

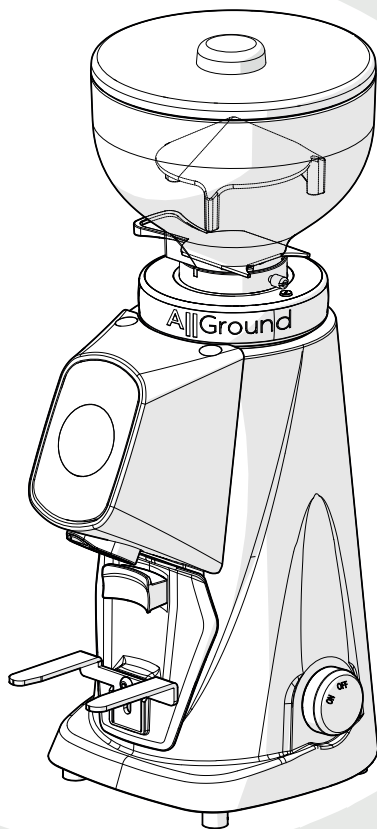


# FIORENZATO

## Electronic grinder-dosers for coffee

# A||Ground<sup>sense</sup>

**EN** Installation, use and maintenance manual  
*Translation of the original instructions*



Read these instructions carefully before first use.



ISTRUZIONI ORIGINALI  
Rev\_00 Ed\_11/2023

Fig. 1

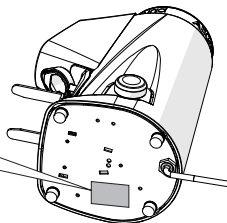


Fig. 2

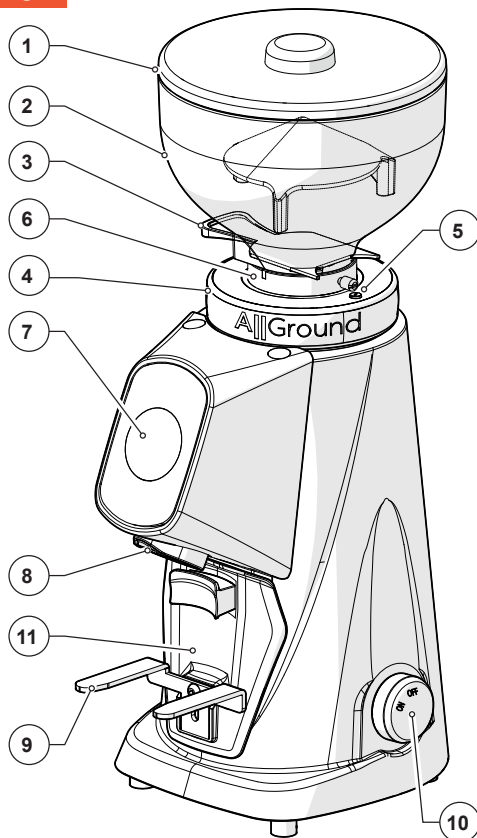


Fig. 3

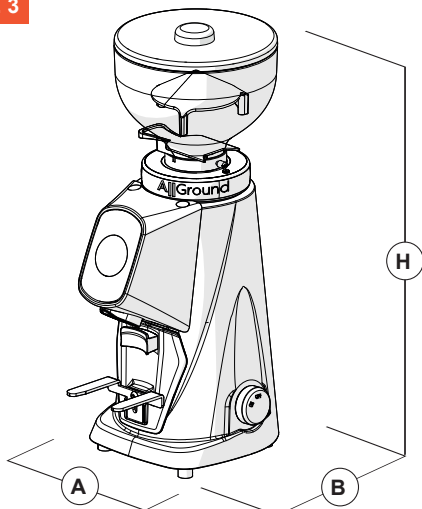


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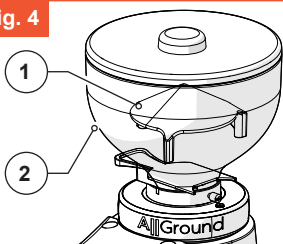


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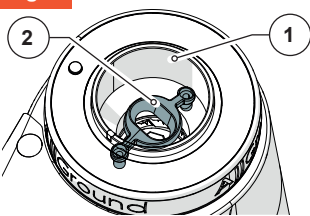


