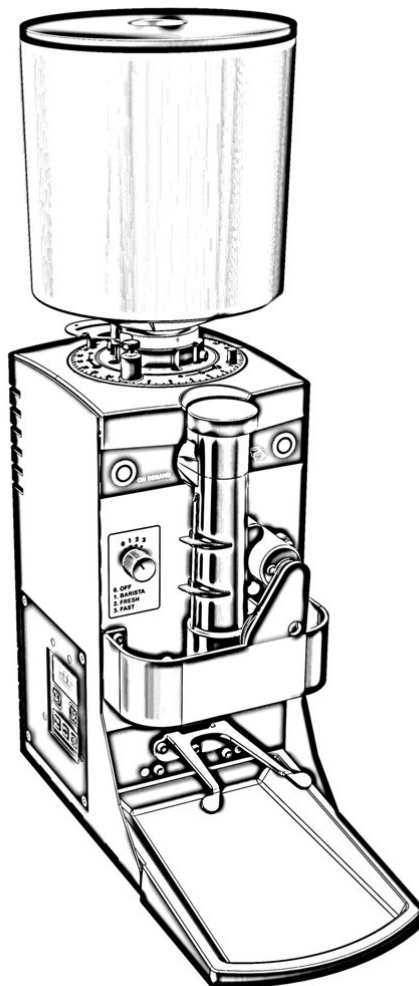


INSTRUCTION MANUAL ASPE COFFEE GRINDER





a u t o m a t i c g r i n d e r s

Dear customer:

The ASPE automatic coffee grinder is a completely automatic professional espresso coffee grinder that provides you with just the right amount of freshly ground coffee quickly and conveniently for the perfect cup of coffee.

This product has been designed using the latest technology and based on more than 20 years of experience in the espresso coffee market. The result is a high-quality product with multiple features that we hope will more than meet your needs.

Be sure to read and follow the instructions and suggestions found in this manual to fully and safely benefit from the features of this product. In the case of a malfunction, contact the manufacturer or the store where you bought the grinder.

Markibar reserves the right to add any future improvements it deems appropriate as the result of the company's continuing research.

TABLE OF CONTENTS

- 1.- Safety instructions.
- 2.- Technical information.
- 3.- Description.
- 4.- Safety features of the grinder.
- 5.- Installation and set up.
- 6.- Display.
- 7.- Problem solving.
- 8.- Cleaning.
- 9.- Maintenance.
- 10.- Declaration of conformity.
- 11.- Warranty conditions.
- 12.- Appendix I. Filter-holder identification.
- 13.- Appendix II. Dynamometric Tamper.

1.- Safety instructions.

Please read and pay close attention to the following safety instructions. The failure to follow these instructions may result in a malfunction or damage to the machine.

1.1- Symbols.

1.1-1. *Safety instructions.*



Risk of accident if this warning is not attended.

1.1-2. General instructions.



The machine may be damaged or proper operation is no longer guaranteed if this instruction is not followed.

1.2- Safety instructions.

- When unpacking the machine, check to see that the voltage of your electrical system matches that shown by the manufacturer on the rating label. Never use the machine in wet or damp areas.
- The plastic bags used for packing may pose a safety hazard. Keep them out of the reach of children.
- Unplug the equipment before performing any maintenance or cleaning tasks.
- Never operate the grinder if the electrical cord is in poor condition. Periodically inspect the electrical cord, the plug, etc. for any possible damage.
- Any repair should be performed by Authorized Service Technicians.
- For best results, the maximum operating cycle should not exceed 5 seconds of grinding and 10 seconds of stoppage. After 30 minutes of continuous operation, allow the motor to cool before using it again.



- Do not modify or alter the machine in any way. The Manufacturer assumes no responsibility for damage caused by the failure to follow these instructions.
- Children do not appreciate the danger involved with using electrical equipment. For this reason, they should never be allowed to operate electrical equipment such as this grinder without proper supervision.
- Do not insert objects in the ventilation slots on the grinder.
- *The grinder must be installed indoors, away from areas where it may be splashed with water, sprayed with water from cleaning operations, etc.*
- *Never submerge the grinder in water or operate it with wet hands.*

1.3- Using the grinder.

This machine is designed exclusively to grind coffee beans. Do not use it to grind other products or objects. NEVER put GROUND COFFEE in the HOPPER.

