

**The Timer and the On/Off button.**

- To start grinding, you need to push the on/off button. The machine will grind between 8 and 40 seconds.
- With the timer in the highest setting (12) grinding will stop after approx. 40 seconds, with the timer in the lowest setting (2), grinding will stop approx. after 8 seconds. **Please note:** You can always stop the grinding by pushing the on/off button again.
- Once you have determined the correct fineness of your coffee, set the timer to the position which will yield the amount you need for immediate use.

**Grinding Tips**

- Never grind in advance. Only grind the amount of coffee you will use for preparing coffee in the next hour. Ground coffee loses aroma and flavor very fast. Ground coffee also 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 shoot (I) with the special cleaning brush included. To most effectively clean, turn the brush by its handle as you "snake" it into the grinder shoot. Repeat this process until the brush comes out without coffee residue.
- Empty the bean container. The clear part of the bean container can be wiped on the inside and outside with a damp cloth.
- The outside 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 grinder.

**Cleaning/Removing the Upper Burr Disk (B)**

- Turn the fineness selector (D) to the number "1".
- Turn the roof of the upper grinding burr clockwise until it becomes loose.
- Lift the upper burr out of the grinder and clean both burrs with the special brush. **IMPORTANT:** Do not unscrew the upper burr from its housing!
- Replace the upper burr into the grinder and turn it counterclockwise until the fineness selector points to the number "9." Then turn a bit more to tighten the upper disk.

**Supplies**

See mail order form included with product.

**Limited One Year Warranty**

This warranty covers your CAPRESSO grinder, model #556. 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 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 CAPRESSO any other liability in connection with the sale of the machine. 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.

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# Stainless Steel Burr Grinder

Model #556

- Instructions
- Warranty



## IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and injury to persons, do not immerse cord, plugs, or body of machine in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. 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.
6. 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.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "OFF" then remove plug from wall outlet.
12. Do not use this appliance for other than intended use.
13. Check bean container (C) for presence of foreign objects before using.
14. Avoid contacting moving parts.

## SPECIAL CORD SET INSTRUCTIONS

Regarding your Cord Set:

- A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power supply cord or extension cord is used, (1) the marked electrical rating of the detachable power-supply cord or 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). As a safety feature, 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 attempt to defeat this safety feature.

## SAVE THESE INSTRUCTIONS

Fig. 1

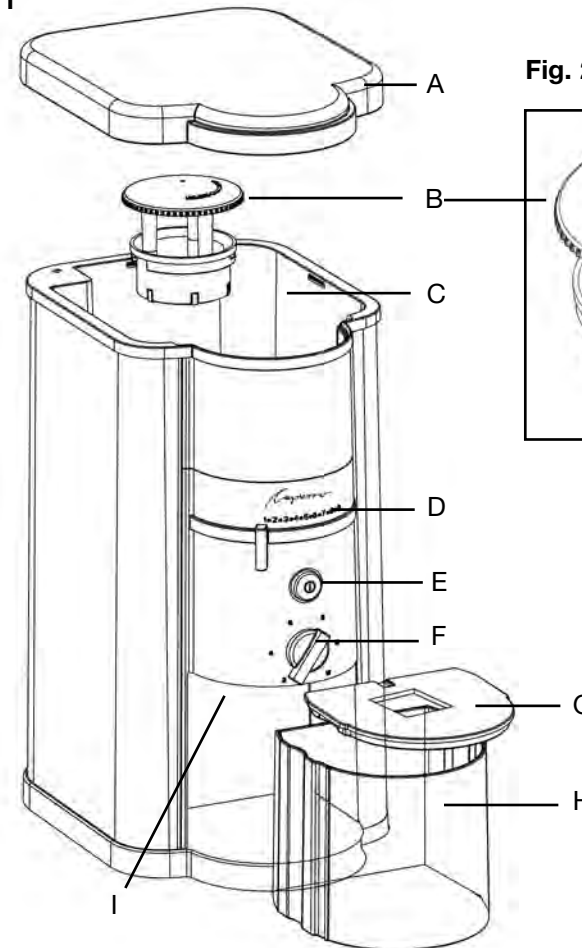
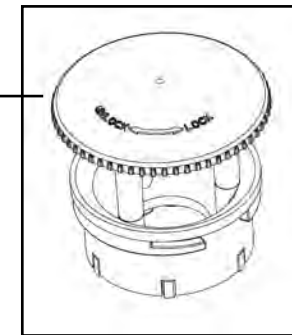


Fig. 2



- |                                |                                |
|--------------------------------|--------------------------------|
| A. Bean Container Lid          | F. Timer                       |
| B. Upper Burr Disk (removable) | G. Ground Coffee Container Lid |
| C. Coffee Bean Container       | H. Ground Coffee Container     |
| D. Fineness Selector           | I. Grinder Chute (not visible) |
| E. On/Off button               |                                |

### CUSTOMER SERVICE

Thank you for choosing this Capresso product. Please study these instructions carefully before using your new grinder.

For further information please call our special

**TOLL FREE number: 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@capresso.com**

### Before First Use

- 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.
- Make sure the upper burr disk (B) is properly inserted. If the disk is loose install and tighten as follows:
  1. Insert the upper disk inside the bean container (C) and turn it counterclockwise until the fineness selector (D) points to the number 9.
  2. Then turn a bit more to tighten the upper disk. Move the fineness selector back to position 1. The upper burr disk is now properly inserted. When pulling on the roof of the upper burr disk it should not come out of the grinder.

### Please note:

- The grinder will not operate without the bean container lid (A) in place.
- The grinder will not operate without the ground coffee container (H) with the Lid (G) inserted properly into the grinder.

### First Time Grinding

- Plug in machine and make sure the upper burr disk is properly inserted.
- Fill the bean container with 3 or 4 tablespoons of coffee beans.
- Make sure the bean container lid is in place.
- Make sure the ground coffee container and the lid are in place.
- Turn the fineness selector to position 8 or 9.
- Turn the timer to position 12 and push the on/off button (E). The machine will start grinding. When all beans are processed and the machine is still grinding, you can push the on/off button to stop.

### Fineness Selector.

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. NOTE: for espresso pump machines and automatic coffee centers: If your coffee or espresso brews too fast, try a lower number setting than indicated. If it brews too slowly, try a higher setting than the ones recommended above.

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