

MALYKKE

User Guide



Congratulations on the purchase of your new MALYKKE coffee grinder!

We are confident that you will be satisfied with your new grinder which represents the upper most in technology, functionality, user friendliness and quality.

We recommend that you take the time to read this manual thoroughly as it will ensure that you and your staff are comfortable and confident with the use of the machine and its many menu settings and details.

The label on the back of the machine tells you which model your machine is as well as its serial number.

This number is unique and must be quoted when contacting your supplier.

The MALYKKE coffee grinder is built in accordance with:

EC Low Voltage Directive 73/23/CEE,
93/68/CEE

EC Machine Directive 98/37/CE

EC Electromagnetic Compatibility 89/336/CEE, 93/31/CEE, 93/68/CEE

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Made in Denmark By LG MALYKKE ApS Denmark	
Model	X
Serial No	XX-XX-XX
Year	
230VAC/50Hz + Earth 2A, 460Watt	

Date 2nd January, 2010

Managing Director
Linda Malykke

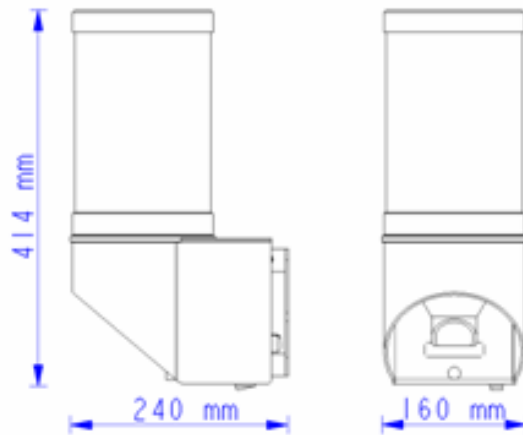
Please read the User Guide carefully before operating the machine.

This User Guide contains important information regarding installation, maintenance and safety.

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Dimensions



Installation

The MALYKKE grinder requires 230VAC, 50 Hz. Earthed.

The MALYKKE grinder requires a minimum installation height of 620 mm from the top of the machine to the worktop. (please refer to the drill guide enclosed)

For the wall mounting you will need a drill, a 10mm drill piece, a hammer and a no. 10 spanner.

- The Drill Guide is placed on the wall where the machine is to be mounted. Take care to ensure it is level.
- Using the 10mm drill piece drill 4 holes indicated by the 4 crosses. The depth must be at least 8cm.
- Fit the 4 raw plugs supplied using a hammer
- Screw the 4 French screws supplied into the 4 holes until the heads of the screws are 1cm from the wall.
- The MALYKE grinder can now be mounted and the screws fastened.
- Plug in the machine.
- Turn on the main switch, located underneath to the right of the funnel. The machine is now ready for use.

If possible it is recommended that an additional hole of 10mm is drilled in the middle of the wall mounting plate. The electrical cable can then be pulled through and connected to a plug on the other side to hide the electrical cable completely.

Before doing this please ensure that you do not need the fused-on plug the machine is supplied with.

Filling and Re-filling Container with Coffee Beans

The bean container must be unlocked.

- Turn the container **clockwise** (60 degrees) and lift it off.
- Turn the container upside down so that you can see the lid.
- By holding the metal grip in the centre between your fingers, turn the lid clockwise (60 degrees) and lift it off.
- You can now fill the container with coffee beans. The container can take up to **1 kg. coffee beans.**
- Replace the lid and turn the metal grip in the centre anti-clockwise (60 degrees). **NB! Make sure you replace it correctly. The slightly pointed side of the grip in the centre should face the inside of the container. The machine will not work if the lid is replaced incorrectly.**
- Turn the container upside down and place on top of the grinder taking care it is placed vertically. Rotate it **clockwise** until it 'clicks' into place.
NB! It is *not* necessary that the container is turned correctly when replacing it
- Rotate the container clockwise until it stops.

If *Autolock* is activated the container will automatically be locked.

Setting the Grind Coarseness

NB! The MALYKKE grinder has already been tested and set to the optimum grind for cafetières prior to delivery

However should it, contra to expectations, be necessary for you to adjust the grind first switch off the machine and unplug it from the mains supply.

Method:

- Remove the bean container as described above and carefully remove the remaining loose beans
- Remove the funnel by pressing the little metal button in front of the funnel and slide the funnel out.
- Using **only** the special tool supplied to **loosen** the nut on top about 1 turn.
NB! The nut must NOT be unscrewed completely!
- Now use the special tool to set the grind by turning the inner burr.
NB! We recommend that the adjustment is only done in small steps of **maximum** ¼ turns at a time.
- **Fasten the nut on top again**

The thread is a standard right thread which means if the inner burr is turned **clockwise** the grind is **finer** and if the inner burr is turned **anti-clockwise** the grind is **coarser**.



WARNING!