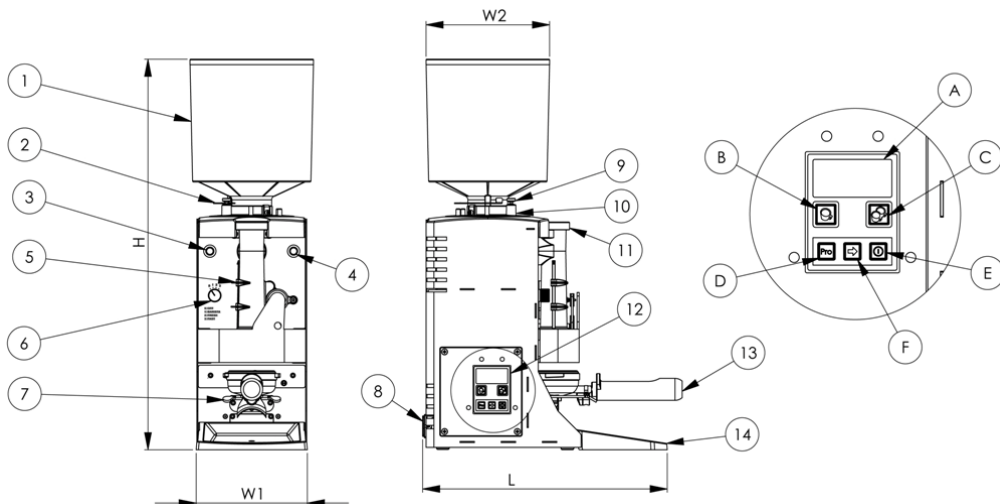
1.4- Operator requirements.

This machine requires no special knowledge for its use. Simply read and understand the instructions found in this manual and follow the recommendations.

2.- Technical information.

CHARACTERISTICS	DATA
VOLTAGE / FREQUENCY	230 V 50 Hz
RATED POWER	525 W
ROTATION	1350 rpm
OVERLOAD FUSE	10 A, Type T
Maximum permitted operating time	34 % on, 66% off
HEIGHT H	568 mm
WIDTH W1/W2	162 mm / 180 mm Ø Bean hopper.
DEPTH L	357 mm
WEIGHT	14 kg
BEAN HOPPER CAPACITY	1.5 kg
GRINDING BURRS	Ø64
PRODUCTION KG/HOUR	6 kg

3.- Description.



- 1.- Bean hopper.
- 2.- Hopper closing device.
- 3.- Manual grinding pushbutton.
- 4.- Two Cup button.
- 5.- Ground coffee level dial.
- 6.- Working mode knob.
- 7.- Filter-holder rest.
- 8.- Fuse.
- 9.- Grinding level lock.
- 10.- Grinding level setting lever.

- 11.- Cleaning access cover.
- 12.- Keypad and display.
- 13.- Filter-holder.
- 14.- Coffee grounds tray.
- A.- Display.
- B.- 1 Cup button.
- C.- 2 Cup button.
- D.- Pro. Button.
- E.- On/Off button.
- F.- Advance button.

4.- Safety devices.

The grinder motor is protected by a thermal safety device that cuts off the electricity to the motor if it becomes overheated. This device is automatically reset when the machine cools.

The user cannot perform any operation on this device. If the device is repeatedly activated, please consult our Technical Assistance Service, as the motor may be damaged.

5.- Installation and set up.

Each grinder is factory tested with coffee beans to make sure that it works properly. For this reason, you may find ground coffee in the grinder's mechanisms.

5.1.- Grinder location.

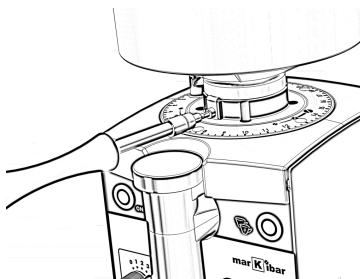
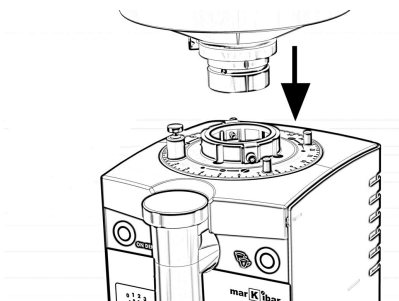


Place the grinder on a solid, dry surface next to the coffee machine.

Never operate the grinder in wet or damp places.

5.2.- Installation and set up.

Insert the Bean hopper, matching up the two holes on the hopper with the screws that are used to block it.

