

TRAVEL
Chef

GRIND XPRESS™



GRIND XPRESS™

The Travel Chef® Grind Xpress™ uses the 'drip' or 'pour over' method and relies on hot water travelling through the coffee using gravity.

Part No. TRC25134

GENERAL WARNINGS;

IMPORTANT: This user manual contains important safety information and operating instructions. Please read this manual carefully to familiarise yourself with the product and accessories before use. Keep this manual in a safe place for future reference.

- Do not place in the dishwasher, hand wash **ONLY** and ensure all components are dry before storing
- Do not microwave any components
- Do not apply heat in an attempt to boil cold water in the plastic pouring cup
- Caution should be taken when filling the pouring cup with hot water as to avoid burning of the skin
- Care should be taken if children are nearby
- Follow the instructions within this manual carefully, to not cause harm to yourself or others
- Care should be taken when handling the ceramic burrs, they are extremely brittle and can shatter if dropped
- This product must not be used by children or by an adult who has reduced physical or mental capabilities.

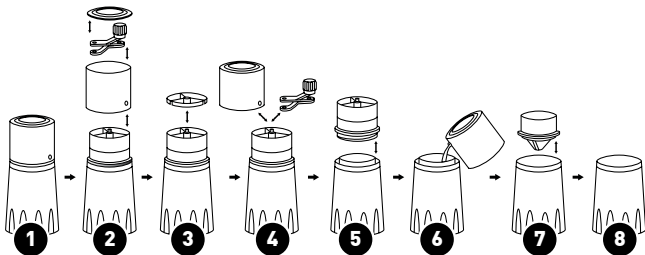
USER MANUAL AND PRODUCT SPECIFICATIONS

UNDERSTANDING YOUR GRIND XPRESS™ PORTABLE COFFEE MAKER

- 1 Lid
- 2 Hot water pouring cup
(also storage for the grinder handle)
- 3 Grinder handle
- 4 Coffee bean hopper cover
- 5 Coffee bean hopper and grinding
burr mechanism (main body)
- 6 Mesh 'Drip' filter basket
- 7 Tumbler base
- 8 70g coffee bean storage container
- 9 7g measuring spoon
- 10 Carry case



QUICK GUIDE



1. Grind Xpress™
2. Remove the pouring cup, grinder handle and measuring spoon from inside the tumbler.
3. Add 2 scoops (14g) of coffee beans to the hopper and replace the cover
4. Grind the beans using either the pouring cup or the grinder handle.
5. Remove the coffee bean hopper (main body)
6. Pour 2 cups (260ml) of hot water over the ground coffee
7. Remove the mesh filter basket.
8. The result, a hot cup of coffee. Drink straight from the tumbler or transfer to a cup or mug.
Add milk or sweetener to taste.

OPERATION - SETUP

Step 1

Inspection and clean;

Remove the Grind Xpress™ and accessories from the original packaging. Check for any damage before use.

Note: If damage is found on any part, it is highly recommended that they are replaced with genuine parts available from Companion Brands. Please contact Companion Brands Customer Service (details are at the back of this booklet) if spare parts are required.

It is recommended to thoroughly hand wash all components with mild dishwashing detergent and warm water to remove any contaminants from the manufacturing process. Ensure all components are completely dry before attempting to grind your coffee beans.

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Step 2

Calibrate the grinding burrs;

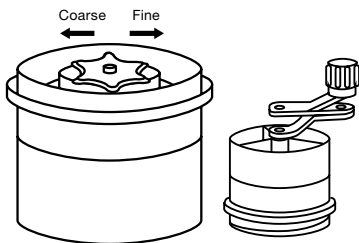
To achieve the ideal brewing (drip or pour over) time of around 3 minutes, it may be necessary to adjust the 'grain' or 'grind' size of the beans to allow the hot water to flow through the ground beans either faster or slower. If the water flow rate is too fast, the coffee grain size needs to be smaller or if too slow, the grain size needs to be larger.

It is a simple to adjust the grain size by either opening or closing the gap between the top and bottom ceramic burrs.

