew method.

FOR THE PROS:

PRE-MEASURE YOUR BEANS

AT HOME AND BRING EXACTLY WHAT YOU NEED, READY TO GRIND.

STEP 4

COFFEE FRESHNESS

The beans' aroma and flavor are protected within their shells. But once roasted, they start losing those compounds. We strongly prefer freshly roasted beans. After grinding, that loss of aroma and flavor accelerates dramatically. Start brewing right after grinding for the best taste and coffee aroma possible.

When adjusting from coarse to fine, previously ground beans lodged in the burr set can hinder the adjustment. Simply tap the JAVA unit while holding it upside down to remove the grinds.

RECOMMENDED BACKCOUNTRY BREW METHODS

BREW METHOD #1 AEROPRESS

WHAT YOU'LL NEED

- Fresh grinds from the VSSL JAVA
- Aeropress brew kit with a filter, scoop, and stirrer, as well as a pot to boil water in
- Mug: Check to be sure the mouth fits your Aeropress

BACKCOUNTRY BREW SPECS

OPTIMAL GRIND: FINE, SIMILAR TO SEA SALT BREW TIME: ~ 2 MINUTES

STEP BY STEP GUIDE:

With the filter in place, screw the cap over the end of the Aeropress. Place it on the mug. Add the fresh grinds to the brewer. Pour in boiling water until it's halfway full. Stir for 10 seconds, then finish filling the brewer with the rest of your water. Insert the rubber stopper (plunger) and press gently, pausing when you feel resistance, until the plunger reaches grounds. Remove filter cap, push plunger to eject used coffee and rinse seal.

* REFER TO YOUR AEROPRESS GUIDE FOR MORE DETAILS

BREW METHOD #2 POUR OVER

THE SET UP

- Fresh grinds from the VSSL JAVA
- Cone, filter, and pot to heat water in
- Large mug to hold your brew

BACKCOUNTRY BREW SPECS

OPTIMAL GRIND: MEDIUM COARSE,

SIMILAR TO ROCK SALT (JAVA DEFAULT SETTING) BREW TIME: 3 MINUTES, 15 SECONDS



STEP BY STEP GUIDE:

Place the filter into the cone and open it. Add the coffee into the filter. Slowly pour in enough of the hot water to wet the grinds. Stir and wait 20 seconds. Slowly pour in about half of your remaining water, then wait 20 seconds for the liquid to drain into the filter. Add the remaining water and let the brew finish filtering. Remove the filter and enjoy!

BREW METHOD #3 COWBOY COFFEE

THE SET UP

- Fresh grinds from the VSSL JAVA
- A mug, a pot to boil water, plus a splash of cold water on hand

