

MHG GRINDER **USE & CARE INSTRUCTIONS**

COFFEE GRINDING









STFP 1

whole bean coffee.

Visually inspect the hop- Place a paper filter into the pers for an ample supply of brew funnel. The filter must not be folded over or tilted to one side. Insert the funnel into the funnel rails and push until it stops.

STFP 2

Choose the batch size and side of grinder to use. It is not necessary to select a size on the brewer.

STFP 3

Momentarily press and release the **GRIND** button. The grinding action will stop automatically after the preset amount of ground coffee is dispensed into the funnel. Pressing the STOP button will terminate a grind.

STFP 4



STEP 5

Remove the funnel from the grinder and level the bed of grounds by gently shaking. The loaded funnel is now ready for use in any commercial drip coffee brewer according to the manufacturer's instructions.



MHG GRINDER **USE & CARE INSTRUCTIONS**











STEP 1

er, place funnel with filter ing coffee grounds. into funnel rails. Press and release the **GRIND** button. Run a few cycles until all coffee in the grind chamber is dispensed and disconnect the grinder from the power source.

STEP 2

Empty all beans from Remove the funnel with fil- Remove the hoppers by Remove the hopper lid from hopper(s). Plug in the grind- ter and discard any remain- sliding all the way forward. the hopper.

STEP 3

STEP 4



NOTE: Bunn-O-Matic recommends the 3 step method for cleaning and sanitizing the server. The 3 step method consists of hot soapy water using an approved detergent, a fresh water rinse, and an aqueous sanitizing solution using an approved non-chlorine sanitizer.





STEP 5

Clean and sanitize the hoppers and lids. Care should be taken not to scratch the hoppers with any abrasive material.

STEP 6

Clean all exterior surfaces Replace the hoppers and using a damp cloth rinsed fill with fresh whole bean in any mild, nonabrasive, liquid detergent.

STEP 7

coffee. Replace the hopper lids.