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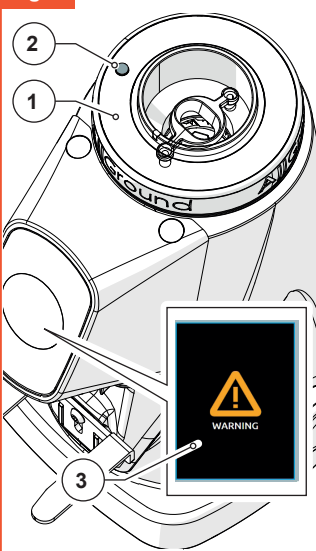


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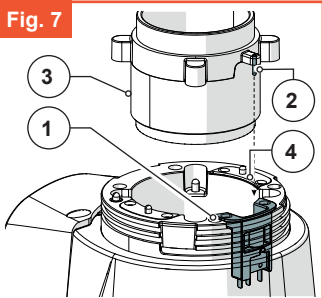


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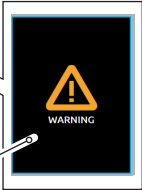
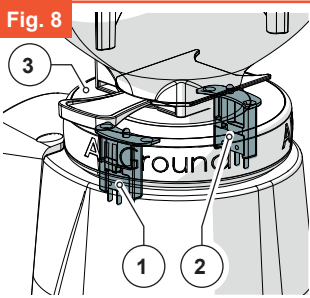


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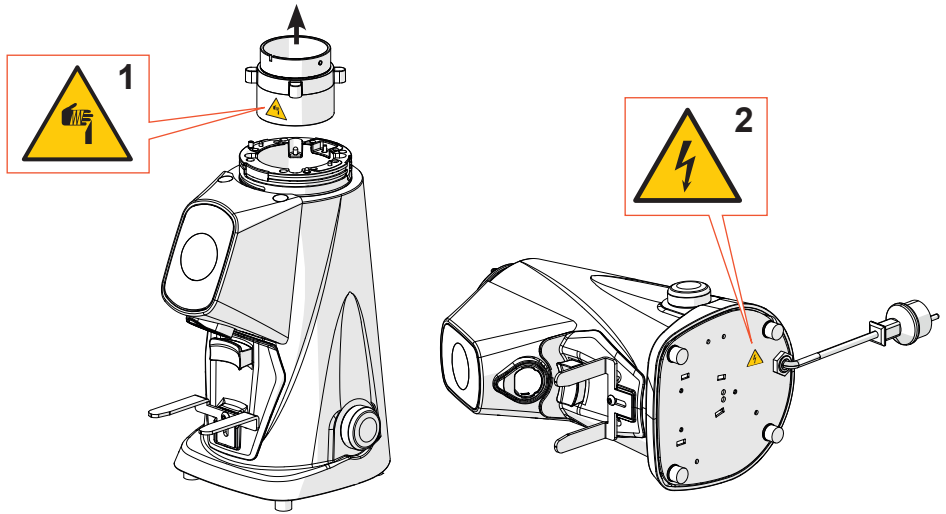


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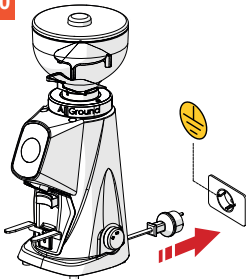


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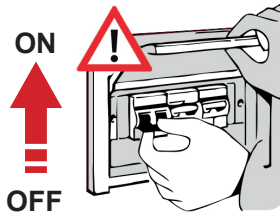


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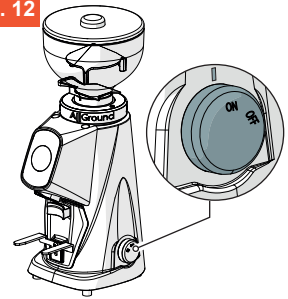


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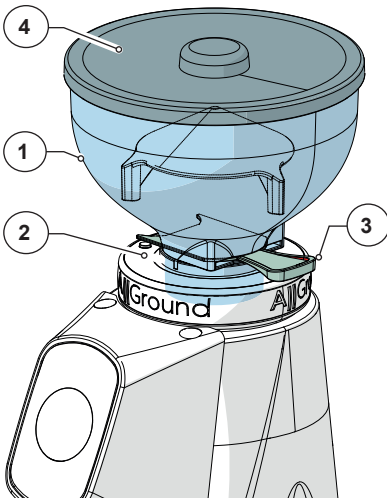


