



MASTER
CONICAL ENGINEERING

FRESH ON DEMAND

F10 MASTER CONIC OD

F10 CONIC OD

F8 OD

Congratulations on your new Compak grinder!

Compak Coffee Grinders is the result of a tireless dedication in the pursuit of perfection from more than 4 decades operating in the world of coffee. We have made this possible through a combination of experience, a passion for innovation, and the goal of excellence, in attaining the satisfaction of our valued customers.

*Our company participates in the promotion of high quality specialty coffee around the world through our work with leaders in the industry, such as the National Institute of Italian Espresso (INEI). We guarantee the specified dose and grind to meet the requirements set out for an authentic **Espresso Italiano**.*

Our grinders are subjected to rigorous quality testing, and meet the highest standards, both safety and sanitary, as set out by the leading international safety and sanitary standards laboratories.

We hope you enjoy new Compak grinder.

Team Compak

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1. SAFETY MEASURES



NOTE: The manufacturer will not be held responsible for any damages resulting from improper use of the equipment, or for not following the safety measures as outlined below.

Safety measures incorporated into our grinders:

- **Special screw to maintain the hopper fixed in place.**
- **Access restrictor in the grind group.**

Owners: Please pay careful attention with the following instructions:

- The grinder should be used exclusively for the function for which it was designed: grinding whole bean coffee.
- Do not use this grinder to grind other types of food products such as dry fruit, sugar or spices.
- The grinder should not be used by children or individuals with physical, or mental limitations that could result in risk of injury or misuse.
- Any other use of the machine will be considered improper and dangerous.
- Do not put liquids in contact with internal or external parts of this grinder while **ON** or **OFF**, with the exception of parts expressly outlined in the “CLEANING” section of this manual. If liquids do come in contact with the grinder, immediately disconnect electrical connection and carefully clean the affected areas. If it is necessary to access the interior parts of the grinder, contact your local service professional.
- In case of any damage to parts or components, we recommend contacting your local service professional to help with repair or replacement of such parts, thereby guaranteeing the maintenance of the security standards of the grinder.
- Only an authorized distributor should replace the main power cable of the grinder.

SOUND DECIBEL LEVEL

The level of sound emitted in different models is:

Sound decibel level	With coffee
F10 MASTER CONIC OD	67,8 dB
F10 CONIC OD	67,8 dB
F8 OD OD	72,2 dB

2. DESCRIPTION

Your new grinder has been designed using the most sophisticated technologies in existence. The result is a product of high quality that offers the assurance of the best results possible. Our products are manufactured by hand, one by one, following the strictest quality requirements. In the manufacturing process, we use only the highest quality materials (aluminum, stainless steel, etc.) especially designated for being in contact with food stuff.

For the optimum functionality of the grinder models described in this user manual, the maximum work cycles are as follows:

Model	Working cycle	
	Function	Stop
F10 MASTER CONIC OD		
F10 CONIC OD	8 sec.	20 sec.
F8 OD		

3. INSTRUCTIONS



3.1. This manual is designed to provide the necessary information to correctly install, use and maintain the grinder, as well as to highlight precautions for users to keep in mind. To ensure the best operation of the coffee grinder, please follow the instructions as outlined in this manual. This manual should be saved for the life of the grinder, and should always be at the disposal of the operator.

3.2. This manual contains special terminology such as:

- Words in **BOLD** indicate important points or terminology.
- Numbers in parentheses after a word, indicate the location of this item in a parts diagram.

Example: (1) - 1 Hopper lid

- Icons:


Information	Attention
	

4. IDENTIFICATION

In the grinder information plaque is the following manufacturing/product information.



NOTE: The manufacturer reserves the right to change components/configurations of any model, according to the different geographic market demands.

		
MODEL <input type="text"/>	SERIAL NUMBER <input type="text"/>	
ELECTRICAL DATA <input type="text"/>	DATE OF MANUFACTURE <input type="text"/>	ORDER <input type="text"/>
OPTIONS <input type="text"/>	OBSER. <input type="text"/>	
COMPAK Coffee Grinders S.A. Pol. Ind. Can Barri, Molí Barri, parcel·la B, 08415 Bigues i Riells Barcelona, Spain		

5. TECHNICAL CHARACTERISTICS

5.1. Usage

The coffee grinders are intended for use on commercial premises and facilities where ground coffee is required, or in small stores that sell coffee. The grinder must only be used to grind coffee beans. Any use other than this will be considered improper and dangerous.