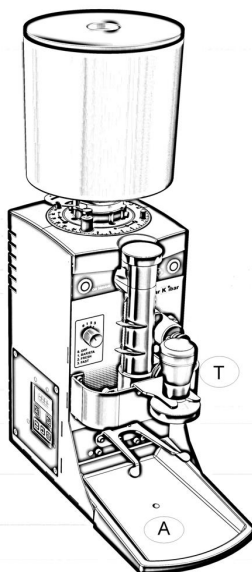


In order to comply with safety requirements, it is essential to tighten the two screws that hold the hopper in place. See the illustration.

Insert the coffee grounds tray as shown in the illustration.

The ASPE coffee grinder can incorporate a dynamometric tamper to compact the coffee once delivered into the filter-holder. (Pos T).

See Appendix N. II for more information on this accessory.



To connect the grinder to the power supply proceed as follows:



- The grinder's electrical connection must be properly protected by current limiting circuit breakers, differential switch and ground connection, according to current safety regulations.



- Make sure that the voltage and frequency of your establishment match those indicated on the grinder's rating plate.
- Plug the grinder into the electrical socket.
- Turn the working mode knob (Pos 6) to position 1.



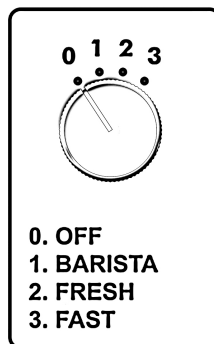
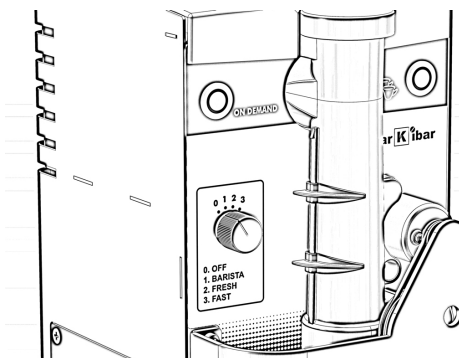
- Open the hopper lid and pour the coffee beans into the hopper. NEVER put GROUND COFFEE in the hopper.
- Make sure that the hopper closing device (Pos. 2) is open.
- Press the manual grinding pushbutton (Pos.3) "ON DEMAND". The machine will grind while this button is pressed.
- Insert the filter-holder from your coffee machine in the filter-holder rest (Pos. 7) as far as it will go.
- The corresponding dose is delivered in the filter-holder.

5.3.- Basic settings.

5.3.1.- Working modes.

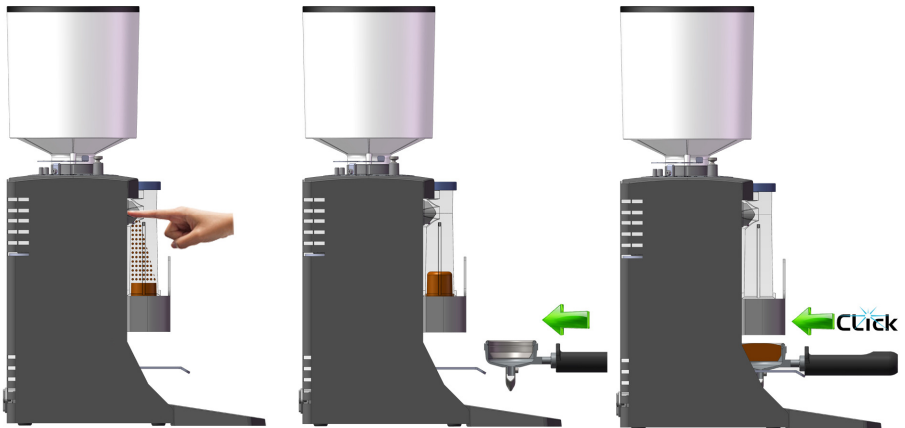
The working mode knob (Pos 6) allows to switch at any time between the different modes of the grinder, to suit the different needs of the coffee shop. It brings together the freshness of freshly ground coffee, with the productivity required at busy times of high consumption of coffee.

At position "0" the grinder is switched off.



5.3.1.1.- BARISTA MODE.

With the knob in position 1, the grinder works in Barista mode. In this mode the pushbutton "ON DEMAND" (Pos 3) is lit up to show that is enabled.