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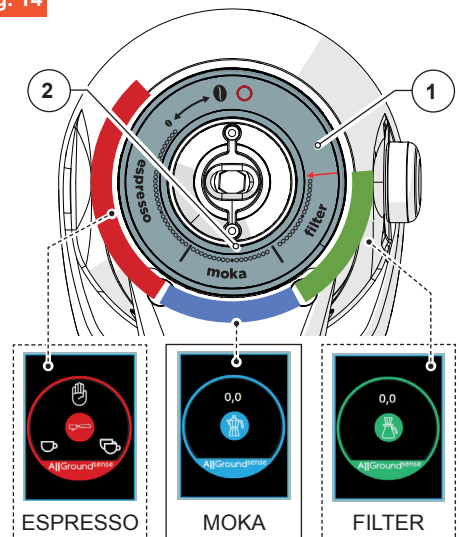


Fig. 15

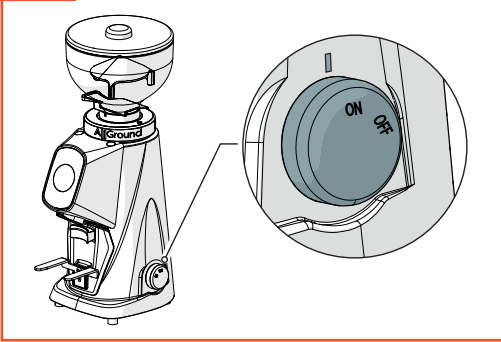


Fig. 16

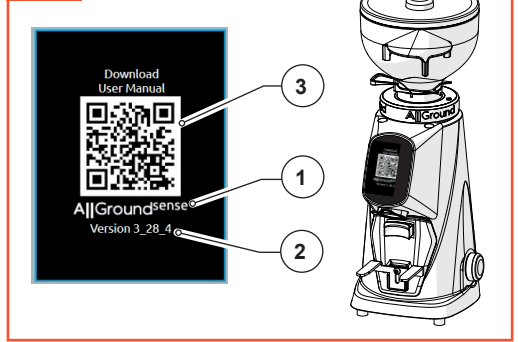


Fig. 17

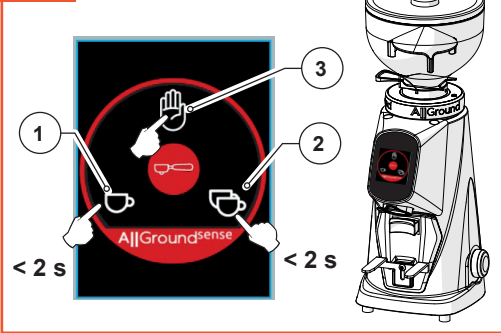


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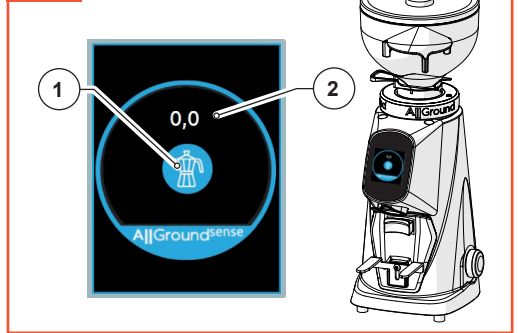


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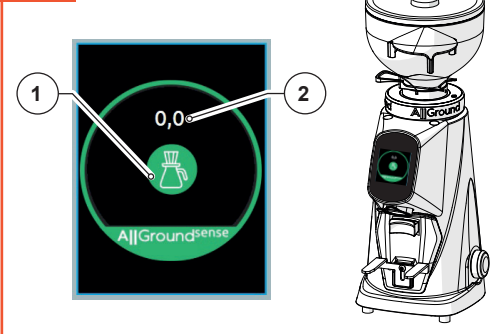


