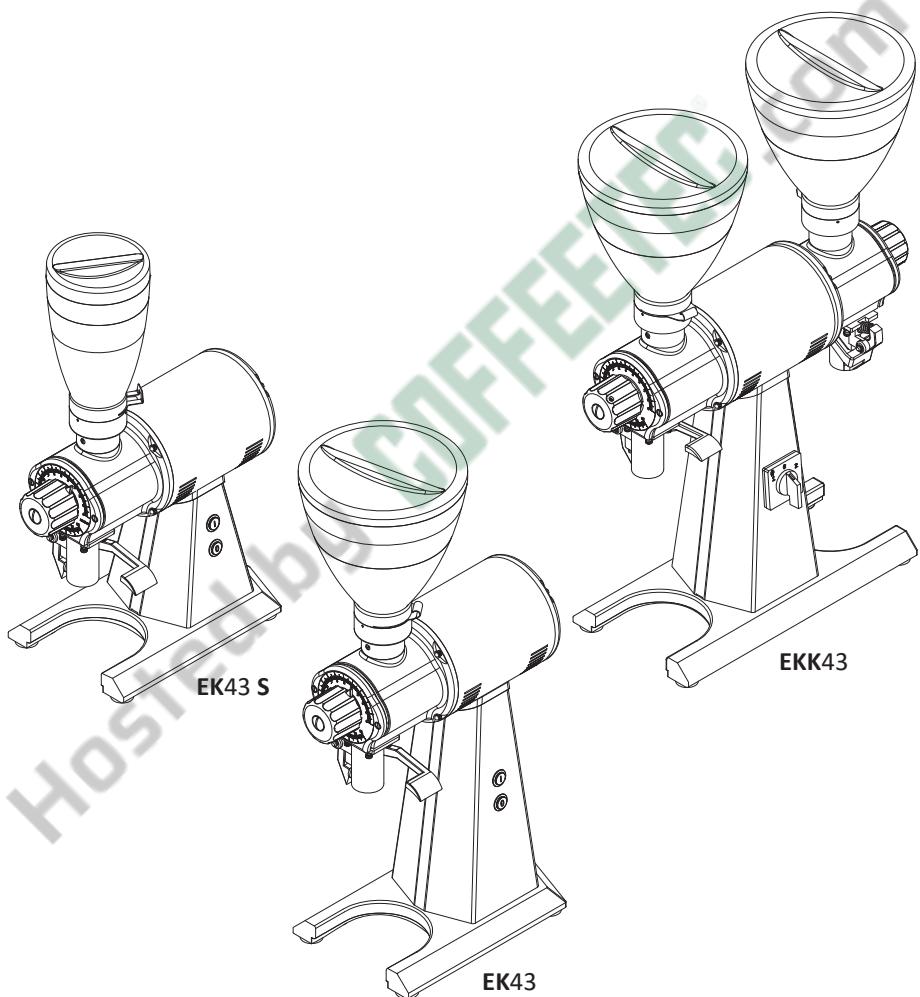


EK43 | EK43 S | EKK43

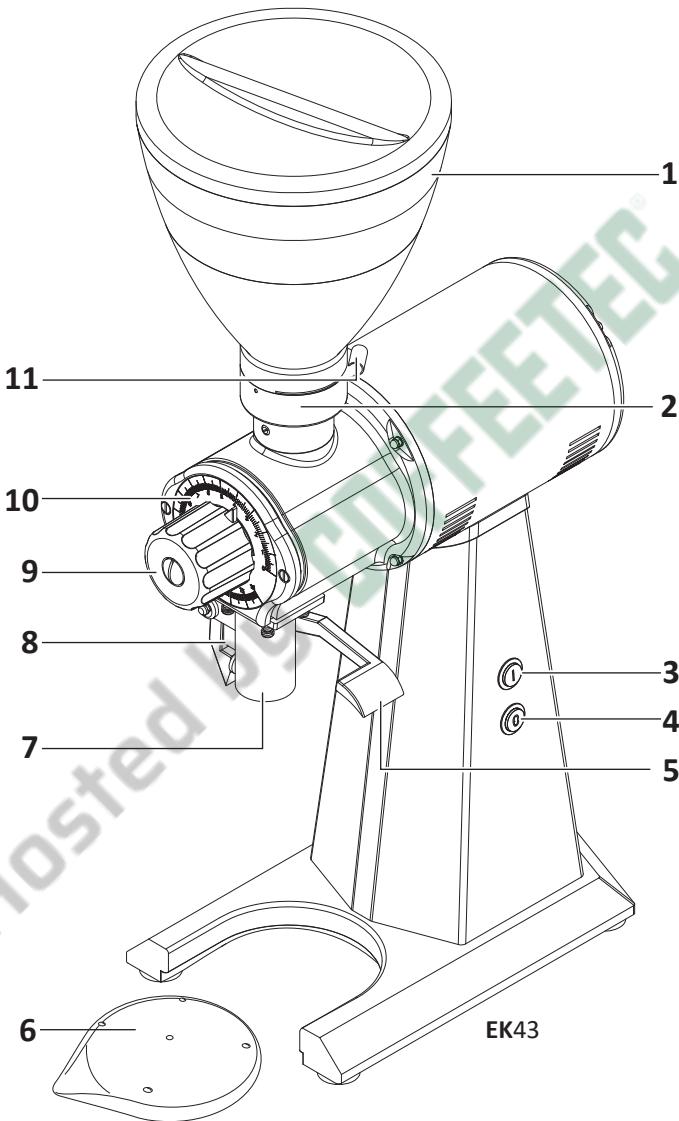
INSTRUCTION MANUAL



