

# Capresso

## Coffee **Burr Grinder**

Model #559

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Instructions

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Warranty

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# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. To protect against fire, electric shock and injury to persons, do not immerse cord, plugs, or body of machine in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
6. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
7. Do not use outdoors.
8. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Do not use this appliance for other than intended use.
11. Check bean container (B) for presence of foreign objects before using.
12. Avoid contacting moving parts.

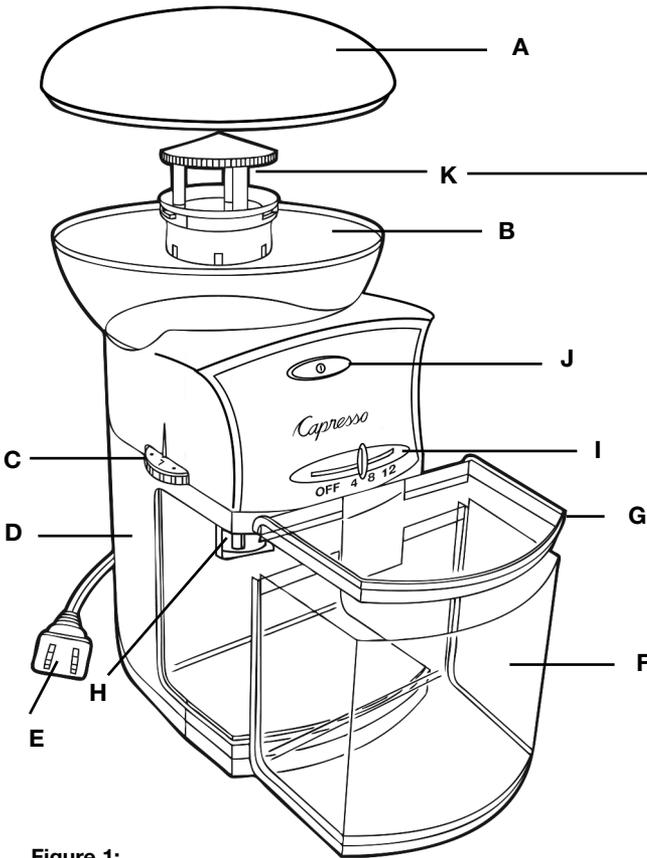
# SAVE THESE INSTRUCTIONS

## SPECIAL CORD SET INSTRUCTIONS

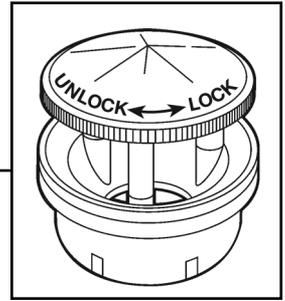
Regarding your Cord Set:

- A.** A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- B.** Extension cords are available and may be used if care is exercised in their use.
- C.** If an extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, (2) if the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord, and (3) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.
- D.** This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

**Fig.1**



**Fig. 2**



**Figure 1:**

- A. Coffee Bean Container Lid
- B. Coffee Bean Container
- C. Fineness Selector
- D. Base
- E. Cord
- F. Ground Coffee Container (removable)
- G. Ground Coffee Container Lid (removable)
- H. Grinder Chute
- I. Grind Amount Selector
- J. On Button
- K. Upper Burr Disk (see fig. 2)

**Figure 2**

- K. Upper Burr Disk (enlarged)

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### **CUSTOMER SERVICE**

Thank you for choosing this Capresso product. Please study these instructions carefully before using your new grinder. For further information please call: **1-800-767-3554**

**Mon-Fri 9AM – 9PM & Sat 9AM – 5PM Eastern Standard Time.**

If you call at any other time please leave a message with your telephone number and when we can call you back. You can also send us a **FAX at: 201-767-9684** or **EMAIL us at [contact@jura-capresso.com](mailto:contact@jura-capresso.com)**

**IMPORTANT:** Grinder was tested with beans during assembly. Despite cleaning, traces of ground coffee may be found in a new machine.