Fig. 20



Fig. 21

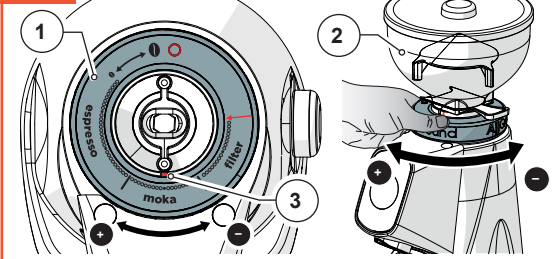


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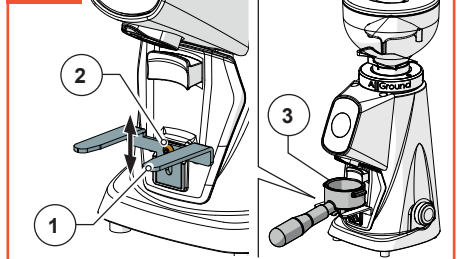


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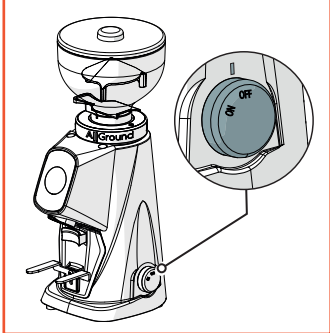


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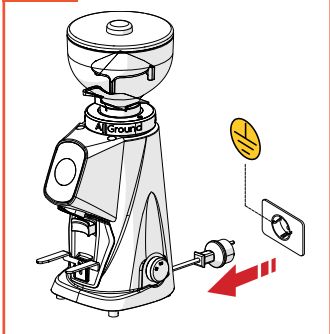


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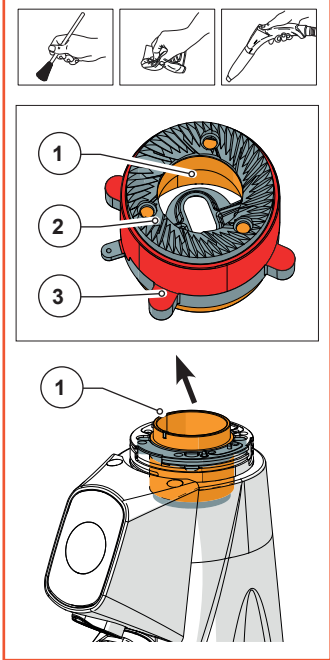


Fig. 25

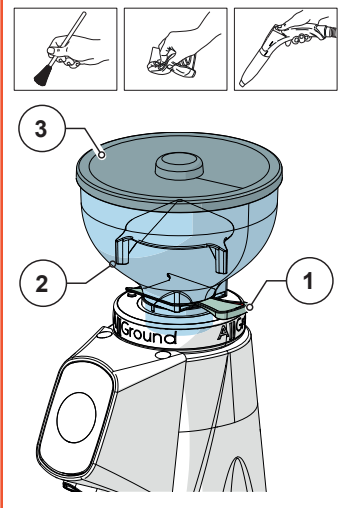


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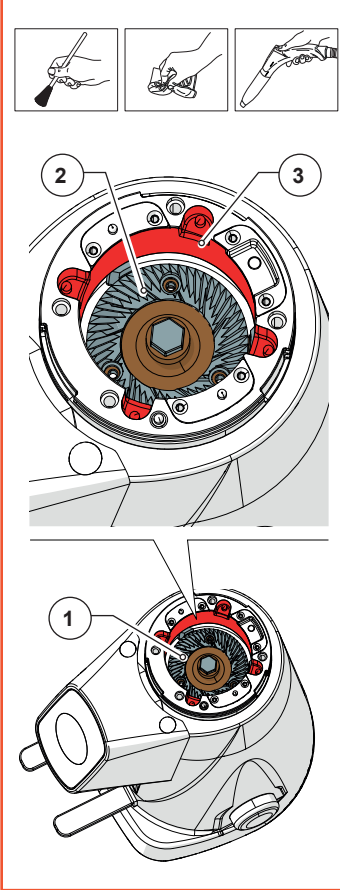