NOTE: The manufacturer will not be held responsible for any damages resulting from improper use of the equipment, or for not following the safety measures as outlined below.

5.2. Technical data

Model		100 V 50 Hz	100 V 60 Hz	110 V 60 Hz	220 V 60 Hz	230 V 50 Hz	240 V 50 Hz	400 V ψ 50Hz	208 V 60 Hz	
F10 MASTER CONIC OD	Electrical power	850	1.000	935	930	950	975	780	840	(W)
	Spin speed	326	378	325	388	340	345	350	390	rpm
F10 CONIC OD	Electrical power	890	960	810	810	800	850	780	840	(W)
	Spin speed	335	388	400	375	325	331	350	390	rpm
F8 OD	Electrical power	750	810	860	735	730	840			(W)
	Spin speed	1.250	1.540	1.600	1.600	1.325	1.330			rpm

	Model						
	F10 MASTER CONIC OD		F10 CONIC OD		F8 OD		
Ø Burrs	2.65 Conical 68		2.65 Conical 68		3.3 83		in mm
Production 50Hz*	37 17		33 15		33 15		lb/h Kg/h
Production 60Hz*	44 20		38.5 17,5		38.5 17,5		lb/h Kg/h
Dose time 50Hz (7 gr)*	1,6		1,9		1,6		Seconds
Dose time 60Hz (7 gr)*	1,4		1,7		1,4		Seconds
Hopper capacity	4.18 1.900		4.18 1.900		4.18 1.900		lb Kg
Mini-hopper capacity (optional)	1.21 550		1.21 550		1.21 550		lb Kg
Net weight	45.3 20,50		37.25 16,93		28.60 13,00		lb Kg
Height	29.13	740	26	660	26	660	
Width	8.46	215	8.46	215	8.46	215	
Depth	15.74	400	17.74	400	17.74	400	
	in	mm	in	mm	in	mm	

* Production is based on a medium-roasted coffee and an Espresso grind.

6. EXTERNAL COMPONENTS



7. INSTALLATION

7.1. General warnings



The person installing the grinder should carefully read this instruction manual before installation. The installation of this machine should be completed by qualified and authorized personnel, and all norms of safety and sanitation should be followed.

7.2. Important warnings



The operator of the grinder should be a responsible adult, and a never a minor or person incapable of safely using such equipment. **When using the grinder, the following precautions should be followed:**

- No bare feet.
- No wet hands or feet.
- Do not submerge in water.
- Do not expose the grinder to sun or other atmospheric conditions.
- Do not place any type of object in the coffee entrance or exit while the grinder is running. (It should be kept in mind that the cutting burrs continue turning for a couple revolutions after the grinder is powered off).
- To disconnect the grinder, use the main power switch and never the power cable, to avoid a possible short circuit.

7.3. Where to use



The grinder should be installed on a flat, stable surface. The minimum dimensions of the work space should be as follows:

	Model		
	F10 MASTER CONIC OD	F10 FRESH, F8 OD	
Height	29.53 750	26 670	in mm
Width	9.05 230	9.05 230	in mm
Depth	16.75 420	16.75 420	in mm

7.4. Grinder installation

Before grinder installation, the following should be considered:

- The grinder information plaque data coincides with the electrical system on site.
- The electrical outlet coincides with the grinder plug.
- The electric power at the location of installation should meet the minimum required to properly run the grinder.
- The installation site should have the proper electrical overload protections.
- The grinder should be properly grounded as specified by local code.



NOTE: The grinder should be used in environments with minimum temperature of 77-86F and should not be installed in places (such as industrial kitchens) where cleaning is done with direct water spray cleaning.

8. REGULATION

8.1. Adjusting the lower portafilter support

In order to ensure the proper distribution of ground coffee in the portafilter, while supporting the portafilter in a hands-free position during dosing, it is possible to adjust the height of the lower portafilter support (9).

1. Loosen the two adjustment screws (15) found on each side of the upper portafilter fork (10), by using the Allen Key included with your grinder.
2. Adjust the support to the desired height using the portafilter as the point of reference.
3. Tighten the screw (15) found on each side of the upper portafilter fork (10), with the Allen Key provided (Fig. 1).



NOTE: If the adjustment is extreme (too high or too low), difficulties in operating the dosis button might occur.