## BEFORE FIRST USE

**IMPORTANT:** Coffee grinder will stop automatically when there are no more beans in the bean container.

1. Check the bean container (B) for presence of foreign objects before using.
  2. Make sure the bean container is completely clean and dry before using.
  3. Always operate the grinder with the ground coffee container (F) and lid (G) in place.
  4. Do not place your hand in or near the burrs.
  5. Any servicing other than cleaning and user maintenance should be performed by an authorized Capresso service representative.
- Unpack the grinder and remove all packaging materials.
  - Clean all loose parts with a dry cloth.
  - NEVER clean any parts of the grinder in the dishwasher.
  - To remove any dust that may have accumulated on the removable parts during packaging, wash the ground coffee container (F), its lid (G), and the lid of the bean container (A) with a warm water and mild liquid soap solution. Rinse and dry. Do not use harsh or abrasive agents to clean these parts.
  - Allow to dry completely before use.

**CAUTION:** Do not immerse grinder or the removable grinding wheel (K) in water. Do not place the ground coffee container, its lid, or the bean container lid in the dishwasher.

## INITIAL USE

**IMPORTANT:** Coffee grinder will not operate if the ground coffee container (F) and lid (G) are not properly in place.

**Note:** During manufacturing, the grinding wheels (K) are installed so that they touch initially. The grinder will not function properly while the wheels are touching each other. To avoid grinding with the wheels touching each other proceed as follows:

### For first-time grinding:

- Check to make sure that the bean container (B) is empty, clean and dry, and free of any foreign objects.
- Plug in the grinder. Set the fineness selector (C) to number "9."
- Fill the bean container with 3 to 4 tablespoons of coffee beans.
- Set the grind amount selector (I) to approximately number "4." Make sure the ground coffee container (F) with its lid (G) is in place.
- Push and hold the on-button (J) for 2 seconds.

Repeat the same procedure in a different fineness position (e.g. number "3"). You are now ready to begin using your grinder regularly.

## GRINDING

1. Place your Capresso Coffee Burr Grinder on a flat, level surface.
2. Place the cover of the ground coffee container lid (G), on the ground coffee container (F).
3. Plug the grinder into an outlet.

4. Fill the bean container (B) with coffee beans and replace the lid. The bean container can hold up to 8 ounces of coffee beans. **Note:** Only coffee beans should be filled into the bean container. **Never** fill any of the following into the bean container: sugar-coated beans, syrups or other coatings, and instant coffee. **Never** fill water or any other liquid into the bean container.
5. Set the grind amount selector (I) to the number of cups of coffee you want to grind by sliding the grind amount selector (I) above the correct number. These numbers are to be used as a guide. The amount of ground coffee varies quite a bit depending on how coarse or fine you grind and whether you use light, dry beans or dark, oily beans. After grinding a few times, you will find the correct grind amount position for the amount of coffee you want to grind.
6. Set the fineness selector (C) to the desired setting (see Section "Guidelines for Fineness Selector Settings"). **CAUTION:** Never change the fineness selector setting while grinding!
7. Push and hold the on-button (J) for 2 seconds to start your Capresso grinder. The grinder will begin grinding the coffee directly into the ground coffee container. It will stop automatically. **Attention:** Beans may stick to the wall of the bean container, preventing them from falling into the burrs. You will hear a high-pitched noise from the motor when this happens. Gently shake the grinder so that the beans slide down into the burrs. **Note:** If you need to turn the grinder off before the grinding cycle is finished, slide the grind amount selector to the "OFF" position.
8. Be sure to unplug the appliance after every use. **Note:** Coffee beans can stay in the bean container for up to 2 weeks before they will start to lose their aroma.