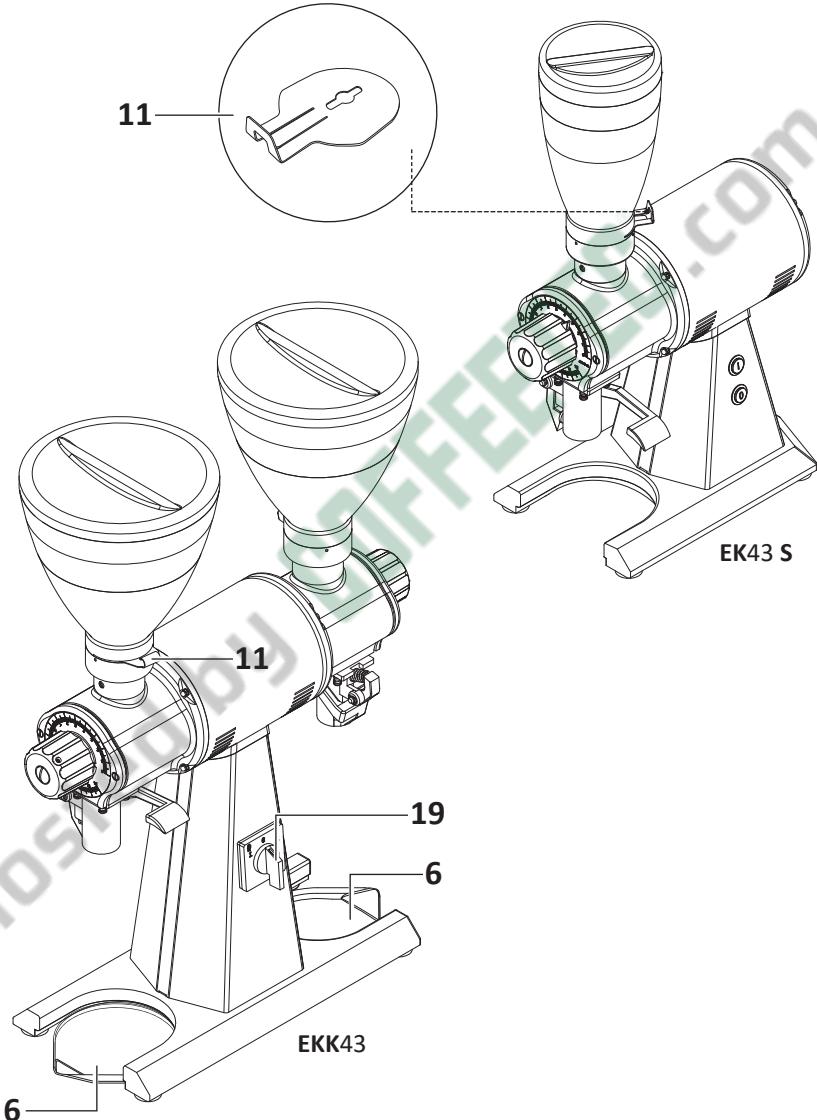
www.mahlkoenig.de

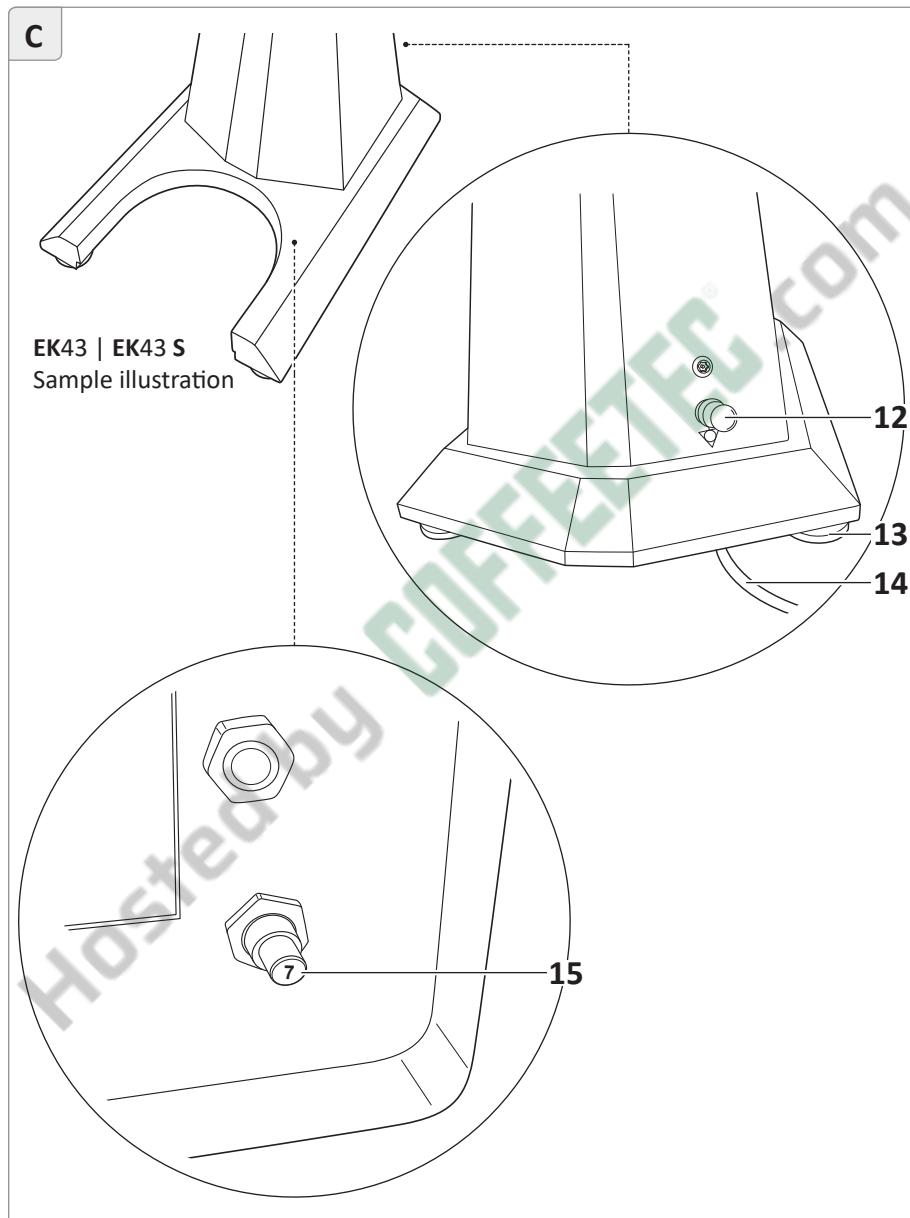
Overview

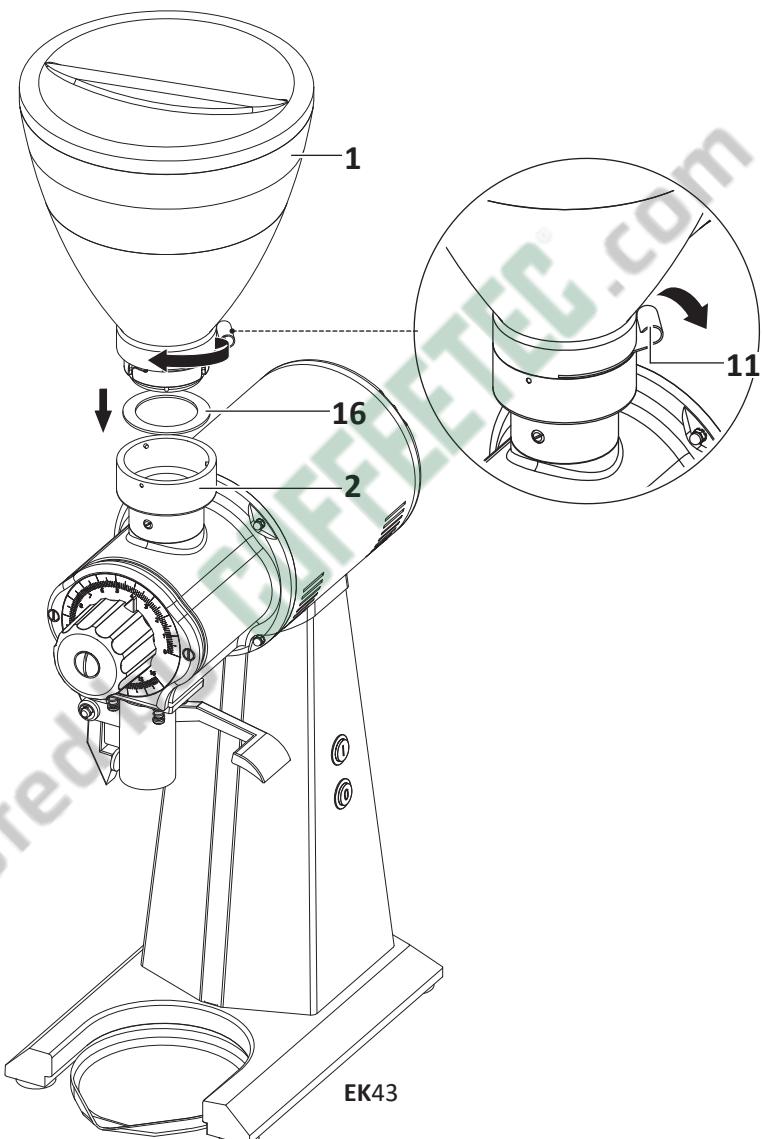