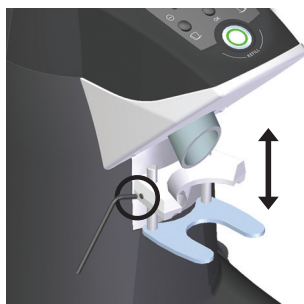


Fig. 1

8.2. Adjust the lower portafilter support in models with Dynamometric press system DYN

1. Remove screw caps (Fig. 2) using a flat headed screw driver.
2. Adjust the mobile fork as described in section 8.1.
3. Replace and tighten the screw caps (Fig. 2).

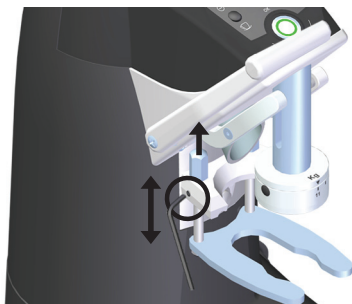


Fig. 2

8.3. Grind point adjustment

Place portafilter in portafilter fork (10) and push the refill button (11) until ground coffee begins to dispense from exit chute.

To adjust the grind point, simply turn the grind adjustment knob. A clockwise adjustment will render a finer grind and a counter clockwise adjustment will render a more coarse grind.

CAUTION: If the adjustment is extreme (too high or too low), difficulties in operating the dosis button might occur.



NOTE: If the output is very slow, it could mean that the coffee is being ground too fine. If the output is very fast, it could mean that the coffee is being ground too coarse. A perfect espresso grind is found when the grind point gives an infusion of 25 ml of coffee in 25 seconds using 7 grams of ground coffee.

When turning the grind adjustment knob it should be noted that a grind point reference scale of 1 to 800 will appear on the main display (9). This scale should be used as a reference in setting the desired grind point.

TIP: Our grinders are delivered to an estimated calibration of Espresso grind, been able to adjust this functionality depending on the type of coffee, type of roast and dosage used.

F8 OD	80-120
F10 CONIC OD, F10 MASTER CONIC OD	350-450

8.4. Coffee grinder preparation

The grinder should rest on a flat, hard surface in close proximity to the coffee machine. To guarantee proper operation, the minimum work space should measure at least 310 mm wide by 400 mm deep by 800 mm high.

Unpack the grinder carefully and place it in the assigned work space. Before placing the bean hopper on the grinder, loosen the security screw found on the upper collar of the grinder (④). Place the bean hopper (②) on the upper part of the grinder so that the bean trap lever (③) is positioned on the right side of the grinder in the **CLOSED** position (**Fig. 1**). Once the bean hopper is placed on the grinder, rotate it clockwise until it is firmly in place and can rotate no further. If desired, replace the hopper security screw (④) to ensure the hopper cannot be removed manually.

Place beans in the hopper and replace hopper lid (①). Finally, the bean trap lever (③) must be in an open position, allowing the beans to fall into the grinding chamber.

Before plugging in the grinder, confirm that the electrical configuration found on the description plaque on the grinder matches the power on site. Once confirmed, plug in the grinder and press the 3 position switch (⑬) to position **I (AUTOMATIC MODE)**.



Fig. 3

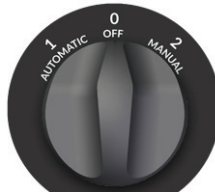
9.1. General switch

The general switch (13) has 3 positions of use, **AUTOMATIC**– **OFF** – **MANUAL**. (Fig. 4)

AUTOMATIC: Electrical functions

OFF: Off

MANUAL: Manual mode. Security system that allows using the grinder in case of supply plate or keypad failure.



9.2. Utilization

Through the program menu (Fig. 4), it is possible to select two distinct functional modes: **AUTOMATIC MODE** and **PRESELECT MODE**.



Fig. 4

9.3. Automatic mode

In this mode, user should press/release the dosis button (11) once for a single dosis and twice for a double dosis. The display screen (14) will indicate an icon representing either a single or double dose, along with the programmed time of the dose counting down from total dose time to zero.

Also, once the dose cycle has been activated, the dosis button (11) can be pressed/released, to suspend the cycle. If the dose pulse button is pressed/released again, within 8 seconds, the cycle will continue from the point at which it was suspended. If more than 8 seconds pass, the dose cycle will start a new, complete dose cycle.

9.4. Preselect mode

In this mode, a single or double dose setting is selected using the configuration buttons (13). The preselection of a single or double dose will remain active until changed by selecting another dose option. The preselection will be illustrated on the display screen with the corresponding single or double icon (14).

The preselected dose is activated with a single press/tap of the dosis button (16). The display screen (14) will indicate an icon representing either a single or double dose, along with the programmed time of the dose counting down from total dose time to zero.