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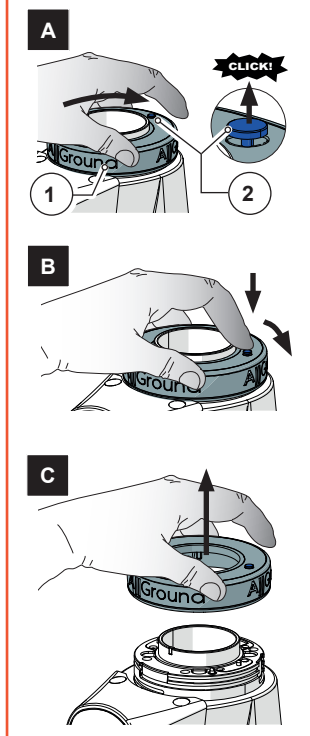


Fig. 29

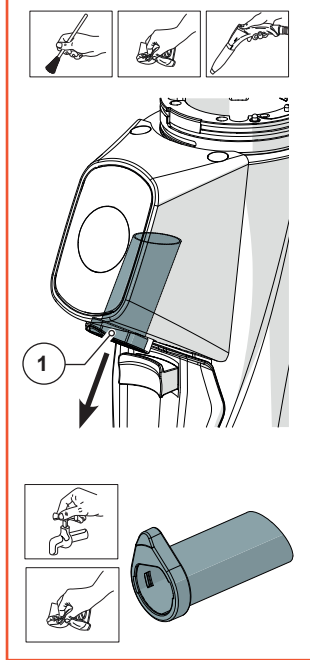


Fig. 30

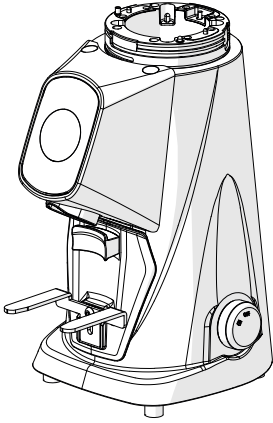


Fig. 31

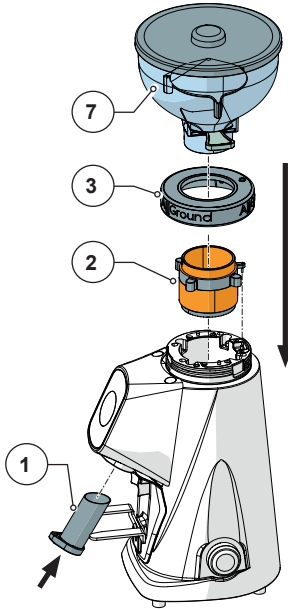


Fig. 32

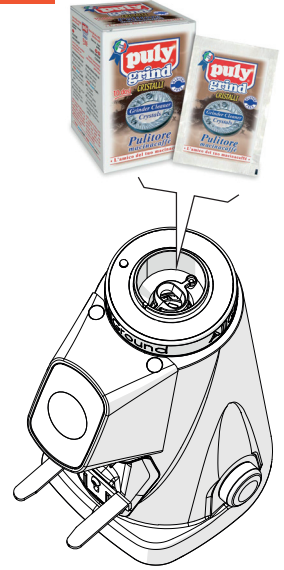


Fig. 33

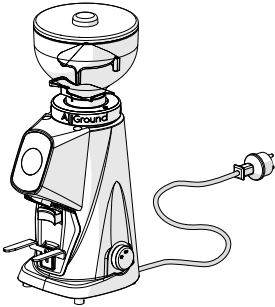
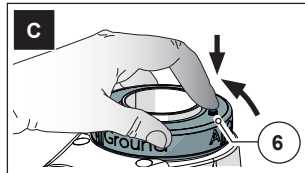
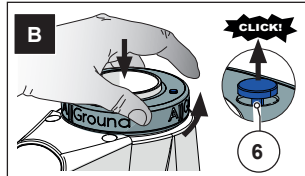
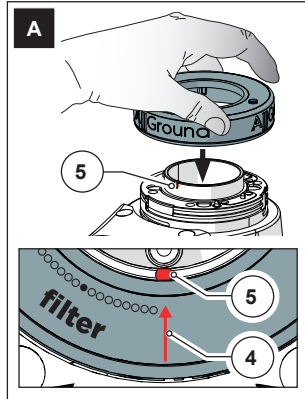
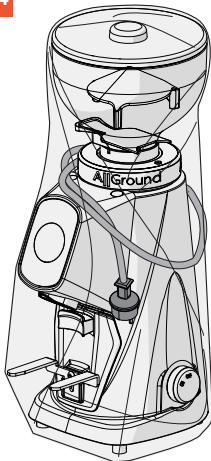


Fig. 34



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## 1 GENERAL INFORMATION

### 1.1 Essential safety warnings

The AllGround<sup>sense</sup> coffee grinder produced by **Fiorenzato M.C. S.r.l.** is designed and built for both professional and household use.