A



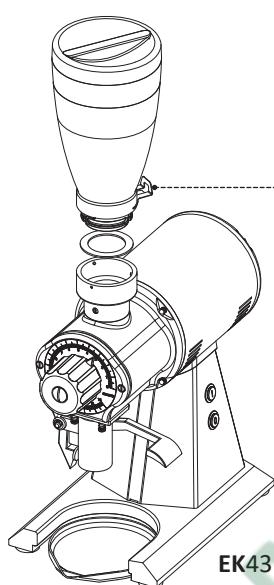
B



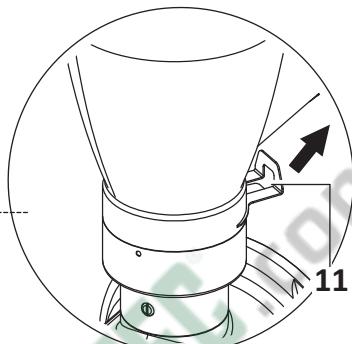


D

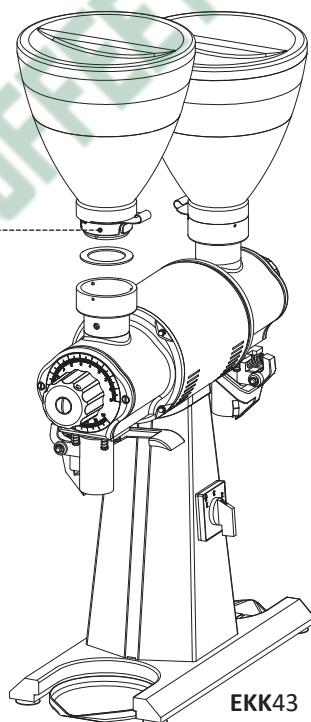
