

WARRANTY TERMS

The BOTINI Coffee Grinder B03 and Coffee Peeler products are covered by a warranty for a period of 4 months from the date of purchase, as evidenced by the invoice, provided that the applicable legal provisions for the equipment are observed and respected.

This warranty only covers defects in the functioning of the parts and components of the equipment described under normal usage conditions—in accordance with the instructions in the user manuals that accompany them and are provided by BOTINI.

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Company: _____

Purchase Date: _____

Invoice Number: _____

Product: _____

BOTINI®
*Mudando a sua vida
para Melhor!*



Illustrative Figures

BOTINI®

Rodovia Gabriel Melhado SP461 km0 - P.O. Box: 001
CEP: 16210-000 - Bilac - SP
Phone: (18)3659 9900 - FAX: (18)3659 9909
www.botini.com.br
sac@botimetal.com.br

Due to constant improvements in its product line, BOTINI reserves the right to make technical modifications it deems appropriate without prior notice.

000460 Rev.03 - 11/03/2021

COFFEE GRINDER B03
COFFEE PEELER



INSTRUCTION MANUAL
www.botini.com.br

Congratulations on your purchase!

BOTINI products are designed for efficient and safe operation.

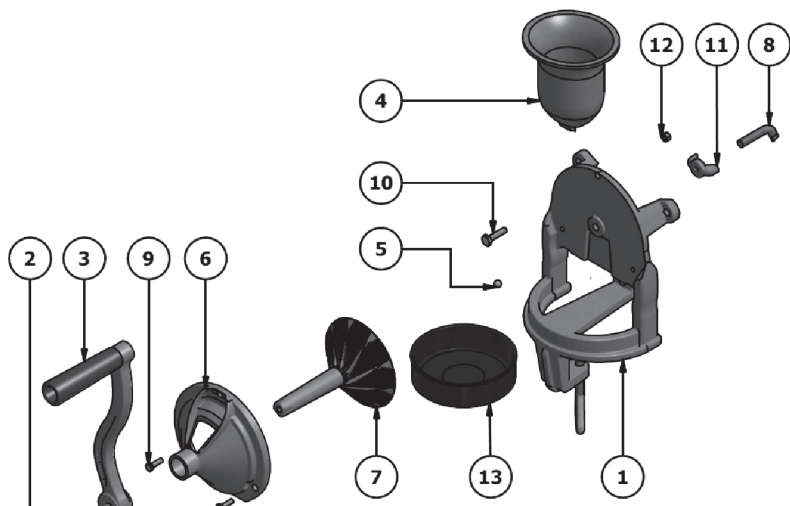
To ensure the best performance of your product, please read the following recommendations carefully.

The instruction manual should not be discarded: it should be kept for future reference and product warranty.

Intended for domestic use.

1 COFFEE GRINDER B03 - 000899

1.1 MAIN COMPONENTS



ITEM	QTY	DESCRIPTION
1	1	COFFEE GRINDER BASE PRESS ADJUSTABLE
2	1	KNOB BOTINI 1/4" X 19 MM
3	1	GRINDER HANDLE WITH KNOB
4	1	PERFORATED GRINDER CUP
5	1	CARBON STEEL BALL 5/16"
6	1	PERFORATED OUTER GRINDER
7	1	INNER GRINDER
8	1	OPENING ADJUSTMENT SCREW
9	2	SCREW 1/4" X 5/8" ZB
10	1	SCREW 1/4" X 1" ZB
11	1	KNOB NUT 5/16 ZB
12	1	NUT UNC 1/4" ZB
13	1	SUPPORT FOR COFFEE POWDER

1.2 USAGE INSTRUCTIONS

Purpose: Used for grinding roasted coffee beans.

Attach the grinder base (1) to a flat and stable surface.

Insert the handle (3) into the end of the grinder shaft (7) and secure it with the knob (2), as shown in figure 6.

To finish, adjust the opening regulator (8) located at the back of the product. Close it until the handle (3) is locked, then loosen the regulator (8) until the handle (3) starts to turn. Next, lock it with the knob nut (11). Grind the coffee and check the powder thickness. Adjust until you find the best position to achieve the desired grinding texture (fine or coarse).

Once adjusted, grind the desired amount.

After grinding, loosen the regulator (8) and turn the handle both ways to remove all the coffee inside the grinders.

Notes:

The texture (fine or coarse) of the coffee powder depends on the adjustment and the type of coffee. When the coffee is very roasted, the powder tends to stick to the grinders, making powder production impossible. It is recommended to use fine beverage coffee, which is softer.

In humid weather, coffee tends to get damp and stick/clog in the grooves of the grinders (6 and 7), which compromises the machine's performance. In this case, it is recommended to heat the coffee beans to dry them before proceeding with grinding.

Always keep the coffee outlet clear to avoid clogging the grinder.