**IMPORTANT! To reduce the risk of accidents, electric shock and possible injuries, the user must understand and comply with the following basic safety precautions.**

*Read and understand all the operating instructions and warnings in this manual.*

*Use the appliance only for the intended use described in this manual. The grinder is designed to grind coffee beans. Any other use is to be considered improper.*

*Before connecting the appliance to mains electricity, make sure that your power supply system is equipped with:*

- an effective earthing system;
- conductors of a sufficient diameter to handle the power draw;
- an efficient life-saving device.

*After that, make sure that the data plate on the appliance corresponds to the mains power supply and, in case of doubt or uncertainty, have it checked by a qualified person.*

*Extensions, adapters and multiple sockets are not recommended.*

*Do not place and use the appliance near sinks or jets of water.*

*Do not touch the power plug and/or appliance with wet hands.*

*Do not immerse the appliance in water.*

*Do not wash the appliance under running water.*

*Do not clean the appliance if it is still connected to the mains power supply. Turn the appliance off and disconnect the plug from the power outlet before cleaning.*

*Make sure the power outlet is accessible in order to quickly and easily disconnect the appliance if necessary.*

*Never pull the power cord to unplug the appliance.*

*If the plug or power cord is damaged, contact a specialist repair service to have them replaced.*

*Do not attempt to repair and/or fix any faults or malfunctions.*

*If the appliance develops a fault or malfunctions, turn it off, unplug it and contact the manufacturer's technical assistance service, an authorised dealer or a specialist repair service.*

*Do not hang the power cord from the appliance's support surface (it may be accidentally pulled, compromising its stability).*

*Keep the power cord away from any sources of heat (oven, open flames, etc.).*

*Place the appliance away from the edge of the support surface and make sure it is not within reach of children or people with disabilities.*

*Keep all packaging (bags, polystyrene, etc.) out of the reach of children and people with disabilities.*

*Do not operate the appliance if the safety devices have been removed, bypassed or tampered with.*

*Do not allow children or people with reduced mental-physical abilities to use the appliance unless under the direct supervision of a responsible user.*

*Before loading the coffee into the hopper, always check that there are no foreign bodies inside.*

*When cleaning, be careful of the sharp grinding mechanism: danger of cutting and abrasion to the fingers.*

This manual, like the CE Declaration of Conformity, is an integral part of your coffee grinder and, therefore, must be handled and stored with care, must be made available to all users and must follow the machine in the event that it is given or sold to a third party.



**In case of loss and/or deterioration of this documentation, it is possible to request a copy from the manufacturer indicating the manual code shown on the rear cover.**

Before letting someone else use the coffee grinder, make sure that they have read and that they understand the contents of this manual.

The instruction manual contains all the instructions and use procedures which, if properly followed, will enable safe operation without causing damage to yourself and to the machine.



**Whoever uses the grinder must follow all the specific warnings contained in this manual carefully.**

## 1.2 General information on the manual and its consultation



**Read this instruction manual carefully before installation and first use of the coffee grinder by Fiorenzato M.C. S.r.l.**

This instruction manual has been drawn up in accordance with the requirements of Directive 2006/42/EC and provides all information useful to the end user for the installation and use of the A||Ground<sup>sense</sup> Coffee Grinder produced by **Fiorenzato M.C. S.r.l.**

The contents of this manual must be read and understood in their entirety before installing and using the coffee grinder and the manual must be stored and kept in good condition to allow future consultation.

The images, data, texts and descriptions contained in this documentation are the property of **Fiorenzato M.C. S.r.l.** and reflect the state of the art of the machine at the time of its release on the market.



**Fiorenzato M.C. S.r.l. is constantly seeking new solutions to improve its products and therefore reserves the right to make changes to the coffee grinder and to its documentation over time without considering the products already sold as being inadequate and/or obsolete.**

Consultation of this manual is assisted by a general index that facilitates identification of the topic of interest and by a series of information symbols that draw the user's attention to the contents of particular interest for the purpose of their safety and correct use of the coffee grinder.