Also, once the dose cycle has been activated, the dosis button (16) can be pressed/released, to suspend the cycle. If the dose pulse button is pressed/released again, within 8 seconds, the cycle will continue from the point at which it was suspended. If more than 8 seconds pass, the dose cycle will start a new, complete dose cycle.

9.5. Refill button

If you press and hold down on the refill button (8), you can manually refill the porta with the desired amount of ground coffee.

9.6. Press

9.6.1. Static press

Position the portafilter below the tamper (17) and push up to tamp the ground coffee (Fig. 5).

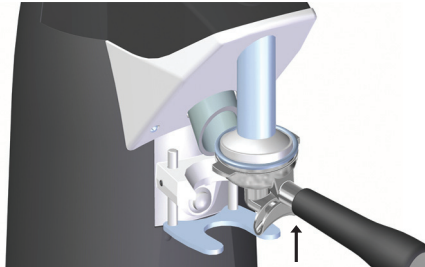


Fig. 5

9.6.2 Dynamometric press DYN (optional)

Position the portafilter in the fork, regulate the tamp with the desired strength between 11 Kg minimum until 20 Kg maximum, and push down the lever in the side to press the coffee in the portafilter. The dynamometric press strength is right when you can listen “click” when the tamper presses the coffee in the portafilter.

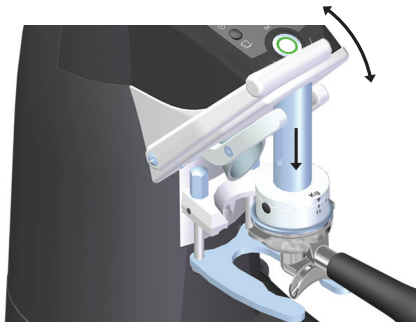


Fig. 6




10. CONFIGURATION


There are two distinct configuration differences which are as follows:

- **Configuration of time for a single or double dose.** Procedure to follow by the operator that can be realized at any time without password protection.
- **Configuration of the grinder's main menu.** Procedure to follow when using the advanced features found in the main menu that can be password protected.

10.1. Configuration of the grinding time

The grind times for a single or double dose can be configured for the **AUTOMATIC** and **PRESELECT** functions. Both **AUTOMATIC** and **PRESELECT** share the same time setting so modifying either will result in the same time for both functions.

To modify the time of a single dose, press the configuration button (16) corresponding to a single dose (). On the main display (14) the icon for a single dose will appear for 5 seconds, along with the programmed time for a single dose. If during the 5 seconds the Central (MENU/OK) configuration button (16) is pressed, the programmed time on the display will begin to flash, allowing the user to modify the time using the two outer configuration buttons (16) corresponding to increase time or decrease time ( or ). This newly programmed time can be saved by pressing the configuration button (16) (MENU/OK).

To modify the time of a double dose, the same instructions as described for a single dose should be followed, however the configuration button (16) corresponding to double dose should be pressed (.

10.2. Configuration of the grinder's main menu

To access the grinder's main menu, hold down the central configuration button (16) (MENU/OK) for 3 seconds.

Use the side configuration buttons ( y ) to toggle through menu options, and use the Central configuration button (MENU/OK) to confirm the selected option.

To exit the configuration menu, simply hold down the central configuration button (MENU/OK) for 3 seconds until exit is complete. Also, if left alone for 5 seconds, the menu will automatically store the changes made and exit the configuration menu.

The following options can be selected and changed through the configuration Menu:

Level 1	Level 2	Level 3	Level 4	Observations
CONFIGURATION MENU	PUSH MODE	AUTOMATIC		1 push (11) = 1 dose 2 pushes (11) = 2 doses
		PRESELECTION		Select 1 or 2 doses (16) + 1 push (11)
		MANUAL		Amount of ground coffee based on the time that the dosis button is held (11)
	# OF COFFEES	ABSOLUTE		
		RELATIVE		
		RESET RELATIVE TO 0		
	TIME SET	DATE		
		TIME		
	SOUND	ACTIVATE SOUND		
		DEACTIVATE SOUND		
	MESSAGE	SEE MESSAGE		
		DEACTIVATE MESSAGE		
		BRIGHTNESS		
	BURR CHANGE ALARM	GRAMS PER COFFEE		
		KG. COFFEE		
		ACTIVATE / DEACTIVATE		
	SET GRINDING POINT	ADJUST POINT TO 0		
	LANGUAGE	ESPAÑOL		
		ENGLISH		
		FRANÇAIS		
		DEUTSCH		
		ITALIANO		
	PASSWORD	PORTUGUESE		
		ACTIVATE PASSWORD		INTRODUCE 4 DIGIT PIN DEFINED BY USER
		DEACTIVATE PASSWORD		

11. CLEANING

11.1. General cleaning

To ensure that the grinder functions properly, and produces the highest quality grind possible, the parts that come into contact with coffee should be cleaned periodically.

