

Operation & Cleaning Guide

FOR VAGABEANS MANUAL COFFEE
GRINDER
BY VAGABEANS



How to Use

1) Twist off and remove top lid with a small gentle twist.

Excessive force may damage the grinder. Only a small gentle twist is required.



2) Pour whole beans in top compartment and replace lid.

To avoid spilling beans, pour in from cup rather than bag. Fill whole bean compartment to 1cm so it can close.



3) Adjust grind level.

Gently twist open lower compartment and adjust black knob.



Fine for

- Espresso



Medium for

- Typical
AeroPress
(Americano)

- Pour Over



Coarse for

- French Press

4) Grind

Twist lower compartment back into place and turn handle to grind beans.

Gently open lower compartment and pour beans into coffee making device.



Regular Quick Cleaning

Time Requirement = 30 sec

Disassemble as shown below.

Brush off the exposed surfaces inside and outside each of the compartments with the brush provided.

No further disassembly is required.



Monthly Full Cleaning

Monthly Cleaning = 2-3 min

Take apart the **upper compartment** for a full clean of the ceramic burr and ceramic surface.

This is to avoid bean residue impacting the taste of your coffee.

Upper compartment



Monthly Full Cleaning (cont)

- 1) Hold metal axel firmly with one hand.



- 2) Screw off black adjustment knob at the base with other hand.



Monthly Full Cleaning (cont)

3) Take out the following parts;

- white ceramic burr,
- washer and
- spring

Lay each on the table in the order they came out, for easy reassembly.



4) The white ceramic burr and other white ceramic surfaces can then be brushed off and wiped with a wet cloth or cotton bud.



5) After cleaning and drying, reassemble, in the same order;

- Spring
- Washer
- Ceramic Burr
- Adjustment Knob

*Do not insert the grinder components into the dishwasher.
Do not attach drill*