### 1.3 Symbols used in the manual



**WARNING - NOTE!** It indicates a warning or important note relating to specific functions and/or to useful information for the user. Pay attention to the paragraphs marked with this symbol.



**GENERAL HAZARD - ATTENTION!** Generic warning sign. The text marked with this symbol indicates that failure to follow the instructions provided may cause damage to the machine and/or result in the risk of injury to the user.



**LIVE EQUIPMENT - ATTENTION!** Text marked with this symbol indicates the possible risk of electrocution. Pay attention to the instructions provided.



**OPERATION INTENDED FOR AUTHORISED TECHNICIANS!** Il testo contras-segna-to da questo simbolo indica che l'azione descritta deve essere eseguita da un tecnico specializzato (assistenza tecnica).

### 1.4 Contact details of the manufacturer

For any clarification, contact **Fiorenzato M.C. S.r.l.** at the following address:

**Fiorenzato M.C. S.r.l.**

Via Rivale, 18 - Santa Maria di Sala (VE) - ITALY

Tel. +39/049 628716 - Fax. +39/049 8956200

info@fiorenzato.it - www.fiorenzato.it

### 1.5 Instructions to request interventions

For technical assistance concerning the machine, contact the dealer who sold the appliance. For more information or any clarification regarding the use and/or maintenance of the Grinder, **Fiorenzato M.C. S.r.l.** is available and can be reached using the contact information provided in section 1.4. .

## 1.6 Warranty

**Fiorenzato M.C. S.r.l.** applies a 12-month warranty to its products from the date of purchase, proven by a valid document for tax purposes, issued by the authorised dealer.

During the warranty period, the manufacturer undertakes to repair or replace free of charge the parts and/or components that are shown to be defective at origin due to manufacturing defects.

The warranty covering the product is void in the event that:

- The warnings/instructions contained in this manual have not been observed.
- The routine maintenance and machine cleaning operations have not been carried out by a user duly instructed on the correct execution procedures.
- Any repairs entrusted to unqualified personnel or to those persons not authorised by the manufacturer.
- The product is used for purposes other than those specified in this manual.
- Any replacements that have been made using non-original spare parts (please note that replacements with non-original spare parts, in addition to voiding the warranty, also invalidate the "Declaration of Conformity" that accompanies the appliance.
- The warranty is void for damage caused to the appliance due to: neglect, installation and/or use that does not comply with the requirements of this manual, insufficient maintenance (cleaning), damage caused by lightning and atmospheric phenomena, incorrect power supply, overvoltages and overcurrents.

## 1.7 Applied directives

All Coffee Grinders produced by **Fiorenzato M.C. S.r.l.** are designed and built in accordance with the essential requirements of the following EU directives:

- 2006/42/EC [*Machine Directive*].
- 2014/35/EU [*Low Voltage Directive*].
- 2014/30/EU [*Electromagnetic Compatibility Directive*].
- 2011/65/EU [*RoHS Directive*].
- 2015/863/EU [*RoHS Delegated Directive*].
- 2012/19/EU [*WEEE Directive*].

## 1.8 EU declaration of conformity



### UE DECLARATION OF CONFORMITY



The company Fiorenzato M.C. S.r.l. declares that coffee grinders:

**Model: AllGround; Allground Sense,  
AllGround Probrew**

**Serial Nr:** from 000558318

Are produced in compliance with the following Directives:

- EN ISO 12100:2010
- EN 60335-1:2012+A11+A13+A1+A2+ A15(2021)
- EN 60335-2-64:2002+AMD1+AMD2(2017)
- EN 60335-2-14:2016+AMD1(2019)
- IEC 60335-1:2010+AMD1+AMD2(2016)
- EN 55014-1:2021
- EN 55014-2:2021
- EN 61000-3-2:2019+A1:2021
- EN 61000-3-3:2013+A1+A2:2021
- EN 62233:2008

Reference Directives:

- Machinery Directive 2006/42/EC
- Low Voltage Directive (LVD) 2014/35/UE
- Electromagnetic Compatibility (EMC) 2014/30/UE
- RoHS Directive 2011/65/UE
- RoHS Delegated Directive 2015/863/UE
- RAEE Directive 2012/19/UE

The legal person authorized to realize the technical file is Fiorenzato M.C. S.r.l., based in Via Rivale, 18 – 30036 Santa Maria di Sala (VE) – Italia.