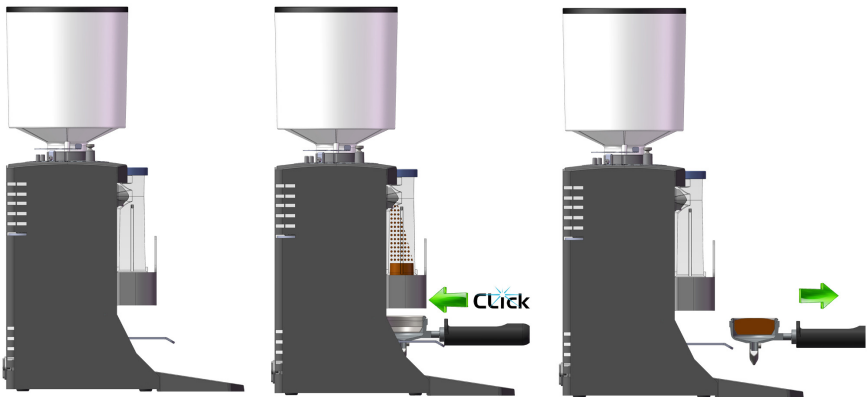


In this mode of operation, the coffee dispenser is empty. To make a coffee, the barista must press the "on demand" button and the machine grinds while the key is pressed. The ground coffee is stored in the dispenser pipe.

Level indicators for one and two coffees as well as the graduated scale on the dispenser allow the barista see the desired dose. Introducing the filter-holder, the dose is delivered in the filter. To add more coffee, the operation can be repeated until the desired dose.

5.3.1.2.- FRESH MODE.

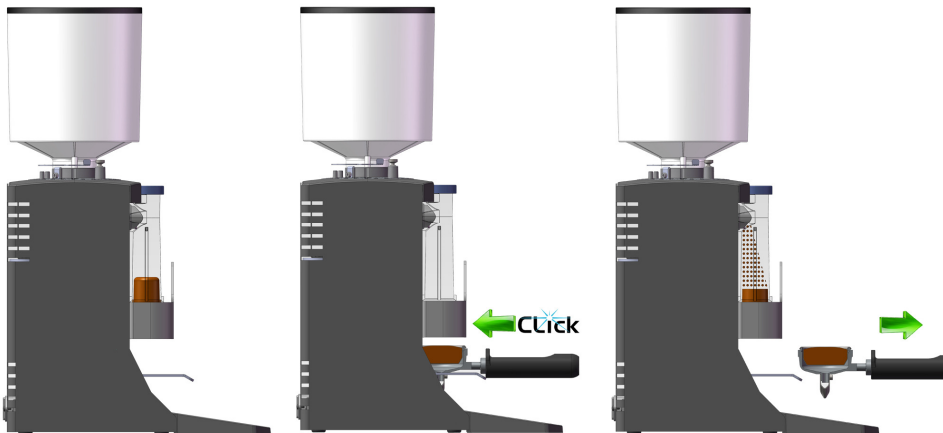
With the knob in position 2, the grinder is in Fresh mode. In this mode, the machine works as a "grinding on demand" grinder. Therefore, when introducing the one-cup filter-holder it grinds the amount of coffee previously defined and, when finished, the dose is delivered, leaving the dispenser empty while waiting for the next service.



If the two-cup filter-holder is introduced, the grinder will sense the device attached to this filter-holder (see Annex I), and grinds the scheduled two-cup dose. If the holder has not the identification device attached, press the two-cup button (Pos 4), and when it lights introduce the two-cup filter-holder for the selected dose.

5.3.1.2.- FAST MODE.

With the knob in position 3, the grinders works in Fast mode. This faster mode of working is intended for busy times, when the other modes are too slow. In this configuration the grinder has always ready the one-cup coffee dose. As soon as the knob is put in fast mode, the machine grinds the one-cup dose and the ground coffee is in the dispenser, ready for instant delivery.



As soon as a filter-holder is inserted, the dose is delivered immediately and then a new dose is ground for the next service.

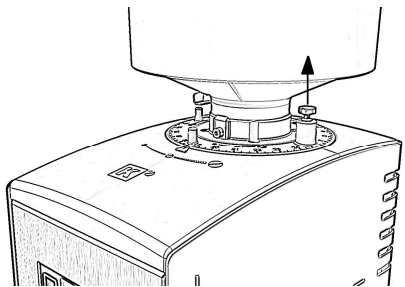
If the two-cup filter-holder is introduced, the grinder will sense the device attached to this filter-holder (see Annex I), grinds an additional amount of coffee to complete the two-cup scheduled coffee dose, and delivers all to the filter-holder.

Immediately a one-cup coffee dose is ground and gets ready in the dispenser for the next service.

The versatility of this system allows to work according to the different needs of the coffee shop, it's possible to change the working mode as many times as necessary.

5.3.2.- Grinding fineness setting.