General Cleaning guidelines as follows:

- Always turn the main power switch to the off position (13).
- Unplug the machine from the power source.
- Do not submerge the grinder in water or use power washing devices.

11.2. Bean hopper cleaning

In order to properly clean the bean hopper (2), first empty out all remaining beans and fragments.

To remove the hopper, first close the bean trap (4), and then loosen the hopper lock screw (5) and lift the hopper straight up.

Clean the hopper (2) with a moist soft cloth or with a small amount of water and soap to eliminate any oily residue from the beans.

Replace the bean hopper (2) following the same steps as the removal process, but in reverse.

11.4. Cleaning the grind chamber

It is recommended that the grind chamber be cleaned monthly with a cleaner as recommended by Compak. This process will eliminate smelly residues from the coffee remains, which can negatively affect the quality of the brewed coffee.

The steps to follow are:

In order to properly clean the bean hopper (2), first empty out all remaining beans and fragments.

- Close the bean trap on the hopper (4) and grind out the remaining coffee in the grind chamber.
- Remove any remaining coffee beans from the bean hopper (4).
- Pour the recommended grinder cleaning product into the bean hopper (2) and open the bean trap (4), allowing the cleaning product to pass into the grind chamber.

- Grind the cleaning product at a medium course grind setting until the recommended amount is passed through the system and nothing remains in the grind chamber.
- Clean the hopper (2) and refill with coffee beans.
- Discard the first 2-3 doses of coffee to assure that the residual cleaning product is removed from the grind chamber and set the grind regulator to the desired setting (16).

Following these steps will ensure that the grinder is clean and ready for use.

We do not recommend the taking apart of the grind assembly unless changing burrs, or removing a blockage/obstruction in the grind chamber. Removal of the grind assembly should be performed by a qualified service technician.

11.4. Cleaning the outside of the grinder

To clean the exterior of the grinder, first wipe with a dry soft cloth, and then gently wipe with a damp soapy cloth.

12. MAINTENANCE

12.1. General warning

Before performing any type of maintenance you should:

- Always turn **OFF** the main power switch to the off position (13).
- If the grinder is jammed, unplug it from the power source and contact an authorized service technician.



Not following these warnings can compromise the safety of the grinder as well as the user.

12.2. General maintenance of the grind chamber

To guarantee the efficiency and correct operation of the grinder, it is essential to follow manufacturer instructions and ensure that all maintenance work is carried out by qualified staff.

Dull burrs will result in; a lower quality grind, greater heat generation in the coffee and grinder, increased electrical consumption, and finally it puts additional stress on the grinder motor.



NOTE: Based on extensive experience and a medium-hard coffee blend, we recommend replacing the burrs following the quantities in next table:

	Burr change	Red Speed Lucidate
F8 OD	800 Kg	3500 Kg
F10 CONIC OD	1200 Kg	7500 Kg
F10 MASTER CONIC OD	1200 Kg	7500 Kg

In accordance with European community directives, quality certificates have been applied. All materials have been adapted and technical reports are available at our offices.

04/108/EC on the approximation of the laws of the Member States relating to electromagnetic compatibility.

06/42/EC amending Directive 89/392/EC on the approximation of the laws of the Member States relating to machinery

REG. 1935/2004 amending Directive 89/109/CE on the approximation of the laws of the Member States relating to material and objects destined to make contact with nutritional products.

03/108/EC amending Directive 2002/96/EC on waste electrical and electronic equipment (WEEE).

06/95/EC of 12/12/2006 on the harmonization of the laws of Member States relating to electrical equipment designed for use within certain voltage limits.

02/96/EC of 27/01/2003 on the approximation of the laws of the Member States on waste electrical and electronic equipment (WEEE).

11/65/EU related to the restriction on the usage of certain dangerous substances with electrical equipment and electronics.



Environment

Do not throw the appliance away with the normal household waste; hand it in at an official recycling collection point. By doing this, you will help to preserve the environment.

The Legal Representative
Jesús Ascaso



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