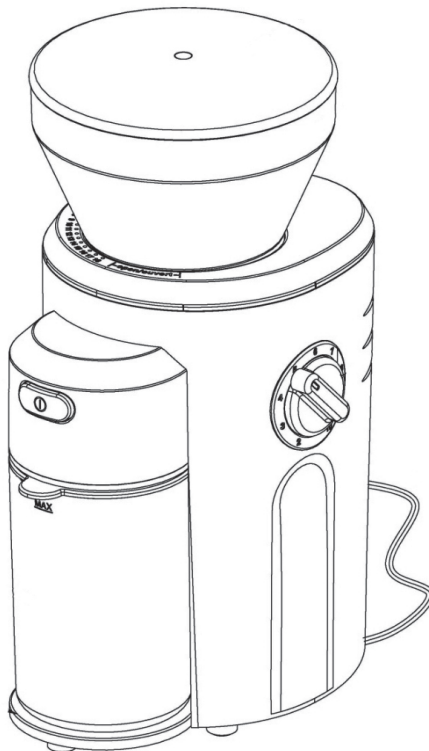


**SECURA®**

# AUTOMATIC CONICAL BURR COFFEE GRINDER

**MODEL: CBG-018**

## USER MANUAL



# Welcome

Congratulations on purchasing our Secura Automatic Conical Burr Coffee Grinder.

Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

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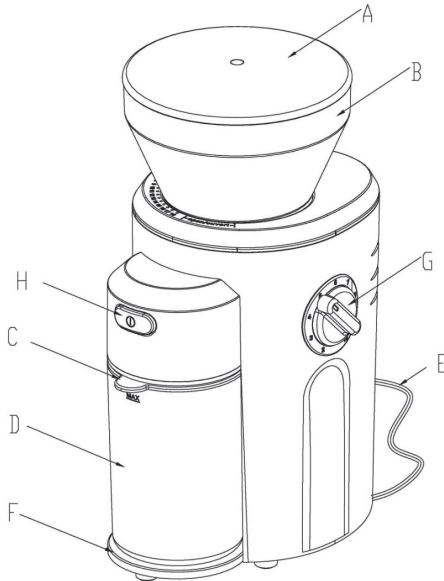
## IMPORTANT SAFEGUARDS

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

1. Read all instructions before using the appliance.
2. This appliance is intended for personal use only, not for any commercial use.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against fire, electric shock and injury to persons, do not immerse cord, plugs, or body of machine in water or other liquid.
5. In order to protect children from the dangers of electrical shock, never leave them unsupervised with the appliance. When selecting the location for your appliance, do so in such a way that children do not have access to the appliance. Take care to ensure the cord does not hang down.
6. 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.
7. Do not operate this appliance if any damage has occurred to it or the cord. Return it immediately to the nearest Authorized Service Center for repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Do not use this appliance for other than its intended use.
13. Check the bean container for the presence of foreign objects before using.
14. In order to avoid the interruption of air flow underneath this appliance always operate it on a hard, flat surface.
15. Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

**SAVE THESE INSTRUCTIONS**  
**Household use only, not for commercial use.**

## PARTS IDENTIFICATION



- |  |                    |
|--|--------------------|
| A. Coffee Bean Container Lid (removable)   | E. Cord            |
| B. Coffee Bean Container (removable)       | F. Base            |
| C. Ground Coffee Container Lid (removable) | G. Cup Selector    |
| D. Ground Coffee Container (removable)     | H. ON / OFF Button |

## BEFORE USE

Before using the appliance for the first time, or following periods of prolonged storage, it is necessary to clean the appliance thoroughly. See the Cleaning section.

Before use make sure the voltage on the appliance rating plate matches your electrical supply.

1. Check the bean container for the presence of foreign objects before using.
2. Make sure the bean container and ground coffee container are completely clean and dry before using.
3. Do not place your hand in or near the grinder burr.
4. Any servicing, other than cleaning and user maintenance, should be performed by an authorized service representative.