The grinder is adjusted in the factory to be used with espresso coffee. It simply needs a bit of fine tuning to adapt it to the characteristics of the coffee used in your establishment. Grind enough coffee to fill your filter-holder with what you consider to be a normal dose and brew a cup of coffee with your coffee machine. If the result is unsatisfactory, modify the grinding level as follows:



- Pull the grinding level lock (Pos. 9) up with one hand and turn the grinding fineness lever (Pos. 10) with the other. Turn it clockwise for finer ground coffee and counterclockwise for coarser coffee.
- Release the lock to set the grinding position.
- Brew more coffee for additional tests, repeating the steps above until achieving optimal results in the cup.

5.3.3.- Coffee dosage setting.

The grinder is set at the factory for a grinding time of 2 seconds for 1 cup of coffee and 3.5 seconds for 2 cups of coffee. If the dose obtained is not what you want in your coffee machine, modify the dose as follows:

- Press the 1 cup button (Pos. B) for 1.5 seconds until “d c l” appears on screen. Release the button and the current dose will appear on screen.
- Press the advance button ⇒ (Pos. F) until reaching the desired value.
- Press the 1 cup button again to confirm the new dose.
- Perform the same operation with the 2 cup button.

Note: Programming coffee doses is only possible when the grinder is working on Fresh or Fast mode.



5.3.4.- Filter-holder detection system setting.

The grinder has several systems for selecting 1- or 2-cup doses, which may be programmed by your Technical Assistance Service:

- Automatic filter-holder identification (Only for the QUIMBOA CLASS A model). This patented system automatically detects 1-

cup or 2-cup filter-holders. For the system to work, a tag or identifier must be fixed to the 2-cup filter-holder: the grinder distinguishes between a filter-holder with this tag (and provides the dose for two cups of coffee) and filter-holder without tag (for which it provides the dose for one cups of coffee), with no need for any action on the part of the operator. (See Appendix I).

- Key selection, 1 Cup: When the filter-holder is inserted, it receives the dose for 1 cup of coffee. To obtain a dose for 2 cups of coffee, press the 2c button before inserting the filter-holder. (Factory programmed setting.)
- Key selection, 2 Cups: Without pressing any button the filter-holder receives the dose for 2 cups of coffee. Press the 1c button before inserting the filter-holder for the single dose.
- Key selection, last service. Without pressing any key the filter-holder receives the same dose as in the last service.
- Dose selection by pressing filter-holder single or double click:
 - Press filter-holder once (single click): One cup of coffee.
 - Press filter-holder, release and press again (double click): Two cups of coffee.

6.- Counter.

The ASPE grinder has a display system that will show the number of coffees (both 1-cup and 2-cup) that have been prepared so far at any time.

To use this function, proceed as follows:

- Press the Programming button (Pro. Pos D). The message "cont" (counter) will be shown on the display.



- After 1.5 seconds, you will see this message "n 1 c.", meaning the number of 1-cup coffees prepared.
- The number of coffees is then displayed in a series of display screens, for example; 43,525 coffees will be shown in the following manner:
 - The first display shows the units: ".525".
 - The second display shows the thousands: "0043."
- Pressing the button again, the message "n 2 c." will be shown, and again, the units and thousands of 2-cup coffees prepared will be displayed successively.

The power button (Pos. E) , turns on and off the lateral display.

7.- Problem solving.

PROBLEM	CAUSE	SOLUTION
The grinder is off. Display is off.	The differential switch or current limiting circuit breaker has been tripped.	Reset the installation's protective device.
	The electrical cord is not connected.	Plug the electrical cord into the socket.
	Blown fuse in the equipment.	Check the fuse and replace if necessary.
The grinder is connected but it doesn't turn, so it doesn't grind.	Grinding level too fine.	Set a coarser grinding level. Grind some coffee and gradually return to the desired level.
	A foreign object prevents the machine from grinding.	Proceed as in the previous section. Contact the Technical Assistance Service if the device does not turn freely.
The grinder does not start. Display is on.	Overheating due to excessive motor use.	Wait for the device to cool down and for the thermal protective device to be automatically reset.
The grinder starts and turns, but does not make coffee.	The bean hopper is jammed or the inlet hopper is closed.	Check both the inlet hopper and the bean hopper.
The device grinds very slowly.	The grinding burrs are worn out.	Replace the burrs.

In case of other anomalies or continuous malfunction contact TAS (Technical Assistance Service).