E



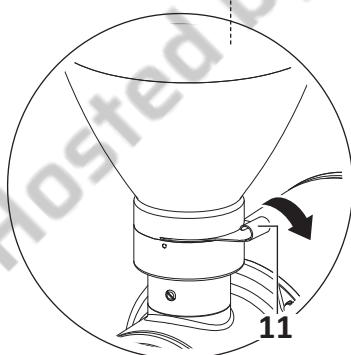
EK43 S



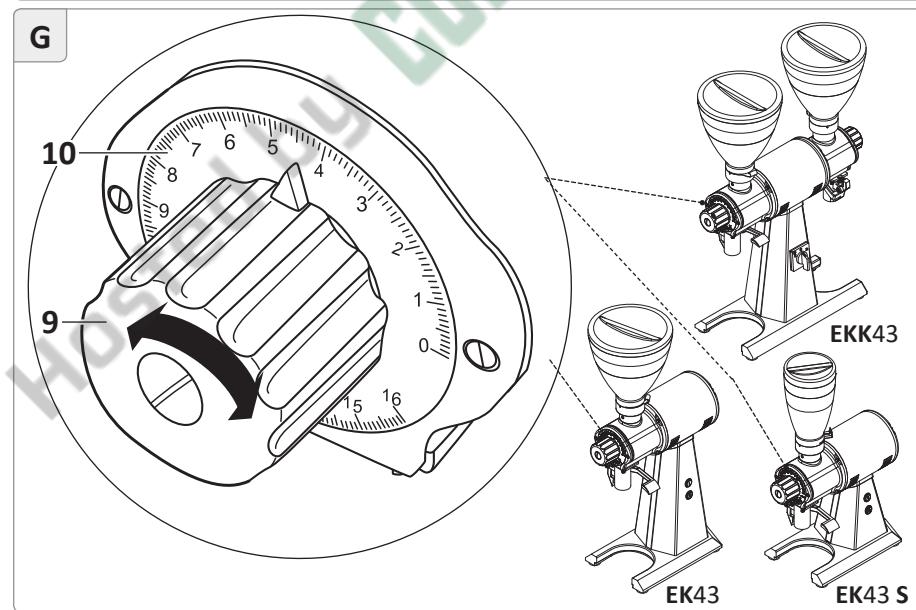
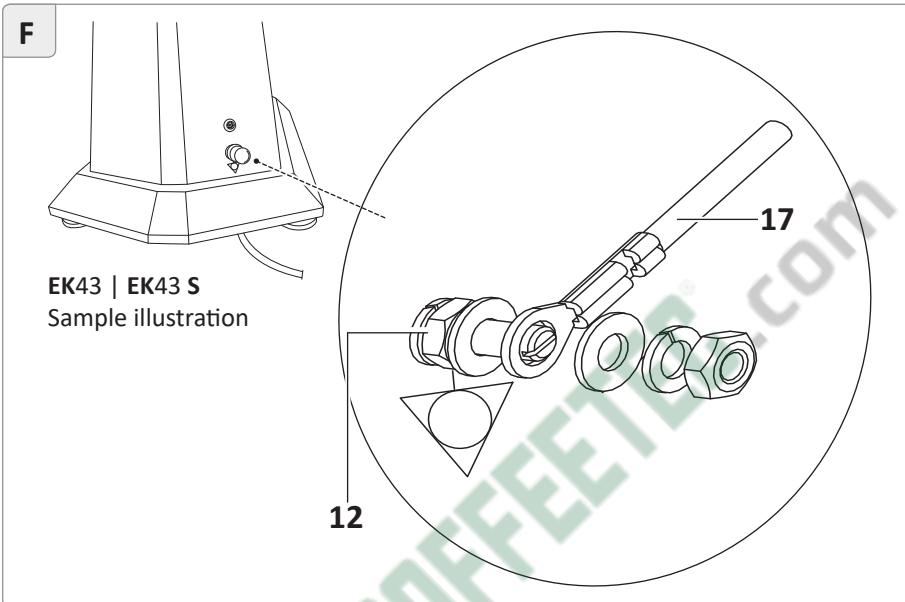
11