## USING YOUR COFFEE GRINDER

1. Make sure the unit is clean as per the steps mentioned in “Cleaning and preparing conical coffee grinder for use”
2. Place the conical grinder on a flat, level surface such as a countertop.
3. Make sure the Ground coffee container (D) with Lid (C) and Coffee bean container (B) and Lid (A) are completely inserted into the machine before grinding.
4. Plug the grinder into an outlet.
5. Fill the Coffee bean container (B) with coffee beans and replace the lid. The bean container can hold up to 8oz of coffee beans. Note: Only fill the container with coffee beans. Never fill the container with any of the following: sugar-coated beans, syrups or other coatings, and instant coffee. Never fill the container with water or any other liquid.
6. Rotate the Coffee bean container (B) until the arrow on the container points to the desired grind setting. There are a total of 18 settings. 1 is the finest setting and 18 is the coarsest setting.

**Note:** Grind size settings will change the output volume of grounds. Fine settings will produce less grounds and coarse settings will produce more grounds when the same cup

setting is used. Caution: Never change the grind setting while the grinder is running!

7. Use the Cup selector dial (G) to pick the number of cups of coffee you will be brewing (from 2 to 10). The amount of ground coffee yielded 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 cup selector setting for the amount of coffee you want to grind.

8. Push the On/Off Button (H) to start your grinder. The grinder will begin grinding the coffee directly into the Ground Coffee container (D). It will stop automatically after reaching the amount of ground coffee associated with the cup setting chosen. Note: If you need to turn the grinder off before the grinding cycle is finished, press the On/ Off Button once.

9. During grinding, if either the Coffee Bean container (B) or Ground Coffee container (D) is removed, the grinder will stop operating.

10. To avoid the unit jamming with grounds, NEVER turn the unit on if the Ground Coffee container (D) has filled to the "MAX" level.

11. To avoid overheating the motor, do not grind more than 2 full, 10 cup cycles, without a break. Allow the motor to cool at least 5 Minutes between cycles.

## CLEANING/ REMOVING THE UPPER GRINDER BURR

- Remove the coffee bean container & lid from the top housing by rotating it counterclockwise until the arrow on the side of the container reaches the OPEN position, and then lift it straight up.
- Remove the ground coffee container & lid by pulling it directly out of the base.
- Turn the upper grinder cone counterclockwise until it is loose and lift it out.
- Clean both the upper and lower grinder cones with a small brush.
- Replace the upper grinder cone into the grinder and turn it clockwise until it fixes into position.

## GRIND SETTINGS

There are a total of 18 grind settings, with 1 being the finest grind setting and 18 being the coarsest grind setting.

### **Our general recommendations are:**

#### **COARSE:**

- French Press Coffee Makers.
- Percolators.

#### **MEDIUM:**

- Steam Boiler Espresso Machines.
- Drip Coffee Makers. When using GoldTone Filters use a somewhat coarser setting; when using Filter Paper try a finer setting.

#### **FINE:**

- Espresso pump machines.
- Fully Automatic Coffee Centers (when using ground coffee).
- Stovetop Mocha Machines.
- Manual filters with manual brewing.
- Manual preparation of Turkish coffee (two finest settings).

### **Helpful Hints:**

- For espresso pump machines and automatic coffee centers: If your coffee or espresso brews too fast, try finer settings. If your espresso brews too slow, try coarser settings.
- For French Press: 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).
- Dark, oily beans: Grind dark oily beans one or two steps coarser than medium or light brown beans. On the finest settings it is possible that oil residue from dark, oily beans could clog the feeder channel.
- Clogging and Overflow: If your coffee making equipment cannot process the water through the grounds, overflow or clogging might occur. Choose a coarser grind setting.



## CLEANING AND PREPARING CONICAL COFFEE GRINDER FOR USE

Before using the conical coffee grinder for the first time, clean it according to the following instructions. Then, to ensure optimal grinder function and durability, clean it regularly following these simple steps.