### Guidelines for Fineness Selector Settings

Setting	For use with the following household coffee equipment:
8 to 9	French Press Coffee Makers* and Percolators
4.5 to 6	Most Espresso (non-pump) Steam/Boiler Machines
5 to 6	All Capresso Drip Coffee Makers and most other drip coffee makers, when using GoldTone Filters
3.5 to 5	All Capresso Drip Coffee Makers and most other drip coffee makers, when using filter paper
3.5 to 5**	Capresso Pump Espresso Machines and most other pump espresso machines, <b>when using dark, oily beans</b>
2.5 to 4**	Capresso Pump Espresso Machines and most other pump espresso machines, <b>when using medium brown, non oily beans</b>
1 to 2.5**	Semi automatic and fully automatic coffee centers, with internal pressure brew chambers.

\* Please follow the instructions of your french press coffee maker (after pouring water over the ground coffee, stir thoroughly to prevent the ground coffee from clogging).

\*\* The fineness settings are approximate guidelines. When using dark, oily beans, use the higher numbers of the recommended range; with light, dry beans, use the lower numbers in the range. Attention: for espresso pump machines: if your espresso brews too fast, try a lower fineness setting. If your espresso brews too slowly, try a higher fineness setting than the ones recommended above.

**Please note:** the finer the grind setting, the longer it takes to grind a certain amount of coffee.

## Grinding Tips

- Never grind in advance, only grind the amount of coffee you will use. Ground coffee loses aroma and flavor quickly and attracts other odors.
- Do not grind for more than one minute at a time. Let machine cool down for 5 minutes before grinding again.
- Empty the ground coffee container before it is completely full. Otherwise ground coffee can back up into the grinding chute (I) and block the grinding mechanism.
- Before removing the ground coffee container, tap the machine a few times. This will relieve some of the static build-up which occurs during grinding.

## CLEANING

Always unplug your coffee grinder before cleaning.

- Remove the ground coffee container, its lid, and the bean container lid and clean them in a warm water and mild liquid soap solution. Do not place these items in the dishwasher.
- Remove ground coffee from the grinder chute (H) with a household brush or a small plastic tool.
- Empty the bean container. The clear part of the bean container can be wiped on the inside and outside with a damp cloth.
- The base of the grinder can be wiped clean with a damp cloth.

**CAUTION:** Never immerse the grinder in water or any other liquid. Do not use harsh or abrasive materials to clean the coffee grinder.

## CLEANING/REMOVING THE UPPER BURR DISK

1. Turn the fineness selector (C) to the number "1."
2. Turn the roof of the upper grinding burr clockwise until it stops.
3. Lift the upper burr out of the grinder. Clean both burrs with a household brush.  
**Note:** Do not unscrew the upper burr from its housing!
4. Replace the upper burr into the grinder and turn it counterclockwise until the fineness selector points to the number "9."

## LIMITED ONE YEAR WARRANTY

This warranty covers your CAPRESSO grinder, model #559. This warranty is in effect for one year from the date of the first consumer purchase and is limited to the United States of America. **This warranty covers all defects in materials or workmanship (parts and labor). Capresso will repair or replace your grinder within one year from the date of the first consumer purchase.**

### The warranty does not cover:

- Any machine not distributed by Jura-Capresso within the United States.
- Any machine not purchased from an Authorized Capresso Dealer.
- Commercial use of the machine.
- Damage caused by accident, abuse, negligence, misuse, improper operation or failure to follow instructions contained in this manual.
- Any service or alteration performed by an unauthorized person, company or association.

### Other limitations and exclusions:

Any implied warranties including fitness for use and merchantability are limited in duration to the period of the express warranty set forth above and no person is authorized to assume for Jura-Capresso any other liability in connection with the sale of the machine. Jura-Capresso expressly disclaims liability for incidental and consequential damages caused by the machine. The terms "incidental damages" refers to the loss of the original purchasers time, loss of the use of the machine or other costs relating to the care and custody of the machine. The term "consequential damages" refers to the cost of repairing or replacing other property which is damaged when this machine does not work properly. The remedies provided under this warranty are exclusive and in lieu of all others. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.