If the nut at top is not tightened sufficiently or the inner burr is screwed too far upwards, the conical burrs will grate against each other and will cause serious damage to the conical burrs. If this happens the warranty is void.

If you are not 100% sure how to adjust the grind we recommend you contact your supplier, the company which usually services your machine, if different from your supplier, or contact MALYKKE APS.

Menu

The MALYKKE grinder has an advanced menu based system which makes it possible to quickly and easily to set and adjust the parameters which ensures optimum grinding and thereby optimum coffee.

The system is arranged in such a way that users through allocation of individual codes can be given access to read, adjust and set the various values.

Navigation

Navigation and inputting values works according to the following principal:

The menu is operated by pressing or pulling the metal tab sticking out below the LCD screen.

- A short press (press and let go within 1 sec.) scrolls forward/increases the value
- A short pull (pull and let go within 1 sec.) scrolls backward/decreases the value
- A long press (press and hold for min. 3 sec.) activates the menu item shown and is also the command for confirmation
- A long pull (pull and hold for min. 3 sec.) goes back one level and is also the command for canceling

To assist with the programming 1-3 arrows are shown when navigating the menu. The arrows will point to the right when pressing and to the left when pulling.

If the operator lets go before the 3rd arrows appears this will be construed as a short pull and the action is not activated.

When the 3rd arrow appears, the menu will change.

Activation of Menu

When the grinder is switched on it will automatically be in 'Ready' mode

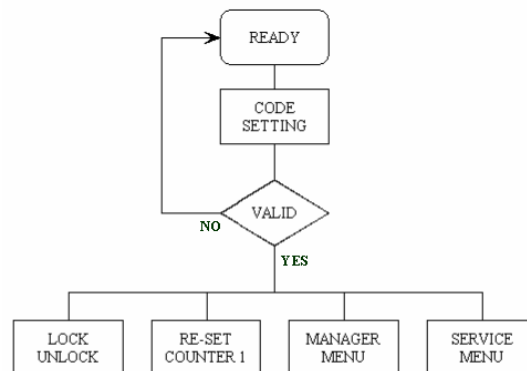
Pull the lever to activate the code setting.

Locking

Type in the code for locking (standard setting is 010), this changes the locking position, i.e. the container is unlocked if already locked and vise versa.

Shot cut to Re-setting Counter 1

Type in the code (standard setting is 100) for re-setting (zero) *Counter 1*. This re-sets *Counter 1*. This short cut makes it easy for users to re-set the counter provided their manager has given them the code to do so. *Counter 1* is often used as the 'daily' or 'per shift' counter.



Manager Menu

This is activated by typing in the Manager Code (standard setting is 001)

As long as the Manager Menu is activated the grinder will not register or count any cafetières or bags.

The Manager Menu consists of 12 sub menus, which again are activated by pressing the lever for more than 3 seconds.

To return to the main menu from a sub menu, pull the lever briefly.

To exit the Manager Menu completely, pull the lever and hold for more than 3 seconds.

1. Counters
2. Codes
3. Lock
4. Dose
5. Light
6. Calibration
7. Motor Speed
8. Language
9. Coffee Blend
10. Manual
11. Service Time
12. Info

Counters

Gives the Manager access to counters which register the usage and amount of coffee ground.

Counter 1

Can be read and reset (zeroed)

Intended as the daily or per shift counter

NB! Can be re-set directly by typing in the code

Counter 2

Can be read and re-set (zeroed)

Intended for book keeping purposes. E.g. monthly or quarterly reading and re-setting.

Counter Burr

Counts the number of hours the burrs have been operating

Is re-set by the service engineer when the conical burrs are replaced

Counter Total

Counts the total number of hours the grinder has been operating.

Cannot be reset.

Codes

Gives the Manager access to setting and changing the codes

For technical reasons numbers 900-999 are reserved and cannot be used.

Lock

Gives the Manager the possibility to change the code for locking (standard setting is 010)

Manager

Gives the Manager the possibility to change the code for access to the Manager Menu.
(Standard setting is 001)

Counter 1

Gives the Manager the possibility to change the code for direct resetting of Counter 1.
(Standard setting is 100)

Lock

Gives the Manager the possibility to activate or deactivate the auto locking function.
When activated the container is automatically locked after mounting.

Dose

Gives the Manager the possibility to change the dosage for each cafetier size and each bag size. The measuring unit is in deci-seconds. I.e. 10 units to a second.

The MALYKKE grinds approx. 3.5 grams/sec. Depending on the motor speed setting.

Standard setting is 75 (equal to 25 grams) for a 3-cup cafetière and 150 (equal to 50 grams) for an 8-cup cafetière.

Light

Gives the Manager the possibility to adjust the display settings

Display

Gives the Manager the possibility to change the brightness of the display.
The range is 0-10 where 0 is switched off and 10 is max. (Standard setting is 5)

Fade

Gives the Manager the possibility to turn auto fade on and off..
When Auto Fade is *on* the light in the display will automatically fade when the grinder is untouched.
The display will light up again upon touch e.g. when the operator hooks on the next cafetière.

