



# Venezia II<sup>TM</sup> Model: HC-600

## Espresso Grinder



## Instruction Manual



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## 1) Preface

Congratulations for purchasing the HC-600 grinder-doser. The HC-600 is a commercial appliance to be used in coffee shops, espresso bars, hotels, restaurants, etc. The HC-600 will grind whole bean coffee into variable, user selectable (from super fine to coarse) coffee powder and will dose it to your espresso machine's Porta-Filter. Read this manual from cover to cover before using the appliance as it contains important instructions for the safety, operation, and maintenance of the appliance. Keep the manual in a safe place for future use and reference. The manufacturer reserves the right to modify the appliance and the manual accordingly.

## 2) Technical Specifications HC-600:

### Dimensions:

Height: 22"  
Width: 8.5"  
Length: 13"  
Weight: 30 lbs  
Stainless Steel Burrs Diameter: 64mm  
Hopper capacity: 3 lbs. of beans  
Timer: 5 min

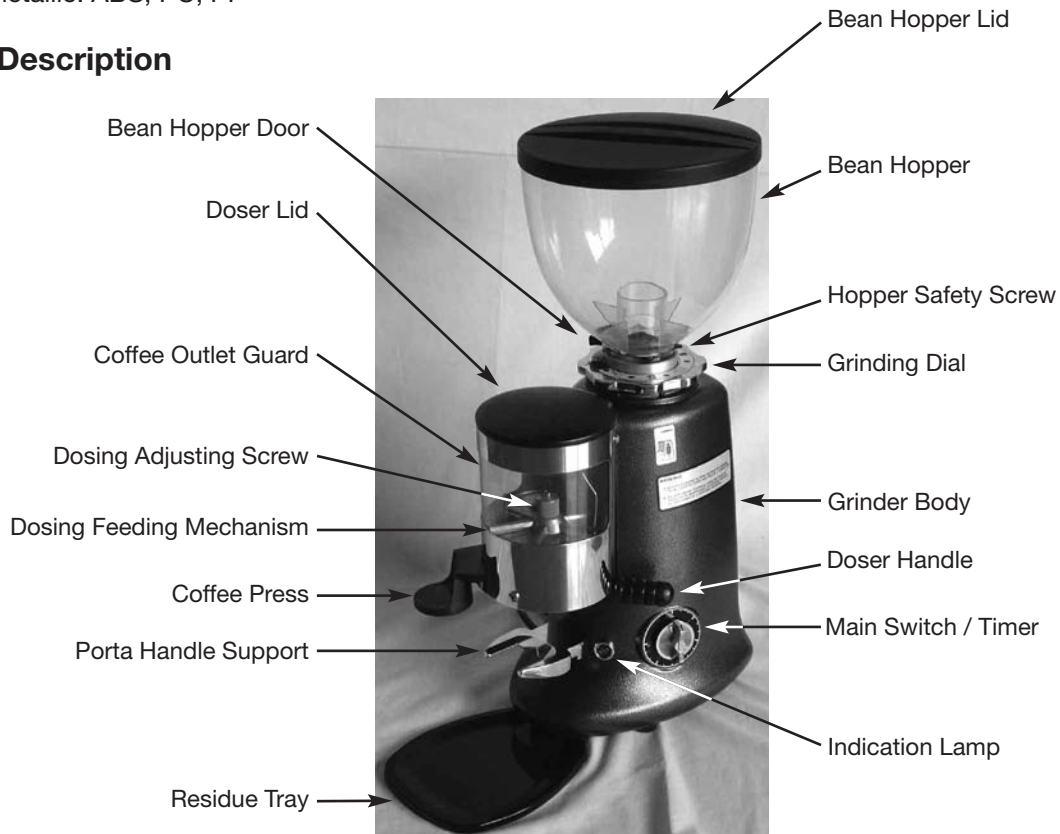
### Electrical Specifications:

USA 110V/60Hz  
Power: 350w @1600RPM  
Duty Cycle: 50%

### Materials

Metallic: Aluminum alloy cast.  
Stainless steel screws and metal-sheet.  
Brass alloy cast  
Steel Blades  
Non metallic: ABS, PC, PP

## 3) General Description



## 4) Unpacking and Installation



**Warning: All appliances' technical handling operations such as installation, maintenance, or service should be performed by certified personnel or by your local dealer.**

- After opening the box, make sure that the appliance is intact and that there is no visible damage. If there is any doubt, DO NOT use the appliance and call your local dealer for further assistance.
- Unpack both boxes carefully. For your convenience we suggest storing all packaging materials where they can be used in the future, whenever the appliance's transportation is necessary.
- Place the grinder on a stable flat counter in a dry area away from water or water splashes.
- Position the coffee residue tray underneath the body in front of the appliance.
- Install the bean hopper firmly on top of the body inside the top blade holder.
- Fasten the hopper to the appliance body by means of the supplied screw.(fig. 4.1) Make sure that the screw is inserted completely through both holes in the hopper and in the top blade holder.



Figure 4.1

- NEVER OPERATE THE GRINDER IF THE BEAN HOPPER IS NOT FULLY SECURED IN ITS POSITION.
- Before plugging in the electrical cord, make sure:
  - o The appliance voltage and frequency rating (according to the back side label) is the same as the supply mains.
  - o The wall socket is fitted with an efficient ground contact. DO NOT plug the appliance into the supply mains if the ground system was not positively checked to be in compliance with current safety rules. IT IS COMPULSORY TO GROUND THE APPLIANCE. The manufacturer cannot be held responsible in the event that this regulation is not complied with.
  - o The power consumption of the appliance (according to the back side label) is consistent with the relevant wall socket capacity.
  - o The wall socket is protected against short-outs and power surges.
  - o Do not use extension cables, plug adapters for multiple sockets, or makeshift connections.
- Plug in the appliance.
- Upon first time operation, and before placing beans into the hopper, VISUALLY check that the blade rotation direction is clockwise by switching the appliance ON for a few seconds.
- Should the rotation direction be wrong, do not use the appliance and contact your local dealer for further instructions.

## 5) Operation

### Switching ON and OFF

- The appliance is equipped with a 5 minute timer.
- Switch ON the appliance by turning the timer knob clockwise to the desired time of operation.
- The appliance will switch OFF automatically when the preset time is over or it can be switched OFF manually by turning the timer knob all the way counterclockwise.

#### Operating intervals:

- The manufacturer does not recommend using the appliance continuously for a period of time exceeding 30 minutes.
- It is a normal occurrence that during long grinding periods the grinding chamber will heat up. In order to achieve best grinding results, it is recommended to grind coffee in short intervals of a few minutes each.

#### Adjusting coffee grind

- The grinding blades' distance was factory pre-adjusted to satisfy different common coffee grinds from super fine to coarse) corresponding gap distance from 0.05mm to 0.5mm.
- Turning the grinding dial incrementally counterclockwise will make the grind finer and turning it clockwise will make the grind coarser.
- Grind a small amount of coffee and test its coarseness with your espresso machine.
- As coffee beans' qualities and characteristics are changing from time to time it is recommended repeating this adjustment once in a while.



Figure 5.1

#### Adjusting coffee dosing

- The doser is equipped with a portion displacement controlling knob.
- In order to increase the dosed amount the knob should be turned counterclockwise and vice versa (Fig 5.2).
- Test the portioned amounts by inserting a porta filter handle (not supplied) all the way into the fork shaped support and dose one or two portions.
- In order to achieve repeatable and consistent portioned amounts:
  - o Make sure that the feeding star shaped mechanism is always over filled with coffee.
  - o Always retract the dosing lever all the way to the end of its stroke.



Figure 5.2

#### Pressing

- Place the porta filter holder against the underside of the pressing device and push it upwards.