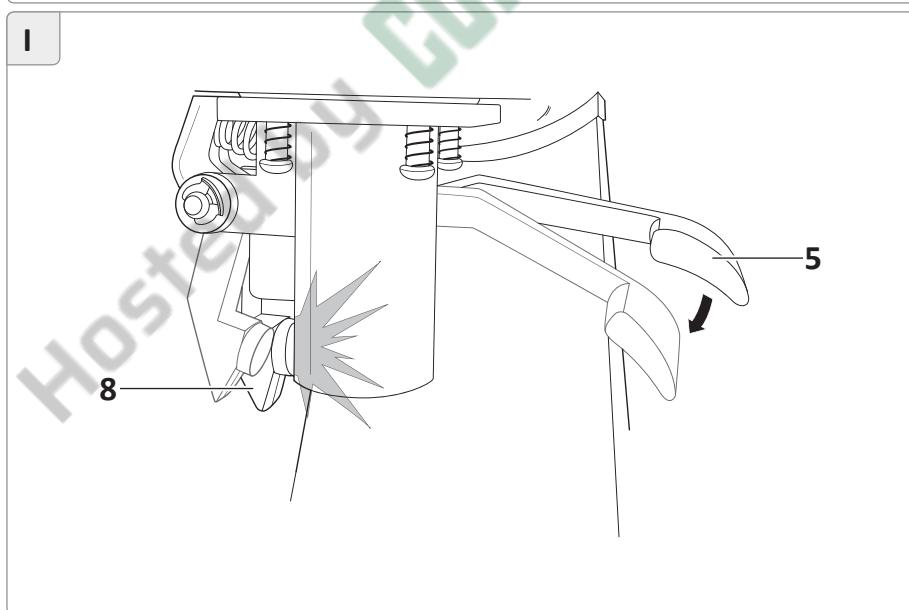
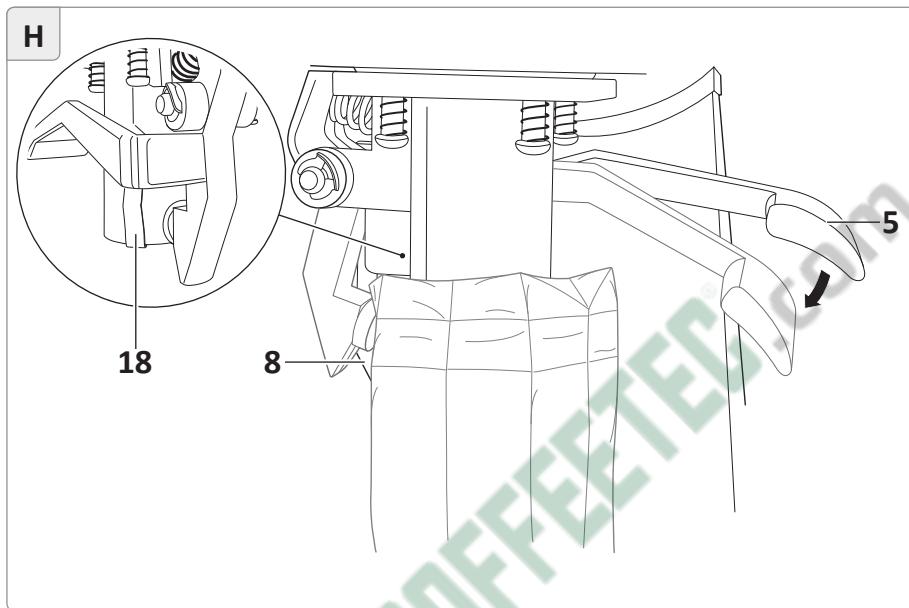


EKK43



11





Scope of delivery

No. **Name**

- 1** Bean hopper with lid
- 2** Bean hopper intake
- 3** On switch I
- 4** Off switch 0
- 5** Lever for bag clamp / knocker
- 6** Collecting tray
- 7** Spout
- 8** Bag clamp / knocker
- 9** Hand wheel (grind adjustment)
- 10** Grinding degree scale
- 11** Slider
- 12** Connection for potential equalization
- 13** Feet, 4x
- 14** Power cable with power plug
- 15** Release button / thermal overcurrent circuit-breaker
- 16** Rubber ring (seals bean hopper intake)
- 17** Potential equalization conductor (not included in the scope of delivery)
- 18** Contact strips (spout)
- 19** Rotary switch



Declaration of Conformity (see "Declaration of Conformity" section):

Products marked with this symbol fulfill all applicable Community directives of the European Economic Area.



ETL Listed Mark:

Products marked with this symbol meet the requirements for electrical product safety in the United States of America.



Intertek

Products marked with this symbol meet the required criteria of the NSF (National Sanitation Foundation) regarding cleanliness and hygiene in the food industry.



Products marked with this symbol are permitted only for indoor use.



This symbol indicates a risk of electric shock.



This symbol indicates that the grinder conforms to protection class I.



This symbol indicates the connection for potential equalization.

Safety

Intended use

The grinder is designed to grind whole roast coffee beans.

If necessary, the grinder can be used to grind other foods, such as certain types of grain.

Contact your retailer for information on this. The grinder should only be used to grind the materials for which it has been designed. In general, make sure that only cleaned, unground material is used. Do not use the grinder to grind other products or objects.

The grinder is intended for commercial use but is not suitable for continuous high-volume production. The grinder may only be maintained by trained personnel. However, it may be operated by other persons in a place where use is supervised.

Any other use is considered improper and can result in material damage or even personal injury. Do not make any modifications to the grinder. Neither the manufacturer nor the retailer can accept liability for any injury or damage resulting from failure to comply with the safety information.

Safety information

WARNING!

Risk of electric shock!

Improper use, incorrect electrical installation or a voltage that is too high can all lead to electric shock.

- Only connect the grinder if the supply voltage of the socket complies with the information on the type plate.
- Only connect the grinder to a socket with good accessibility, so that you can disconnect the grinder quickly from the power supply in the event of any hazardous incident.
- Do not use the grinder if you notice any visible damage or if the power cable or plug is faulty.
- If the grinder's power cable is damaged, it must be replaced by the manufacturer or by qualified personnel in order to avoid hazards.
- Only connect the grinder to a power supply with a 16 A-slow fuse. If the power connection at the installation location of the grinder is

not protected in this way, have a 16 A-slow fuse fitted by a qualified electrician.

