



## Manual Coffee Grinder Care and Use Guide

This guide is for the Frux Home and Yard Manual Coffee Bean Burr Grinder available at:  
<https://www.amazon.com/dp/B07VQ8Z5LN>

**This Manual Conical Burr Coffee Grinder is your key to great tasting coffee, available on Amazon.com!** More and more coffee lovers are turning to hand crank coffee grinders instead of buying coffee pre-ground coffee or using electric coffee grinders. The Frux Home and Yard Manual coffee grinder offers many settings, so you can get the perfect grind for any type of brew! This Manual coffee grinder is lightweight, portable and easy to operate, so you can have the freshest coffee at home or while traveling or camping!

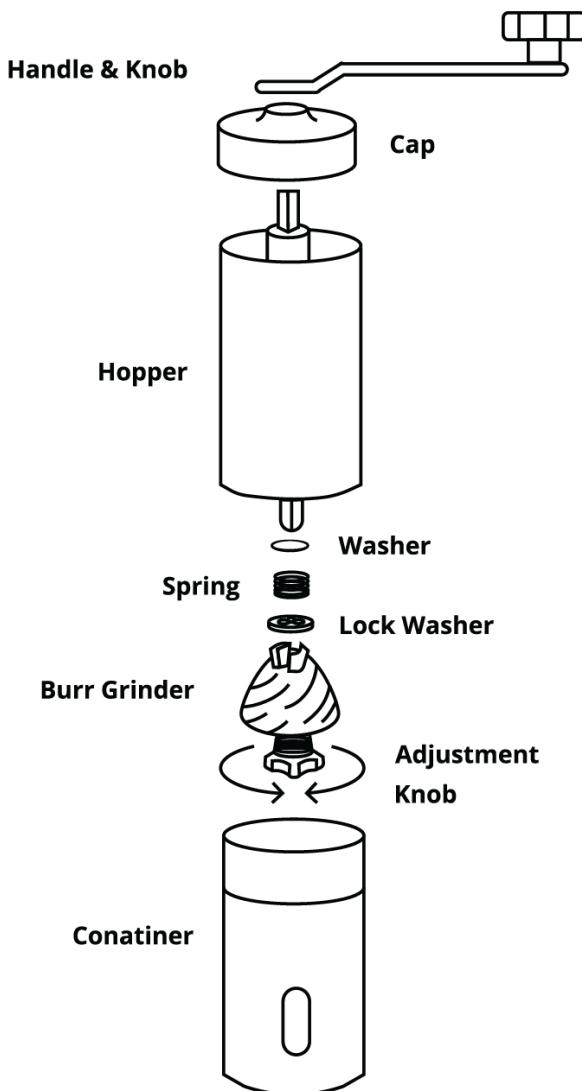




**Included:**

- 1 Manual coffee grinder
- 1 Detachable handle and metal cover
- 1 Ceramic burr
- 1 Grinding stainless steel lid
- 1 Silicone storage lid

**Coffee Grinder Measurements and Features**





### **How to Use the Manual Coffee Grinder:**



**1- Pull and remove the Hopper from the container.**

**2-Turn the Hopper over so you can see the adjustment knob and turn it clockwise until it won't turn any more. This will set the coffee grinder to extra fine.**



3- Remove lid from hand-crank from hopper and add coffee beans. Do a test grind to view current grind setting. Adjust counter-clockwise (for coarser grind) and retest. Turn it clockwise (for finer grind) if needed

4-Once you have your desired grind, turn hand-crank clockwise until you have the desired amount of ground coffee. Use the scale beside the window to measure the coffee grounds. Warning: Do not turn the hand-crank counter-clockwise, this will cause damage to your grinder.



5- Once finished grinding, remove the hopper and pour the freshly ground coffee into your brewer of choice.

6- If you have any extra coffee grounds, place silicone lid on remainder of the unused coffee grounds for next use. Enjoy your freshly brewed coffee!



### **Disassembling and Washing your Frux Burr Coffee Grinder**

Take off the handle, hopper lid, and ground catcher. The Grinding chamber and the burr construction remains. Unwind the adjustment knob and set it aside, then pull out the inner ceramic burr. Press in and turn the black adjusting wheel to remove the ceramic burr.

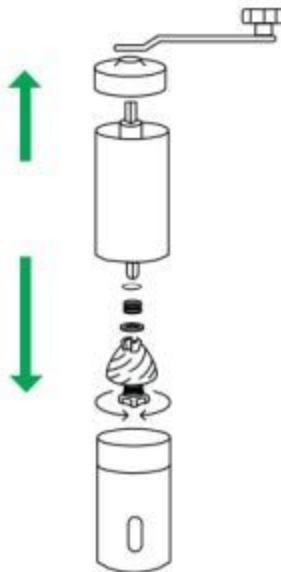


The inner burr has a centerpiece that can be pushed in and removed as well.



The handle and hopper lid just need to be rinsed well with soap and in most scenarios. The grounds catcher can build up oils overtime, so give it a quick scrub with soapy water, rinse, and dry well. For cleaning the manual coffee grinder burr and other small parts, get a bowl of soapy water and dip it in. You can then use it to lightly scrub the micro-grounds and oils off the smaller parts.

**Please note: the coffee grinder is not dishwasher safe**



#### **Recommended Safety and Care Tips:**

Grind suggestions are offered in the brew guide as a starting point. If you find your coffee tastes too strong or bitter, you may coarsen your grind or lower your dose. If it's too weak or watery, you might tighten your grind or increase your dose.

There are small parts in the grinder. Keep away from children.

DO NOT force the grind. Simply remove contents and the item that's causing the problem. Forcing movement will cause damage to burrs.

DO NOT spin the handle counterclockwise - this will cause damage to your grinder.

Beware the edges when cleaning, the stainless steel can be sharp.

Ceramic burrs will naturally wear over time, thus increasing grind time.



## How To Set The Perfect Grind

Flip the hopper (as pictured below) so that you can see the adjustment knob. Turn it all the way clockwise to start. Each click below represents a click counter-clockwise to a coarser grind.



### SETTING

### BREWING STYLE

**COARSE**  
**13-18 clicks** Cold Brewing, French Press, Percolator, Coffee Cupping

**MEDIUM COARSE**  
**10-12 clicks** Pour-over coffee makers, Drip coffee makers (flat bottomed filters) Vacuum Pots

**MEDIUM**  
**7-7 clicks** Espresso Moka Pots, Drip Coffee Makers (Cone Filters)

**MEDIUM FINE**  
**4-6 clicks** Espresso Machine, Aeropress, Siphone Brewers, V60, Bon Mac

**EXTRA FINE**  
**1-3 clicks** Ibrik, Turkish Grind

If you have any trouble whatsoever, feel free to contact us at: [help@fruxhomeandyard.com](mailto:help@fruxhomeandyard.com) or by phone: 1-888-410-2340 where we will be able to answer any of your questions.