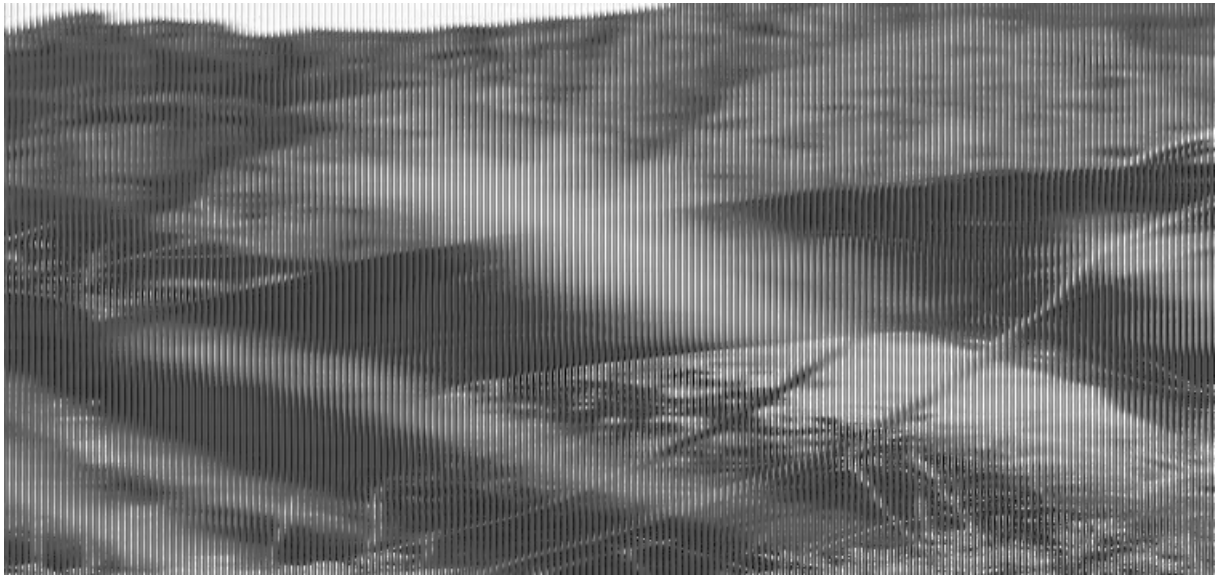
BACKCOUNTRY BREW SPECS

OPTIMAL GRIND: COARSE IS BEST

(COWBOYS COULDN'T HAVE BEEN TOO FINICKY!) BREW TIME: 2-3 MINUTES

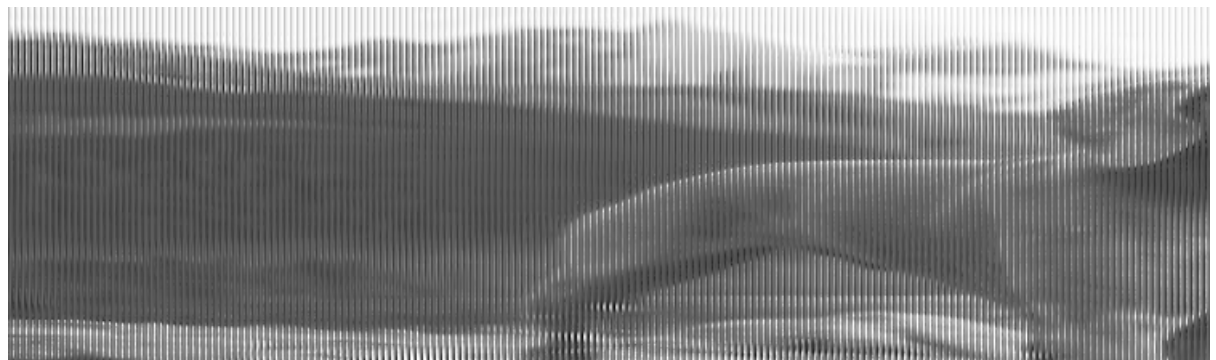
STEP BY STEP GUIDE:

As the water is boiling, add the fresh grinds to the pot. Leave the top open and wait 2-3 minutes. Remove the pot from the heat and set aside. Add a splash (~1:16 cold to warm) of cold water to help the grinds settle. Slowly pour the coffee into your mug so that you don't disturb the grounds that have settled at the bottom.



USAGE TIPS

- Don't grind anything other than coffee beans
- Don't put liquid inside the grinder chamber
- If grinding becomes difficult, reverse direction for a few turns, and then continue
- If it's jammed, inspect the burr mechanism, locate the obstruction, and carefully remove
- The carabiner should only support the weight of the VSSL JAVA unit



CLEANING INSTRUCTIONS

CLEANING YOUR VSSL JAVA:

We've made it simple to clean your VSSL Java. Use the supplied brush to keep the grind catch, adjustment dial and main cylinder (hopper) free of debris.

Periodically residue can build up in the catch, so a more thorough scrubbing might be required.

CAUTION: TO PREVENT DAMAGE TO YOUR VSSL JAVA DO NOT PUT IT, OR ANY COMPONENTS, IN THE DISHWASHER.

If residue begins to build up in the burrs, a more advanced cleaning is needed. The VSSL JAVA can be disassembled easily.

Here's the step-by-step process:

1. On a clean, flat surface, remove the grind catch (1).
2. Remove the adjustment dial nut (2). Turn counterclockwise until it comes off.
3. Remove the adjustment plate (3) and burr (4) from the hopper, along with the spring (5) and lower bearing (6). The bearing sits in a frame within the hopper. If needed, tap the bottom of the hopper against a solid surface to remove it.
4. Now, remove the upper bearing (8) and bearing washer (9) by sliding the grinding bolt out (10). If needed, gently tap the top of the hopper against a solid surface to remove the bearing.

5. Lay the parts out in order, so it will be easier to re-assemble once the cleaning is finished. Follow the diagram for help.
6. Clean each piece with a brush or buffing pad.

CAUTION: BE CAREFUL CLEANING THE BURRS, BECAUSE THEY HAVE SHARP EDGES. A COTTON SWAB OR Q-TIP TO CLEAN THE EDGES AND GROOVES SAFELY TO REMOVE BUILD-UP. DO NOT WASH THE BEARINGS. SIMPLY REMOVE THEM AND WIPE OFF WITH A DRY CLOTH OR BRUSH.