- Install the grinder only in locations where its use can be supervised by trained personnel.
- Do not immerse the grinder or the power cable/power plug in water or any other liquids.
- Do not clean the grinder with a water jet.
- Never touch the power plug with wet hands.
- Never unplug the power plug from the wall socket by pulling on the power cable, always grip the power plug.
- Never carry the grinder by its power cable.
- Keep the grinder and power cable/power plug away from open flames and hot surfaces.
- Do not position the power cable in such a way that it could create a tripping hazard.
- Do not bend the power cable and do not place it over sharp edges.
- Use the grinder in indoor areas only. Never operate the grinder in damp areas or in the rain.
- Keep children away from the grinder.
- Make sure that children do not insert any objects into the grinder.
- If you are not currently using the grinder, if you are cleaning it, or if there is a malfunction, switch the grinder off and remove the power plug from the socket.
- Do not open the grinder casing, leave repairs to the experts. If repairs are required, contact a specialist workshop. If unauthorized repairs are carried out, the connection is not made correctly or the grinder is operated incorrectly, all liability and warranty claims are voided. Only parts that comply with the original appliance specifications may be used for repairs. This grinder contains electrical and mechanical parts that are essential for protection against potential hazards.

⚠️ WARNING!

Danger for children and persons with reduced physical, sensory or mental capacities (e.g. partially disabled persons, elderly persons with limited physical and mental capacities) or a lack of experience and knowledge (e.g. older children).

- The grinder is not intended for use by children or persons with reduced physical, sensory, or mental capabilities or with a lack of experience and knowledge. Children may not play with the grinder.
 - Do not leave the grinder unsupervised when it is in operation.
 - Do not let children play with the packaging film. Children can become entangled in it and suffocate while playing.
 - Do not let children play with small parts. They can be life-threatening if swallowed.
-

⚠️ CAUTION!**Risk of falling and injury!**

Incorrect handling of the grinder can result in injury.

- Lay out the power cable in such a way that nobody can become entangled in it and cause the grinder to fall.
 - Place the grinder on a level and stable surface to prevent it from falling off.
-

NOTE!**Risk of damage!**

The grinder can become damaged through improper handling.

- Never tilt or tip the grinder more than 10° in any direction.
-

Connecting the potential equalization

The connection for potential equalization (**12**) is located on the back of the grinder (see **Fig. C**). The electrical connection and testing of electronic functionality must be carried out by an electrician.

1. Loosen and remove the lock nut (see **Fig. F**).
2. Remove the lock ring and the flat washer.
3. Connect the potential equalization conductor (**17**) to the potential equalizer.
 - The potential equalization conductor is not included with the delivery.
 - Use a copper potential equalization conductor with a minimum cross-section of 2.5 mm^2 (shielded) or 4 mm^2 (unshielded).
 - If you have questions about this, contact an authorized service partner or electrician (see "Maintenance and service" section).
4. Secure the potential equalization conductor by reattaching the nut, flat washer, and lock ring.



Operation

NOTE!

Risk of damage!

The operator cannot adjust the thermal overcurrent circuit-breaker. If the thermal overcurrent circuit-breaker has been triggered several times, a service partner must be contacted for advice, as the motor winding can become damaged.



- The grinder has a thermal overcurrent circuit-breaker which interrupts the electric circuit of the grinder in the event of an electrical overload. To put the grinder into operation again, for the **EK43**, **EK43 S** first press the off switch **0 (4)**. For the **EKK43** turn the rotary switch to **(19)** position **0** (off). Disconnect the power plug **(14)** and then push the release button **(15)** in. You can now plug the power plug back into the socket and operate the grinder (see “Setting up the grinder” section).
- The grinder also has a motor protector, which switches off the grinder when the motor becomes too hot.
As soon as the motor has cooled down, the grinder can be put into operation again (see “Troubleshooting” section).

Adding the coffee beans

1. Remove the lid of the bean hopper **(1)**.
2. Pour whole roasted coffee beans into the bean hopper from above.
 - The maximum fill amount should be approx. 1 cm below the edge of the bean hopper.
3. Place the lid back onto the bean hopper.
4. If necessary, open the bean hopper by pulling out the slider **(11)** (see **Fig. D** and **E**).

Switching on the grinder and adjusting the grinding degree



- The pointer on the hand wheel **(9)** displays the current grinding degree on the grinding degree scale **(10)**.
The finest setting is "0" and the coarsest setting is "16".
- Only reduce the grinding degree when the grinder is in operation.
- To avoid/eliminate imbalances when setting the grinding degree, it is advisable to first set the grinder to a coarser grinding degree (about one degree/unit above the desired grinding degree) and to subsequently reduce the grinding degree to the desired fineness using the grinding degree slider.

1. Make sure that the power plug **(14)** is inserted into a properly installed socket and that the slider **(11)** encloses the bean hopper **(1)** in the direction of the grinding mechanism.
2. Switch on the grinder (for **EK43**, **EK43 S** by pressing the On switch **I** **(3)**, for **EKK43** by setting the rotary switch **(19)** to position 1 or 2).
3. Rotate the hand wheel **(9)** clockwise or counterclockwise until the pointer displays the desired grinding degree on the grinding degree scale **(10)** (see **Fig. G**). Turn the hand wheel toward "0" for fine coffee grounds and in the opposite direction for coarse coffee grounds.

Clamping the coffee bag or grounds container

1. Hold down the lever **(5)** for the bag clamp.
The bag clamp **(8)** will rise up around the sides of the spout **(7)** (see **Fig. H**).
2. Put a coffee bag over the spout or position a suitable grounds container underneath it.
 - Due to its height, the **EK43 S** model is not designed for bag grinding. Use a suitable grounds container instead (not included with delivery).
 - When clamping a grounds container that is made of conductive material, make sure that the grounds container rests against the contact strips **(18)** on the back of the spout. This reduces the electrostatic charge of the ground coffee.
3. Release the lever.
The bag clamp will close around the spout and hold the coffee bag or grounds container in place.
4. Continue to the "Starting the grinding process" section.