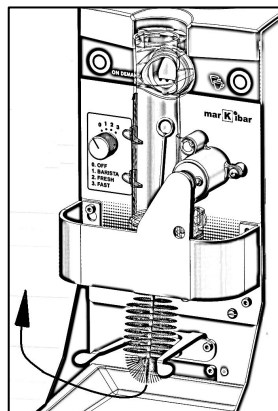
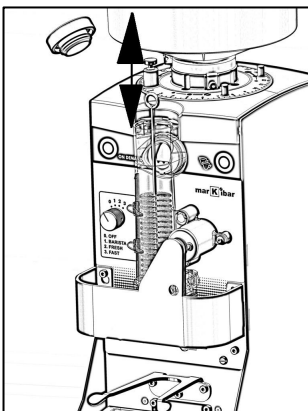
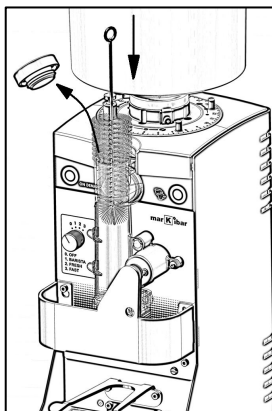
8.- Cleaning.



Before proceeding to clean any grinder parts, disconnect from the power supply by unplugging the electrical cord from the back of the grinder.

8.1.- Cleaning of dispensing pipe.

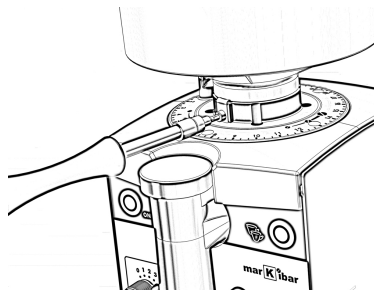
It is recommended to clean weekly the dosing tube to maintain adequate transparency.



Use the ramrod provided with the grinder to perform this cleaning. Remove the cleaning access plug (Pos 11). Insert the ramrod and move it up and down to clean the pipe. Remove the ramrod from the bottom to prevent coffee dust splashing. See the process in the attached images.

8.2.- Cleaning the bean hopper.

Close the inlet hopper and loosen the 2 screws that attach the hopper to the grinder (See the illustration) until the hopper is released.



Remove the hopper from the grinder, empty any remaining coffee and clean it with soap and a cloth soaked in water to remove the residual oils from the coffee beans. Carefully dry and attach the hopper back onto the grinder, reinserting the screws that hold it in place.

8.3.- Outer cleaning of the grinder.

Clean with a damp cloth. Do not use detergents, abrasive products, alcohols or solvents. Use a brush to remove the coffee from the recessed areas.

Do not clean the device by spraying it with water.

9.- Maintenance.



In order to ensure the operating efficiency and correct performance of this grinder, it is essential to follow the manufacturer's instructions and to make sure that any maintenance work is performed by qualified personnel.

A schedule of periodic technical inspections is recommended to ensure the proper performance of this machine. In particular, the grinding burrs must be periodically checked (at least once a year) and replaced if worn out; otherwise, the ground coffee will not have the desired quality.

10.- CE Declaration of Conformity.

THE UNDERSIGNED:

MARKIBAR INNOVACION S.L.L.

Pol. Ind. Noain-Esquiroz. c/G n.24

31191 ESQUIROZ (Navarra) SPAIN

HEREBY DECLARES UNDER HIS/HER OWN RESPONSIBILITY AS THE
MANUFACTURER THAT THE PRODUCT: **AG2 GRINDER**

THE SUBJECT OF THIS DECLARATION, COMPLIES WITH DIRECTIVES:

Electrical safety:

UNE-EN 60335-1

UNE-EN 60335-2-64

Electromagnetic compatibility:

UNE-EN 55014; UNE-EN 55014-1

UNE-EN 61000-3-2

UNE-EN 61000-3-3

UNE-EN 55014-2

THIS DECLARATION IS ISSUED IN COMPLIANCE WITH COUNCIL DIRECTIVE 93/68/CEE OF 22 JULY 1993, WHICH AMENDS DIRECTIVES: 73/23/CEE (ELECTRICAL MATERIAL DESIGNED FOR USE WITHIN CERTAIN VOLTAGE LIMITS), AND 89/336/CEE (ELECTROMAGNETIC COMPATIBILITY). THE PRODUCT ALSO COMPLIES WITH EUROPEAN DIRECTIVES 2002/95/CE (RoHS) and 2002/96/CE (WEEE).

JOSE ANGEL MARKOTEGI GOÑI

Legal representative.