## 6) Safety Devices

### A) Thermal Overload Protection

In order to eliminate the risk of fire the motor is equipped with an over-heat protection device which will cut-off the motor's power supply should it reach a high temperature.

- In the event that the thermal protection is tripped as a result of malfunction (e.g.: jammed blades, worn out bearings, foreign object in grinding chamber, etc.) the appliance main switch should be turned off immediately and the main power plug must be disconnected. For further handling of the device contact your local service provider, and allow the appliance to cool down before any further maintenance.
- In the event that the thermal protection is tripped as a result of a long continuous operation (read section 5, for operating intervals) allow the appliance to cool down and reset the thermal cut off protection by unplugging the main cable from the socket. On the first operation after resetting a tripped over-heat

protection device observe the grinding quality and noise level, and if there are any irregularities shut down the appliance and call a certified technician for a complete analysis of the appliance.

#### B) Grinding Chamber Safety Screws

The grinding chamber can be a hazardous area if the proper precautions aren't observed. The hopper safety screw (fig 4.1) and the grinding dial safety screw (fig 5.1) should never be removed during normal operation of the appliance unless the appliance is disconnected from the power source.

#### C) Coffee Outlet Guard

The coffee outlet guard (fig 6.3) must always be fixed to the doser. Never remove the securing screws.

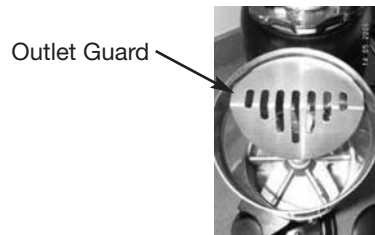


Figure 6.3

### 7) Safety Instructions

- NEVER OPERATE THE GRINDER IF THE BEAN HOPPER IS NOT FULLY SECURED TO THE TOP BLADE HOLDER. BEFORE REMOVING THE HOPPER FOR ANY REASON MAKE SURE TO DISCONNECT THE POWER SUPPLY.
- AVOID CLEARING FOREIGN OBJECTS FROM THE GRINDING CHAMBER OR HOPPER WHEN THE APPLIANCES PLUGGED INTO A POWER SOCKET.
- Never attempt to insert your fingers or any foreign objects into the grinding chamber or blades.
- Be aware that grinding blades continue rotating for a short while after the grinding operation has ended.
- BEFORE ANY MAINTENANCE, EVEN FOR CLEANING, ALWAYS DISCONNECT THE POWER SUPPLY.
- In the event that the appliance has a malfunction or the blades need to be replaced, do not attempt to service the appliance by yourself.
- Do not change or tamper with the appliance.
- Do not use the appliance barefoot or if your hands or feet are damp.
- Do not use the cable wire to pull and disconnect the power plug.
- Always keep the appliance dry (internally and externally).
- Never put ground coffee into the hopper.
- Never attempt grinding anything else other than coffee beans.

### 8) Maintenance and Service



**Warning: All appliances' technical handling operations, such as installation, maintenance, or service should be performed by certified personnel or by your local dealer.**

Following this rule will ensure long-lasting and reliable performance of your appliance. Check the state of the grinding blades periodically (approximately every 110 lbs. ground coffee). Good condition blades will result in a high quality grind and prevent the appliance's over-heating. Replace grinding blades every 900 lbs. of ground coffee (with normal hardness blades).

Be aware of the appliance's noise level. In case the noise level is higher than normal or irregular noises are coming from within the appliance, get certified personnel to perform an overall check of the appliance.

### 9) Cleaning

BEFORE ANY CLEANING ROUTINE DISCONNECT THE APPLIANCE POWER SUPPLY. NEVER USE RUNNING WATER TO CLEAN THE MAIN BODY AND DOSER. USE ONLY PERFECTLY CLEAN CLOTHS OR BRUSHES TO CLEAN THE APPLIANCE. DO NOT USE ABRASIVE CLEANING PRODUCTS AS THEY MAY WEAR OUT THE APPLIANCE COATING.