- Carefully unpack the coffee grinder and remove all packaging material.
- Remove any dust that may have accumulated on the removable parts during packaging. Remove any dust that may have accumulated on the removable parts during packaging.
- Make sure your grinder is unplugged before cleaning.
- Remove the coffee bean container & lid from the top housing by rotating it counterclockwise until the arrow on the side of the container reaches the OPEN position, and then lift it straight up.
- Remove the ground coffee container & lid by pulling it directly out of the base.
- Wash the coffee bean container & lid and ground coffee container & lid with mild detergent and water. Do not use harsh or abrasive agents to clean these parts. You may also wash them in your dishwasher's top rack.
- Remove ground coffee from the grinder spout with a small brush.
- The coffee grinder base and housing can be wiped clean with a damp cloth, do not immerse them in water.
- Once the components are clean, make sure they are completely dry before reinstalling them in the grinder.
- Coffee oils can deposit inside the grinding chamber and become rancid. It is recommended that you clean the grinding chamber after each daily use.
- Check the feeder channel for coffee build up and use the small brush to push any build up into the ground coffee container .

**Note:** The removable bean container, bean container lid, ground coffee container and ground coffee container lid are all dishwasher safe on the top rack only (away from the heating element).

The removable upper grinder burr is not dishwasher safe.

Dark oily beans require you to clean the grinding chamber more often than medium brown non-oily beans.

**Caution:** Do not immerse the grinder or the removable grinding cone in water. Do not use harsh or abrasive materials to clean the coffee grinder.

## HELPFUL HINTS

- Never grind without the ground coffee container in place! Make sure that the ground coffee container is completely inserted into the machine before grinding. Otherwise ground coffee can blow out of the grinder spout creating a mess on your countertop.
- Make sure there are no beans in the bean container before removing it from the machine.
- If you need to empty the bean container proceed as follows:
  - a) Unplug the grinder,
  - b) Remove the lid and turn the machine upside down,
  - c) Carefully pour the beans into another receptacle and then remove the bean container and shake out any beans that are down in the grinder.
- The finer the grind setting, the longer it takes to grind a certain amount of coffee.
- Finely ground coffee can sometimes cling to the inside of the spout due to static electricity. After grinding in the finest settings, tap the machine to make sure any grounds are dislodged into the ground coffee container. We recommend cleaning the grinding chamber after using the fine grind settings.
- Please note: Never grind "in advance". Only grind the amount of coffee you will use for preparing coffee within the next hour. Ground coffee loses aroma and flavor very fast. Ground coffee also attracts other odors.
- Do not grind for more than three minutes in a row. All of the moving parts will get warm, which influences the taste and aroma of your coffee.
- Important: Never let ground coffee exceed the Max - Line on the ground coffee container. Too much coffee in the ground coffee container can back-up into the feeder channel. If grinding continues this can burn out the motor.
- Before removing the ground coffee container, tap the machine a few times. This will relieve some of the static build-up which occurs when grinding.

## CONICAL GRINDER SPECIFICATIONS

<b>Bean Hopper Capacity</b>	8 oz. (226 g)
<b>Grind Settings</b>	18 (1-18)
<b>Cup Settings</b>	1-10 cups
<b>Bin Capacity</b>	5 oz. (140 g)
<b>Noise level</b>	88 db.

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## *Manufacturer's Limited Warranty*

The Manufacturer of the product warrants to the original purchaser of this product from an authorized reseller or distributor that this product will be free from defects in material and workmanship under normal use and service for 1 year after date of purchase. Manufacturer will, at its option, repair or replace with new or refurbished product. The manufacturer reserves the right, before having any obligation under this limited warranty, to inspect the damaged product, and all costs of shipping the damaged product for inspection and warranty service shall be borne solely by the purchaser.

The manufacturer's limited warranty is valid only in accordance with the following conditions:

1. The product is purchased directly from manufacturer or an authorized reseller. The warranty is not transferable, only the original purchaser is covered by this warranty.
2. This warranty is void when the product is used in a commercial or institutional use.
3. This warranty is void if the product has been subject to misuse, abuse, negligence, unauthorized modification or repair, or accident. Normal wear and tear are not covered by this warranty.
4. Purchaser must present acceptable proof of original receipt for the product.
5. This warranty does not affect any other legal rights you may have by operation of law.

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For warranty claims, please visit our website **www.thesecura.com**  
to submit a warranty claim and provide proof of purchase