The factory gap setting between the burrs should be ok as a starting point. However, if it is necessary to adjust the burr setting, simply follow these steps;

- Place the grinder handle (item 3) over the 'hex' centre axis bolt of the main body (item 5) as it would be to grind the coffee beans.
- Invert the main body to expose the adjustment nut underneath and at the same time supporting the grinder handle to prevent rotational movement, turn the adjusting nut 'clockwise' until the 'gap' between the top and bottom burrs are just touching*
- Now, rotate the adjustment nut again in the opposite anti-clockwise direction approximately 1.5 turns.

Obviously, taste is the key to a good coffee, so the above setting is only a guide. Please feel free to adjust the grain size to suit your taste. It is not necessary to lock the adjustment nut, as it will automatically stay in the set position.



***Warning:** The ceramic burrs are extremely brittle, care should be taken as to not collide the 'top' and 'bottom' burrs together while making the gap adjustment.

OPERATION - BREWING THE COFFEE

Step 1:

Grind the coffee beans;

An espresso from a café will have about 7g of finely ground coffee to 30ml of water however, an espresso machine forces hot water through the ground coffee under high pressure to get the best flavours out of the coffee.

The Grind Xpress™ uses the 'drip' or 'pour over' method and relies on hot water travelling through the coffee using gravity. This means the ratio of ground coffee to hot water will need to be increased to achieve a better tasting coffee.

Place the tumbler base (item 7) onto a firm surface, then place the mesh filter basket (item 6) inside, then screw the main body (item 5) in position which incorporates the bean hopper.

It is worth experimenting with the amount of coffee beans placed into the bean hopper (item 5) to accommodate your taste. To start, it is recommended to place two 7g scoops (14g) of coffee beans into the hopper using the measuring spoon provided (item 9). Place the coffee bean hopper cover (item 4) in position to prevent the beans from escaping while grinding.

Take the grinder handle (item 3) and position the 'hex' shaped hole over the centre axis bolt on the main body (item 5), while firmly supporting the tumbler base with one hand, rotate the grinder handle in either direction at the same time until all the beans are fully ground and fallen through to the mesh filter basket below.

Step 2:

Infusion, drip or over pour;

Unscrew the main body (item 5) and place it to one side. Take the hot water pouring cup (item 2) and fill with hot water to the maximum 130ml line. Ensuring not to over fill as the water will start to come out of the pouring hole on the side and then place the lid (item 1) on top for better control while pouring.

You will now see a pyramid shape mound of freshly ground, coffee in the mesh filter basket. Give the mesh filter basket a light tap to evenly distribute the ground coffee. At this point, briefly remove the mesh filter basket, pour a small amount of hot water into the tumbler base to preheat, immediately discard the water and reposition the mesh filter basket.

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Then, take the hot water pouring cup and gently pour about 30ml of water over the ground coffee in a circular motion to infuse or wet the coffee, this is an important step and will bring out the flavour of the coffee. Wait about 30 seconds and then pour the remaining water over the ground coffee, again in a circular motion. Remove the lid from the hot water pouring cup, refill for the second time with hot water to the maximum 130ml, refit the lid and continue pouring until all of the 260ml of water has passed through.

The ideal timing for the drip process after infusion is around 3 minutes for the 260ml of water to filter through. Refer to the 'Operation – Setup, Step 2 if any adjustments are required.

Step 3:

Enjoying your hot cup of coffee;

Remove the mesh filter basket from the tumbler base, discard the used ground coffee and rinse the filter to clean. You can drink the freshly brewed coffee straight from the tumbler base or if you prefer, pour the coffee into a separate preheated cup or mug. Hint; if you are transferring the brewed coffee from the tumbler base, suspend the cleaned mesh filter basket over the separate cup or mug and pour the brewed coffee back through the filter too further remove any unground particles.

MAINTENANCE

It is recommended to hand wash all components with mild dishwashing detergent and warm water after each use. Ensure all components are completely dry before placing the Portable Coffee Maker back into its storage case.

TROUBLESHOOTING

Not a lot can really go wrong. It's a case of using more or less coffee beans and or hot water and adjusting the grind size to suit your individual taste. Other than that.....Enjoy!

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