- Cleaning the bean hopper  
Take off the bean hopper and rinse it thoroughly with water and soap. Before reinstalling the hopper to the upper blade holder, make sure it is dried thoroughly.

To ensure great coffee taste, clean the bean hopper periodically.

- Cleaning the grinding chamber

Take off the grinding dial (use a screwdriver to take out the dial safety screw). Pull out the upper blade holder; make sure not to lose the upper blade support springs (3).

Use a brush, a cloth, and a vacuum cleaner to clean the grinding chamber thoroughly. Do not use sharp objects to scrape coffee residue off of the blades.

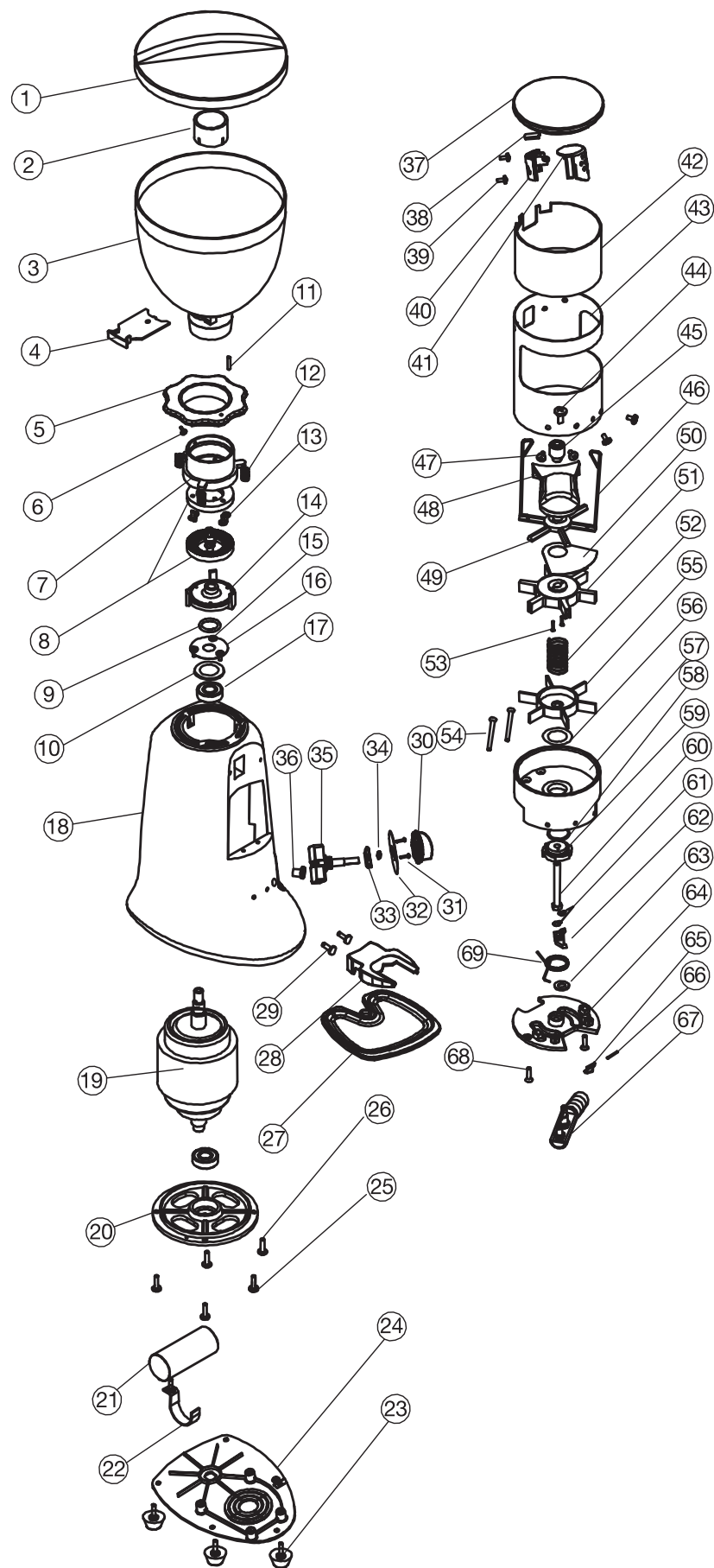
Examine both of the blades' condition and replace them if necessary. The replacement and assembly of a new set of blades is a delicate task. Only skilled technical personnel should be allowed to perform blade removal and assembly.