Calibration

Activates the calibration program

Follow the instructions shown in the display

If a certain cafetière is not used the setting can be bypassed by a short pull of the lever.

The calibration process can be interrupted or finished without any changed taking effect by a long pull of the lever.

Motor Speed

Gives the Manager the possibility to set and adjust the motor speed. The range is 300-800 rpm. (Standard setting is 500 rpm)

To reduce noise the motor speed is reduced.

In the event coffee grounds accumulate in the funnel this is caused by the motor speed not being fast enough. The funnel is easily cleared by increasing the motor speed.

NB! If the motor speed is altered, it may be necessary to adjust the dosage time (please refer to guide lines for 'Dose' above).

Language

Gives the Manager the possibility to change between available languages, English, Swedish and Danish.

Coffee blend

Gives the Manager the possibility to choose the standard text in the display.

The standard text shown in the display is *Counter 1*. Alternatively there is a long list of coffee sorts to choose from to clearly display which type of coffee the grinder contains. This is particularly helpful if several grinders are installed each for a separate sort of coffee.

NB! If a coffee sort is shown in the display any contact will result in Counter 1 being displayed to ensure that the operator can easily read the usage and consumption.

Manual

Offers the Manager possibility to operate the grinder manually. The primary function of manual grind is to make it easy to adjust the grind. For example to test the grind if the position of the burrs have been adjusted. When the mode *Manual* is activated pressing the lever will result in the motor starting.

The *Manual* setting makes it possible for the operator to circumvent the automatic recognition of the cafetière and therefore dose manually.

It is not recommended that *Manual* grind is used for any other purpose than test as the control of consumption and volume is compromised.

Service Time

Gives the Manager the possibility to set the number of hours of running before it automatically suggests a service check.

Standard setting is 100 hours which equates to approx. 1,500 Kg. coffee.

Info

Gives the Manager access to information related to MALYKKE ApS, your grinder's individual serial no. and software version.

Cleaning

To ensure continued optimum quality coffee, the funnel should be taken off and cleaned regularly. At the same time the underside of the conical burrs should be cleaned.

NB! Use a **dry** cloth or soft brush. Avoid any use of liquid and cleaning solutions as these will transfer to the coffee beans and affect the taste. Some cleaning solutions may be toxic.

The bean container is cleaned as required, typically 1-2 times a week.

The bean container is dishwasher proof.

Maintenance & Service

The MALYKKE grinder requires no specific maintenance.

We recommend that the conical burrs are replaced after 1,500 Kg. This work must be carried out by an authorized engineer or technician.

Please contact your supplier or MALYKKE ApS regarding all questions related to service, repair and maintenance. Email: mail@malykke.dk or Phone. +45 43 77 22 02

Warranty

The MALYKKE grinder is designed for grinding coffee beans. Any other use will render the warranty not valid.



WARNING

The MALYKKE grinder contains rotating and live (electrical) parts. Under no circumstances may the grinder be serviced by un-authorized personnel.

Although the MALYKKE grinder is programmed not to operate unless the bean container is placed correctly, the grinder must be switched off from the main power and unplugged before any contact with the burrs. This guideline must also be followed during adjustment of the grind.

MALYKKE

The cafetière is 'hooked on', the grinder automatically identifies the size of the cafetière and the pre-programmed amount of coffee is ground directly here into in 7-15 seconds

Counter for each size of cafetière

Optional locking of container

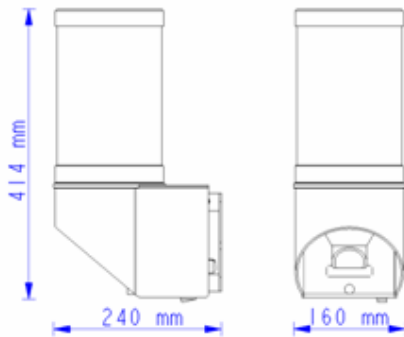
Safety switch and auto stop function

Adjustable dosage and grind coarseness

User-friendly menu with back lit display

Multiple access codes

Can be used with most types of cafetières



- European PATENT NO.: 1699333
- US PATENT No: 7464888 B2
- PATENT: DR2004 00142
- CE compliant
- 230VAC/50Hz + Earth, 2A, 460Watt
- Dimensions: 160 mm x 240 mm x 414 mm
- Container, Whole beans: Approx. 1 kg (3,3 liter)
- Motor speed: 300 – 800 RPM
- Conical Burrs
- Capacity per Hour: Approx. 12.5 kg
- 8-cup cafetieres per hour: Approx. 240 pcs.
- Outer shell: glass blasted anodized aluminum and PMMA.
- Optional: Spillage tray, Tabletop, Bag holder

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Distributor / Supplier:



We reserve the right to make alterations without prior notice