3. Pour the new coffee beans into the bean hopper.
4. Open the bean hopper by pulling out the slider.

Hosted by COFFEETEE.com

Cleaning

⚠️ CAUTION!

Risk of injury!

The grinder can fall over and cause injury when it is being moved.

- Place the grinder on a stable, tilt-proof surface.
- Only move or transport the grinder with the help of another person.

NOTE!

Risk of short-circuit!

Water penetrating the grinder can cause a short-circuit.

- Never immerse the grinder in water or any other liquids.
 - Never clean the grinder with a water jet.
 - Ensure that water or other liquids cannot enter the casing in any other way.
-

NOTE!

Risk of damage!

Improper handling can damage the grinder.

- Do not use any harsh cleaning agents or sharp or metallic cleaning tools such as knives, metal scouring pads or similar. These can scratch the surface.
 - Do not put the spill tray or the bean hopper into the dishwasher. Otherwise, the color may fade and the bean hopper attachments may corrode.
 - Do not lift the grinder by the bean hopper; lift only by the casing and always with both hands.
-

3. Rotate the bean hopper counterclockwise to loosen it from the grinder, and remove it from the grinder by lifting it upwards.
4. Temporarily transfer the coffee beans into another container if necessary.
5. Clean the interior and exterior of the bean hopper with a damp cloth and then dry it.
6. Remove any excess beans from the bean hopper intake (**2**).
7. Place the bean hopper back onto the bean hopper intake (see **Fig. D or E**). In doing so, make sure that the rubber ring (**16**) lies flat in the bean hopper intake and that the pins catch the corresponding grooves on the bean hopper.
8. Rotate the bean hopper clockwise to lock it in place on the grinder.
9. Pour the coffee beans back into the bean hopper.
10. Open the bean hopper by pulling out the slider.

Cleaning the grinding mechanism



- The manufacturer recommends using GRINDZ™ grinder cleaner. For more information about GRINDZ™, visit www.mahlkoenig.de.
- The grinding mechanism should be cleaned every 2–5 days.

1. Make sure that the slider (**11**) encloses the bean hopper (**1**) in the direction of the grinding mechanism.
2. Switch on the grinder (for **EK43, EK43 S** by pressing the On switch **I** (**3**), for **EKK43** by setting the rotary switch (**19**) to position 1 or 2).
3. Rotate the hand wheel (**9**) until the pointer displays the coarsest grinding degree on the grinding degree scale (**10**) (see “Switching on the grinder and adjusting the grinding degree” section).
4. Pour the grinder cleaner into the bean hopper. Use only the quantities indicated by the manufacturer of the grinder cleaner you are using.
5. Place a collecting container underneath the spout (**7**) to collect the grinder cleaner.
6. Open the slider to start grinding the grinder cleaner (see **Fig. D or E**). The grinding of the grinder cleaner is completed as soon as the grinder begins to idle.
7. Close the bean hopper by pushing in the slider.
8. Remove the residue from the spout by tapping the knocker a few times.
9. Switch off the grinder (for **EK43, EK43 S** by pressing the Off switch **O** (**4**),

- for **EKK43** by setting the rotary switch to position 0).
10. Wipe down the bean hopper with a dry, lint-free cloth.
 11. Switch on the grinder (for **EK43**, **EK43 S** by pressing the On switch I, for **EKK43** by setting the rotary switch to position 1 or 2).
 12. Remove any leftover cleaning particles by grinding the same amount of coffee beans as grinder cleaner used. Set the grinder to the desired grinding degree during the grinding process.
 13. Dispose of the ground grinder cleaner and the ground coffee beans in commercial/domestic waste.

Troubleshooting

Problem	Cause	Solution
The grinder is humming but not grinding.	<ul style="list-style-type: none">• The spout is clogged.• The grounds are too fine.• A foreign object is in the grinding mechanism.	<p>→ Using the hand wheel, set the grinder to the coarsest grinding degree and start the grinding process. The grinder will free itself.</p> <p>Then use the hand wheel to set the desired grinding degree while the grinder is running.</p> <p>→ Let the knocker tap against the spout a few times to clear the clog.</p> <p>→ Using the hand wheel, set the grinder to the coarsest grinding degree and start the grinding process. The grinder will free itself.</p> <p>Then use the hand wheel to set the desired grinding degree while the grinder is running. Should the problem persist, contact your retailer (see "Maintenance and service" section).</p> <p>→ Clean the grinding mechanism as described in the "Cleaning" section and remove the foreign object whilst doing so. If the foreign object cannot be removed in this way, contact your retailer (see "Maintenance and service" section).</p>

Problem	Cause	Solution
The grinder is neither grinding nor humming.	<ul style="list-style-type: none">• The power plug is not plugged into a socket.• The thermal overcurrent circuit-breaker has been triggered.• The back-up fuse has tripped.	<p>→ Insert the power plug into a properly installed socket.</p> <p>→ Check whether the release button has popped out. Push it back in if necessary. If the button repeatedly pops out, contact your retailer (see “Maintenance and service” section).</p> <p>→ Check the back-up fuse. Reset it to its original state or replace the back-up fuse. Check whether there are other loads connected to this fuse and if so, unplug them. If the back-up fuse trips repeatedly, contact your retailer (see “Maintenance and service” section).</p>
The grinder is not grinding finely enough.	<ul style="list-style-type: none">• The burrs are worn out.• The burrs are not aligned correctly.	<p>→ Contact your retailer (see “Maintenance and service” section).</p> <p>→ Contact your retailer (see “Maintenance and service” section).</p>