11.- Warranty conditions

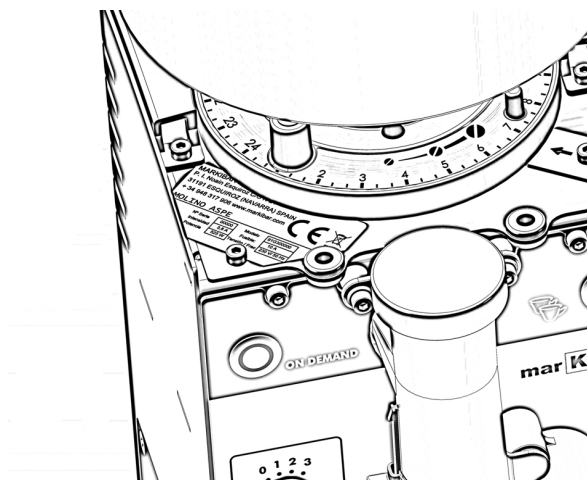
- This grinder has a 1-year warranty period, valid from the date of purchase.
- The Warranty covers any defects due to the malfunctioning of original materials or defective assembly. Equipment will be repaired or replaced free of charge, except for transport or shipping costs. For parts to be shipped under warranty, faulty parts must be previously sent to our workshop using a prepaid shipping method, along with a copy of this warranty certificate which includes the machine's serial number. The customer is responsible for shipping charges. Parts must be carefully packaged to avoid damage during the shipping.
- Only authorized personnel may access inside grinder parts.
- This warranty does not cover any damage due to: inappropriate use, inadequate maintenance, the lack of maintenance, the use of the device for any purpose other than that for which it is intended, improper installation, incorrect voltage, falls or normal wear and tear.
- For warranty maintenance, only original replacement parts may be used.
- The manufacturer is not liable for any consequential or secondary damages in any case.

- The Warranty does not cover any damages arising from repairs performed by unauthorized personnel.

The following information is permanently printed on your grinder's rating plate:

MARKIBAR INNOVACION SLL P. I. Noain Esquiroz C/G N 24 31191 ESQUIROZ (NAVARRA) SPAIN + 34 948 317 906 www.markibar.com			
MOLINO ASPE			
Nº Serie	00000	Modelo	91G300000
Intensidad	3,8 A	Fusible:	10 A
Potencia	525 W	Tensión / Frec	230 V/ 50 Hz

The rating plate is placed under the top front cover of the grinder, as in this figure:



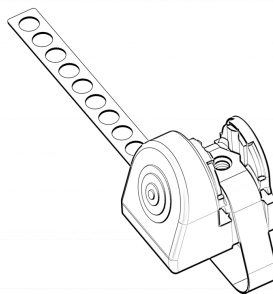
12.- Appendix I: Filter-holder identification.

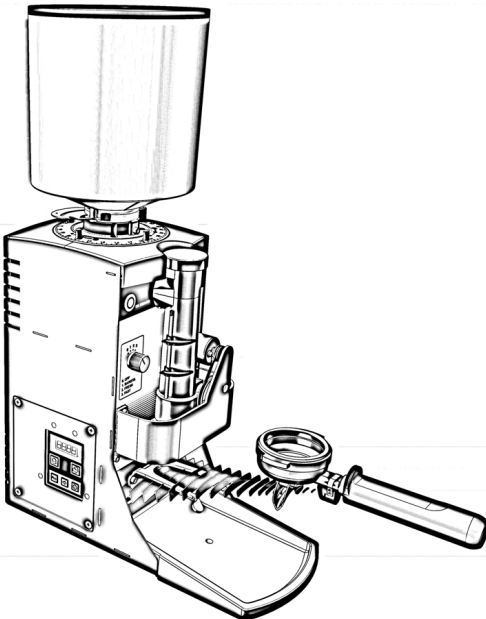
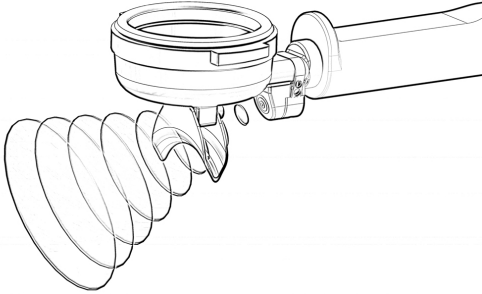
As explained in section 5.3.4, the grinder has several filter-holder identification systems, which can be set by your Service Technicians. The most useful among them is the Filter-holder Detection system. Using this patented system the grinder distinguishes between a filter-holder for two cups of coffee and filter-holders for one cup, without any action on the part of the operator.

