

Capresso

Cool Grind PRO

Coffee & Spice Grinder



Model #506

- Instructions
- Warranty

IMPORTANT SAFEGUARDS

When using this grinder, basic safety precautions should always be followed including the following:

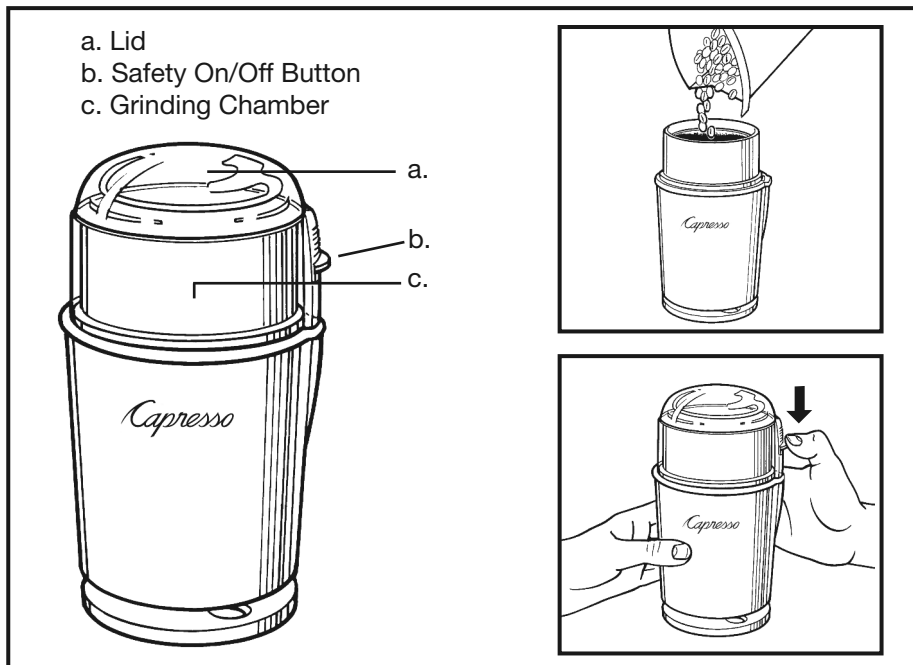
1. Read all instructions.
2. To protect against risk of electrical shock, do not put the appliance in water or other liquid.
3. Close supervision is necessary when the appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Do not take off the cover before the blade has come to a complete standstill. Avoid contacting moving parts.
6. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachment not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Do not let cord contact hot surface, including the stove.
11. Check the grinding cup for presence of foreign objects before using.
12. Do not operate the coffee grinder for longer than 1 minute continuously as this could cause overheating. Let the motor cool down for 10-15 minutes after operation before you continue.
13. FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

Using your Grinder

1. Check the grinding cup for presence of foreign objects before using.
2. Make sure the grinding cup is completely clean and dry before use.
3. Always operate the appliance with transparent cover in place.
4. Blades are sharp. Handle carefully.

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.



CAPRESSO COOL GRIND PRO

Thank you for buying the Capresso grinder. Freshly ground coffee yields more aroma and flavor. Please read the following instructions to make the best use of this grinder.

RECOMMENDATIONS

This type of grinder will properly grind coffee for the following coffee machines:

- electric drip coffee makers,
- manual French press machines,
- percolators,
- manual cone coffee makers,
- steam/boiler espresso machines.

We **do not recommend** using this kind of grinder for pump espresso machines.

For best results grind only as much coffee as you will brew right away. Beans will maintain the aroma longer than ground coffee.

GRINDING

1. Unwind cord. Make sure the grinder sits on a flat surface.
2. Remove lid and fill the grinding chamber with beans. Use one

tablespoon of beans per cup of coffee. Adjust the quantity to your own personal taste.

3. Place lid on grinder and plug in the cord. Press and hold down the safety button. Grinding will start instantly.
4. As soon as you release the button the grinding blades will stop rotating.
5. When grinding is finished, unplug machine, slowly remove the lid. Remove all of the ground coffee from the bean container. Clean grinder (see next page).

GRINDING TIMES

When grinding the maximum amount of coffee we recommend to grind for 20 to 30 seconds. For best results grind in 10 second intervals (max. 40g). When the blade stops rotating, tap the grinder lightly, then start grinding again. This will minimize the amount of coffee clinging to the bottom of the grinding container.

NOTE: When using oily coffee beans, the ground coffee can stick together and buildup on the sides of the grinder. To avoid a mess when removing the lid,

simply tap the grinder lightly to breakup any coffee clinging to the walls of the grinder. We do not recommend grinding for more than 30 seconds. If you grind longer, your coffee will get warmer and will lose some of its flavor.

GRINDING SPICES & HERBS

You can use your CAPRESSO grinder to grind dry spices and herbs. Do not grind any herbs or spices that are too hard or long like cinnamon bark or nutmeg. Flavor transfers may occur between coffee and spices depending on usage. Ensure grinder is always clean or use second grinder if you grind both spices and coffee regularly.

CLEANING

- Unplug before cleaning.
- Empty the bean container. Wipe the inside of the container with a damp cloth.

CAUTION: Blade is sharp.

- Wipe the outside housing and the lid with a damp cloth.

NEVER IMMERSE MACHINE IN ANY LIQUID.

Limited WARRANTY

This warranty covers your Capresso grinder, models #506. The model # can be found on the bottom of the machine. This warranty is in effect for one year from the date of the first consumer purchase. This warranty covers all defects in materials or workmanship (parts and labor). This warranty does not cover:

- Any machine not purchased from an Authorized JURA CAPRESSO Dealer.
- 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 term "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.

For more information on Capresso products please visit our website: www.capresso.com

Customer Service

1-800-767-3554

Mon-Thu 8AM – 9PM • Fri 8AM – 8PM • Sat 9AM – 5PM
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