After all cleaning and replacing tasks are through make sure to assemble all of the parts and safety screws the same way as they were disconnected. If anything does not fit back together or there are left over parts, do not attempt to operate the appliance, call for the assistance of your technician.

- Cleaning the doser

Discharge all ground coffee; use a clean brush to brush the dosing chambers (by rotating it one by one). Use a clean cloth to remove stains and hard to remove marks. If a more thorough clean is required, than the operation must be performed by skilled technician.

10) Part Diagram





## 11) Part list

Dia. #	Part #	Description
1	02650	Bean Hopper Lid
2	02651	Bean Hopper Ring
3	02652	Bean Hopper
4	02653	Bean Hopper Door
5	02654	Dial Plate
6	02655	Screw (M4x10)
7	02656	Top Holder
	02657	Holder Screw (M8x10)
8	02658	Grindstone
9	02659	O Ring
10	02660	Helical Spring 1mm
11	02661	Dial Stopper Screw (M4x16)
12	02662	Dial Spring
13	02655	Screw (M4x10)
14	02663	Bottom Holder
15	02664	Dust Cover Screw (M4x8)
16	02665	Shaft Dust Cover
17	02666	Motor Bearing
18	02667	Black /Silver/Red Body
19	02668	Motor
20	02669	Back Flange
21	02670	Capacitor 12uf
22	02671	Capacitor Holder
		Screw (M4x10)
23	02672	Leg
		Screw (M5x16)
24	02673	Plastic Bottom Cover
25	02674	Screw (M5x16)
26	02675	Screw (M4x10)
27	02676	Bottom Tray
28	02677	Esp. Handle Holder
29	02674	Screw (M5x16)
30	02678	Knob
31		Cover Screw (M4x18)
32		Switch Cover (On-Off-On)
33		Switch Washer
34		Switch Washer Nut
35		Main Switch
36		Signal Lamp
		Signal Lamp Cover

Dia. #	Part #	Description
37	02679	Dispenser Lid
38	02680	Switch Set
39		
40		
41		
42	02681	Dispenser Window
43	02682	Dispenser Housing
	02683	Sponge Washer
44	02684	Adjuster Stopper (M5x10)
45	02685	Dispenser Adjusting Knob
46	02686	Wiper
47	02687	Dispenser Screw (M5x8)
	02688	Dispenser Screw (M5x12)
48	02689	Tamper (57mm)
49	02690	Dispenser Top Revolver
50	02691	Dispenser Revolver Cover
51	02692	Dispenser Revolver
52	02693	Dispenser Spring
53	02694	Disp. Revolver Screw(M2.5x12)
54	02695	Disp.Body Fixing Screw (M5x40)
55	02696	Dispenser Bottom Revolver
56	02697	Dispenser Washer
57	02698	Dispenser Bottom Body
58	02699	Helical Spring 0.5mm
59	02700	Right Handle Actuator
	02701	Left Handle Actuator
60	02702	Dispenser Main Shaft
61	02703	Handle Lock Spring
	02704	Tongue Lock Spring
62	02705	Left Handle Tongue
63	02706	Tongue Washer
64	02707	Dispenser Bottom Cover
65	02708	Right Tongue Spring
	02709	Left Tongue Spring
66	02710	Tongue Spring Pin
67	02711	Right Handle Complete
	02712	Left Handle Complete
68	02713	Screw (M5x16)
69	02714	Right Handle Main Spring
	02715	Left Handle Main Spring



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