Important: If the coffee does not exit the grinder compartment (6 and 7), check for any powder residue stuck in the grinders. To do this, open the grinding compartment for cleaning, as explained below:

Loosen the 1/4" x 5/8" screws (9) and the 1/4" x 1" screw (10) with a tool, as shown in figures 4 and 5.

Remove the grinder cup (4) and then the outer grinder (6), as shown in figure 5.

Next, carefully remove the inner grinder (7), as there is a carbon steel ball (5) in the central hole of the base (1), as shown in figure 2.

Clean the stuck coffee from the grinders using a brush.

After cleaning, reassemble the grinder in the reverse order described above. If you have any doubts about the assembly order, refer to figure 1.

Figure 1 COMPOSITION: Product made of carbon steel, cast iron, and polypropylene.

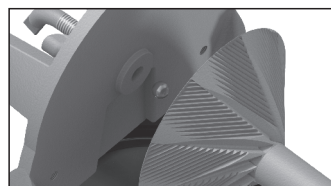


Figure 2

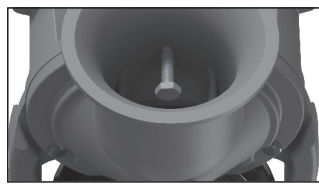


Figure 4

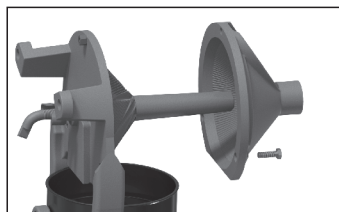


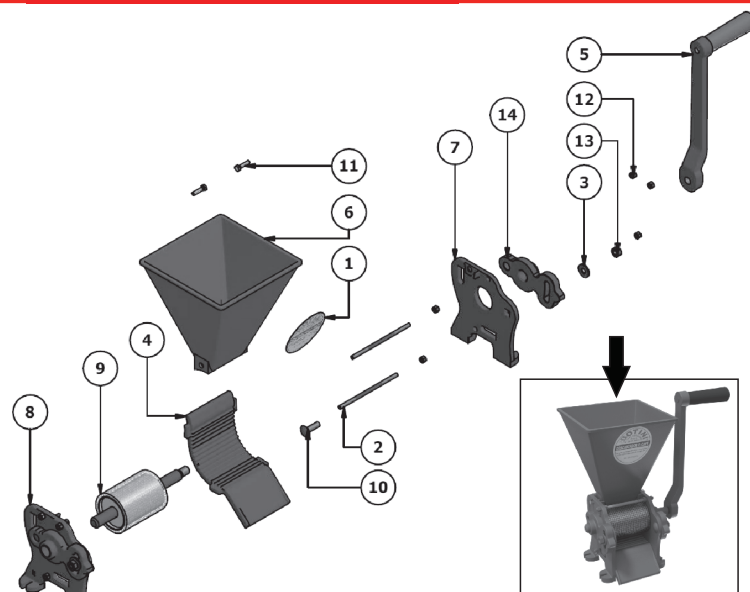
Figure 5



Figure 6

2 COFFEE PEELER - 000967

2.1 MAIN COMPONENTS



ITEM	QTY	DESCRIPTION
1	1	COFFEE PEELER STICKER
2	2	NEEDLE FOR GRINDING/PEELING MOUNTING
3	2	IRON WASHER 994 - 5/16 ZINC
4	1	GROOVED BASE FOR GRINDING/PEELING
5	1	HANDLE WITH KNOB
6	1	PERFORATED POLYPROPYLENE BOX
7	1	RIGHT SIDE OF COFFEE PEELER, PERFORATED
8	1	LEFT SIDE OF COFFEE PEELER, PERFORATED
9	1	PEELER GRINDER
10	2	BOLTS FR C-PO 5/16" X 1" ZB
11	2	SCREWS 1/4" X 3/4" ZB - CH 7/16"
12	10	NUTS UNC 1/4" ZB
13	2	NUTS UNC 5/16" ZB
14	2	COFFEE PEELER ADJUSTERS

2.2 USAGE INSTRUCTIONS

Purpose: Used for pulping/peeling dried coffee beans.

Before use, the peeler must be cleaned.

Secure the peeler by its side feet (7 and 8) on a flat and stable surface.

Screw the handle (5) onto the grinder shaft (9).

Fill the reservoir box (6) with the dried coffee beans to be peeled and turn the handle (5) to peel the desired amount.

Note: By loosening the 5/16 nut (13) on both sides with a tool, you can adjust the opening between the grinder (9) and the grooved base (4), reducing or increasing this opening to the desired point. The ideal opening is found when the coffee bean is peeled but not crushed. If the opening is too tight, the beans will break into small pieces, and if it's too wide, the beans will not be peeled.

Figure 7 COMPOSITION: Product made of carbon steel, cast iron, and polypropylene.

Figure 8

3 CLEANING

Always perform cleaning procedures before and after using the product.

Do not use sharp tools to clean food residues as they may damage the equipment.