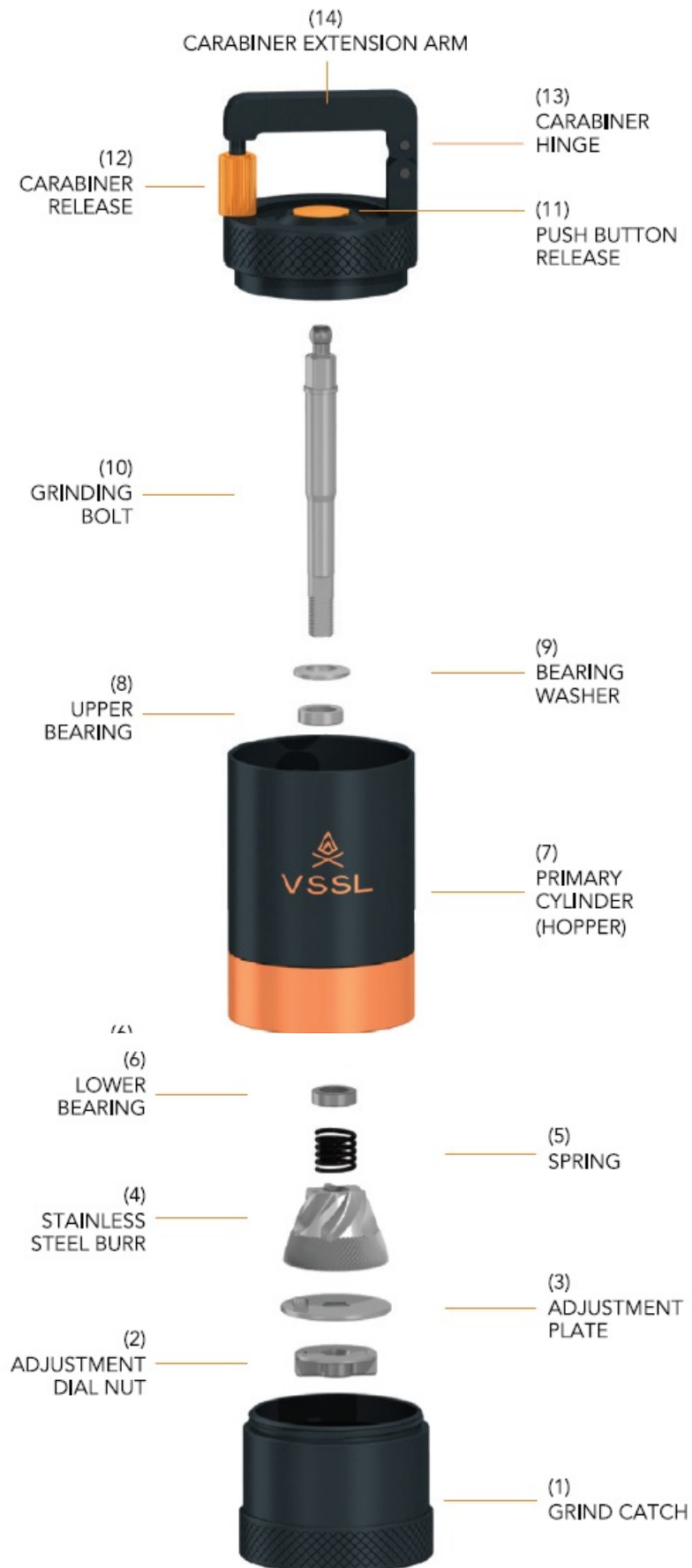
Use a scrub brush to clean the inside of the hopper. The push button release mechanism (11) can't be removed, but use a cotton swab or Q-tip to remove build-up. The carabiner release (12) and carabiner hinge (13) shouldn't need cleaning, but may need lubrication. A household, food-grade lubricant will work. You can also lightly lubricate the carabiner extension arm.

RE-ASSEMBLY:

1. To begin, ensure both bearings are nested back in place within the grinder body. Slide the grinding bolt from the top to the bottom, so the threaded end is at the copper band end of the unit.
2. Slide the spring over the grinding bolt. Slide the burr over the grinding bolt, and then slide the adjustment plate over the bolt against the burr. Ensure the adjustment plate aligns so it fits into a depression on the burr.
3. Press down on the adjustment plate to expose enough of the grinding bolt threads so you can begin screwing on the adjustment dial.

Note: Re-positioning the adjustment dial nut flush with the top of the grinding bolt is the default setting for medium-coarse grinds, recommended for pour over brew method.

PARTS REFERENCE



WARRANTY

All VSSL products are backed by a Limited Lifetime Warranty, with exclusions. Your VSSL JAVA unit is covered for life against material and workmanship defects.

The burr mechanism is built for around 6,000 grind cycles. After that, consider replacing it. Wear and tear on the burr mechanism is not covered under the warranty.

Get the full details of your warranty online at: <https://www.vsslgear.com/pages/warranty>

Available Replacement Parts:

- Carabiner End Cap
- Grind Catch
- Burr
- Grind Dial
- Handle Grip

ABOUT VSSL

VSSL doesn't just make quality outdoor gear, we also care about making an impact on our community. That's why, since we first started, we've partnered with Communitas; a not-for-profit that serves young people with special needs. It's often hard for these young folks to find good employment that is sustainable, so we decided to help make a change.

These exceptional people make up the majority of our warehouse staff and package and assemble our products after all the parts arrive at our facility in Abbotsford B.C. We love having them as a part of the VSSL family and we're extremely proud of their work; we've maintained a defective rate of less than 1% in the entire history of the brand.

Thanks for helping us make a difference.

It's the best way to stay in the know about our latest product releases and exclusive giveaways.

VSSL® & VSSL JAVA®

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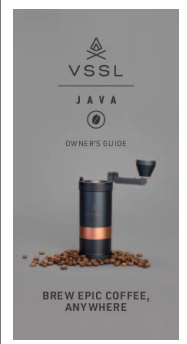
1338 RIVERSIDE ROAD

ABBOTSFORD, BC V2S 8J2

CONTACT: SUPPORT@VSSLGEAR.COM

WWW.VSSLGEAR.COM

Documents / Resources

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