A special tag or identifier (provided with the grinder) must be fixed to the 2-cup filter-holder: the grinder senses the presence of this device (and provides the dose for two cups of coffee) and filter-holder without tag (for which it provides the dose for one cups of coffee), with no need for any action on the part of the operator.

To install the identifier proceed as follows:

- 1.- Two magnetic tags are supplied with each A-class grinder, to be fixed to the 2 cups filter-holder.
- 2.- Place the tag as shown in the image below, the side at an angle facing towards the grinder. (See detailed installation instructionsX, supplied with the tags).





3.- ASPE grinders are already configured to detect the presence of the tag. The display shows a horizontal line. If not, ask your Service Technician to program the grinder in MAG mode.

When the grinder detects the presence of the Tag supplies two coffees, otherwise one coffee dose.

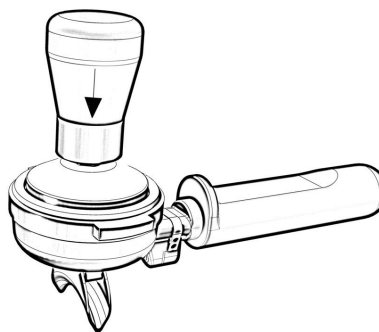
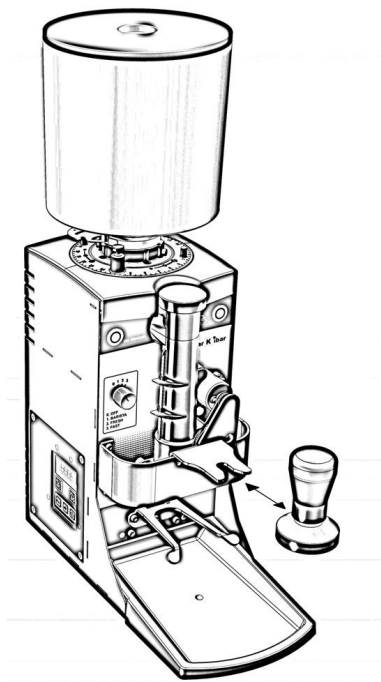
4.- Use and clean the filter-holder as usually, the materials of the identifier are highly resistant to water and detergents.

12.- Appendix II: Dynamometric tamper.

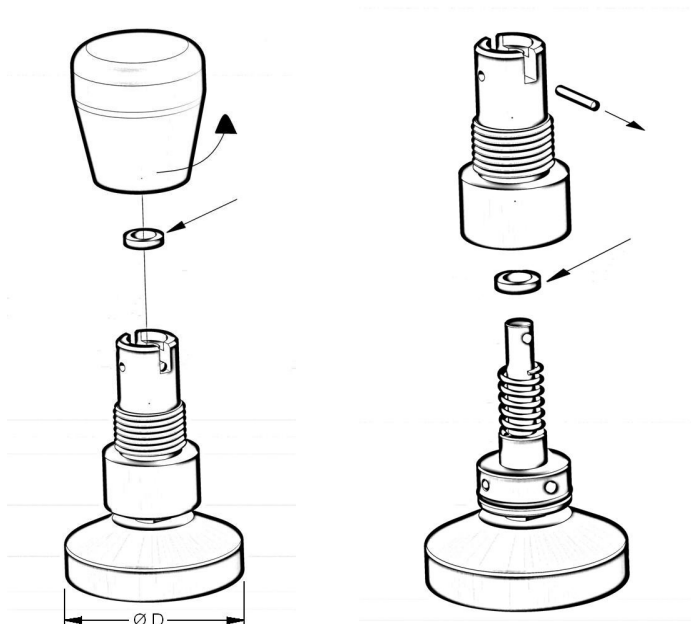
The standard ASPE grinder has not a fixed tamper since most baristas prefer to use their own tamper. It is possible to order an ASPE grinder with a built in tamper.

The tamper is used to level and compact the coffee in the filter in order to ensure proper extraction of coffee. Our tamper features a dynamometric system that exerts a constant force on the coffee, so that the extraction is always correctly done.

Pressing the tamper down for a few millimeters you feel a click, indicating that the exerted force on the coffee is 10kg.



It is possible to adjust the pressure to 15 kg force, proceeding as indicated in the images. Unscrew the handle and take the washer indicated with an arrow. Remove the bolt and extract the body upwards. Place the washer on top of spring and assemble in reverse order.



Tamper diameters available: 52 and 57 mm.

For other diameters please consult the manufacturer.



a u t o m a t i c g r i n d e r s



27G300050 INSTRUCTION MANUAL FOR AUTOMATIC GRINDER ASPE.