Technical data

Model:	EK43 EK43 S EKK43
Voltage / frequency:	100–120 V; 50/60 Hz 110–127 V; 60 Hz 220–240 V; 50/60 Hz
Protection type:	IPX1
Protection class:	I 
Back-up fuse:	16 A-slow
Idle speed:	
50 Hz	1,480 rpm
60 Hz	1,740 rpm
Sound emission value:	
Idle:	60 dB(A)
Grinding:	87 dB(A)
Grinding capacity:	1.5 kg/min*
Max. grinding time:	40 min
Max. daily output EK43 EK43 S :	240 kg
Max. daily output EKK43 :	320 kg (drip coffee) 216 kg (Turkish grind)
Dimensions (W × D × H):	
EK43	230 x 410 x 830 mm
EK43 S	230 x 410 x 680 mm
EKK43	230 x 590 x 770 mm
Weight (net):	
EK43	24.4 kg
EK43 S	23.4 kg
EKK43	28.0 kg
Max. funnel fill amount:	
EK43 EKK43	1.5 kg 2x 1.5 kg
EK43 S	0.8 kg

*depending on the coffee beans and the selected grinding degree.

Disposal

Disposing of the packaging



Dispose of the packaging by properly sorting the recyclable materials. Dispose of cardboard as paper waste and plastic as recyclable materials.

Disposing of the grinder



Used appliances may not be thrown into commercial/domestic waste! If you can no longer use your grinder, you are **legally obliged** as a consumer to dispose of your old appliance separately from commercial/domestic waste, e.g. at a collection point in your community/district. This ensures that old appliances are recycled correctly and reduces harmful effects on the environment. For this reason, electrical appliances are labelled with the symbol opposite.

Maintenance and service

If service or maintenance is required, contact an authorized customer service center for Mahlkönig products. The customer service department can answer any questions you may have regarding repair and maintenance of your product or spare parts.

Blown-up drawings and information about spare parts are also available at:

www.mahlkoenig.de

www.mahlkoenig.de/retailers



Our application consulting team will be happy to help you with questions concerning our products and their accessories.

For all inquiries and spare parts orders, please be sure to include the article and serial number as stated on the grinder's type plate.

1 | EG KONFORMITÄTSERKLÄRUNG
EU DECLARATION OF CONFORMITY

DE | EN

- 2 | Diese EG-Konformitätserklärung wurde in alleiniger Verantwortung von Hemro International AG ausgestellt.
This declaration of conformity is issued under the sole responsibility of Hemro International AG.
- 3 | Hersteller:
Manufacturer: Hemro Manufacturing Germany GmbH
Tilsiter Straße 142
D-22047 Hamburg, Deutschland
- 4 | Produktbezeichnung:
Product designation: 5 | Kaffeemühle
Coffee grinder
- 6 | Typenbezeichnung:
Type: EK43, EK43 S, EKK43
- 7 | Der oben beschriebene Gegenstand der Erklärung erfüllt folgende Richtlinien, Verordnungen und Normen.
The object of the declaration described above is in conformity with the following directives, regulations and standards.
- 8 | Nummer, Beschreibung:
Number, Description: 8a | 2006/42/EG
2006/42/EC Maschinenrichtlinie
Machinery Directive
8b | 2014/35/EG
2014/35/EU Niederspannungsrichtlinie
Low Voltage Directive
8c | 2014/30/EG
2014/30/EU EMV Richtlinie
Directive relating to electromagnetic compatibility
8e | 2011/65/EG
2011/65/EU RoHS-Richtlinie
RoHS-Directive
8f | 2012/19/EG
2012/19/EU WEEE-Richtlinie
WEEE-Directive
8g | 1907/2006/EG
1907/2006/EU REACH-Verordnung
REACH-Regulation
8h | 1935/2004/EG
1935/2004/EC Material mit Lebensmittelkontakt
Materials in contact with food
8i | 2023/2006/EG
2023/2006/EC Herstellungspraxis für Materialien mit Lebensmittelkontakt
Good Manufacturing Practice (GMP)
- 9 | Angewandte harmonisierte
Europäische Norm:
**Applied harmonised European
Standard:** DIN 60335-1:2012+Cor.1+2:2014, Clause 7.12
DIN EN 60335-2-64:A3:2017 – Entwurf, Clause 7.12
EN 62233:2008
EN 55014-1:2006+A1:2009+A2:2011
EN 55014-2:2015
EN 61000-3-2:2014
EN 61000-3-3:2013
- 10 | CE-Beauftragter für die
technischen Unterlagen:
**CE-Representative for Technical
Documents:** Metin Makinaci Hemro International AG
Länggenstrasse 34
CH-8184 Bachenbülach, Schweiz
- 11 | Ort, Datum:
Place, Date: Bachenbülach, 2018-10-15
- 12 | Rechtsverbindliche Unterschrift:
Legal signature: 
- 13 | Ilan Maimon
Managing Director
Innovation & Technology 
- 14 | Gilbert Zünd
Managing Director
Operations

Notes

Hosted by COFFEETEE[®].com

Hosted by COFFEETEE[®].com

Hosted by COFFEE.TECH



Hemro Manufacturing Germany GmbH
Tilsiter Strasse 142 | 22047 Hamburg, Germany
T: +49 40 696 94 00 | **F:** +49 40 69 69 40 45
office@mahlkoenig.de | www.mahlkoenig.de