



Z7 HAND GRINDER MANUAL
手摇磨豆机Z7说明书

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Z7 hand grinder

The propeller grinder is inspired by the propeller wing of the plane
 When grinding,the propeller rotates at a high speed,
 And the whole body is rounded and powerful,and the speed is 5 times higher
 Grinding uniformity can meet the requirements of thousands of professional espresso machine
 Also acceptable to pour over and other coffee maker

The fuselage is made of aluminum alloy, precision cutting,each is a handicraft.The handle head is of sandalwood
 Matte surface treatment and handle knob is polished form warm blood sandalwood,easy to carry,make you enjoy fresh coffee anytime,anywhere.
 Bring you a better coffee experience of daily life.

手摇磨豆机Z7

手摇磨豆机根据飞机的螺旋桨翼为灵感，磨豆时螺旋桨高速旋转，机身整体圆润且有力量
 25秒研磨一杯
 研磨均匀度可以满足上万元的专业意式咖啡机要求
 同样适用于手冲和其他咖啡器具

机身铝合金材质，精密削切，每一件都是工艺品
 把手钮材质采用檀木，纹理细密，色彩红润
 磨砂的机身表面处理和手杆旋钮由温润的血檀打磨而成
 机身小巧便于携带，随时随地享受现磨咖啡
 可以为您日常生活带来更好的制作体验和香醇咖啡



Operation Steps:

操作步骤：



1.Prepare the grinder
1.把磨豆机放于桌面上



2.Take the handle off
2.取下磨豆机手柄摇杆



3.Put the beans in
3.装入咖啡豆



4.Milling 20 seconds clockwise
4.顺时针研磨20秒左右



5.Open the ground pod
5.把粉仓盒与机身拧开



6.Pour the coffee ground out
6.倒出咖啡粉即可

Grinding thickness adjustment (Factory default is for moderate)

If you need to adjust the thickness, you need to fix the center axis with the handle and tighten the dial clockwise first,then adjust click number of dial counterclockwise
 (Numbers on the handle only represent the number of grids in a circle, which is convenient to help memorize and adjust)

⊕ 研磨粗细度调节 (出厂默认设置为中度研磨)

调整粗细，需要用手柄固定中心轴，顺时针拧紧后，然后逆时针调整格数。
 (数字仅代表一圈内的格数，辅助记忆和方便调整)



Turn the dial clockwise to be thinner
顺时针旋转变细



Turn the dial counterclockwise to be thicker
逆时针旋转变粗

细粉：8-10格 中细粉：12-24格 中度粉：26-28格 粗粉：30-32格
 Fine powder: 8-10 clicks Medium fine powder: 12-24 clicks
 Medium powder: 26-28 clicks Coarse powder: 30-32 clicks

*Cleaning and maintenance:

- ① Handle can not be washed,wipe with cloth
- ② Body of grinder can be washed with water,wipe with soft cloth
- ③ When first use,grinding a few beans to wash the milling core
- ④ Bean pod can only be used for roasted coffee beans,not for other materials
- ⑤ Do not wipe with corrosive cleaning detergent

*清洁保养注意事项:

- ① 木质手柄头不可水洗，清洁时，用口布擦拭即可
- ② 机身可水洗清洁，清洁后需要用柔软口布擦拭干净
- ③ 初次使用时，研磨少许咖啡豆倒掉不用，以清洁磨芯
- ④ 豆仓只可加入已烘焙咖啡豆，不能加其它物料
- ⑤ 不可使用腐蚀性清洁剂进行擦拭