Date: 2023 November

The legal representative, Christian Oddera

A handwritten signature in black ink, appearing to read "Christian Oddera", written over a horizontal line.

Fiorenzato M.C. S.r.l.

MOD243-00 Rev.02\_EN

Sede Legale/Legal address: Via Plana Giovanni Antonio, 6 – 20155 Milano (MI)

Sede Operativa/Operative address: Via Rivale, 18 – 30036 Santa Maria di Sala (VE) – Tel. +39.049.628716 – Fax +39.049.8956200 – [www.fiorenzato.it](http://www.fiorenzato.it) – [info@fiorenzato.it](mailto:info@fiorenzato.it)

C.F./P.IVA / Reg. Imp. Milano 04876490964 – REA 1779231 – cap. soc. 90.000,00 i.v

## 2 IDENTIFICATION DATA AND TECHNICAL CHARACTERISTICS

### 2.1 Introduction

Making coffee is an art and to learn its secrets, it is necessary to follow precise rules. The formula for obtaining a perfect cup of espresso is, in fact, very complex and the part played by the equipment is extremely important. For optimal success and indisputable quality, three elements must be correctly combined:

- A fine blend.
- The appropriate use of available equipment.
- The wise skill and professionalism of those persons who prepare it. To enjoy a good coffee, contrary to popular belief, it is not enough to simply choose a particular blend.

The operator's experience and skill in following the correct procedures for preparing the drink and using suitable machinery contribute significantly to creating a small masterpiece. This is why professionals attach so much importance to the espresso machine and to the coffee grinder. Knowing these tools well, keeping them in perfect working order and using them to their full potential is a skill that belongs to true masters of coffee. The quality of a good espresso stems from a series of operations, where grinding plays an important role. The grinder, therefore, represents one of the basic tools, the structure of which must satisfy certain characteristics, specifically: robustness, strength and functionality, which are fully achieved by every grinder produced by **Fiorenzato M.C. S.r.l.**

To ensure the practical and functional use of your **A||Ground<sup>sense</sup>** grinder, **Fiorenzato M.C. S.r.l.** has equipped the appliance with a practical touch display that shows the grinding commands corresponding to the three different types of grind (Espresso, Moka and Filter) that can be selected by simply rotating the adjustment ring nut.

The grinder, as described in the following paragraphs, is equipped with special safety devices that protect the user during all operating and/or cleaning phases with the machine open.

### 2.2 Appliance identification

The nameplate is on the bottom of the grinder and provides the following information (Fig. 1):

- Business name of **Fiorenzato M.C. S.r.l.**
- CE marking and year of manufacture.
- Any other certification marks.
- Model and serial number.
- Power of the appliance.
- Required power supply voltage and frequency.

### 2.3 Identification of the main parts of the grinder

The **A||Ground<sup>sense</sup>** grinder consists of a machine body and a supply hopper on the top to load the roasted coffee beans before grinding them.

With reference to Fig. 2 the **A||Ground<sup>sense</sup>** grinder consists of the following parts:

1. Hopper lid.
2. Granular coffee loading hopper.
3. Damper on hopper.
4. Ring nut to adjust grinding size.
5. Ring nut locking/unlocking pin.

6. Removable chamber with upper grinder.
7. Machine/user interface display.
8. Removable ground coffee dispensing tube.
9. Adjustable filter holder cup support fork.
10. Machine on/off switch.
11. Instant weighing system (consisting of a load cell connected to the filter holder fork).

## 2.4 Intended uses

This appliance has been designed exclusively for the grinding of roasted coffee beans. Any other use is to be considered improper and therefore dangerous. The manufacturer declines all responsibility for any damage due to improper or incorrect use. Do not use the appliance to grind other types of food or other granular materials.

## 2.5 Technical features

The table in Fig. 3 summarises the specific technical features of the A||Ground<sup>sense</sup> coffee grinder.

Dimensions [W x D x H mm]	169 x 240 x 442
Weight [kg]	9
Power supply	110/220/240V - 50/60Hz
Power [Watts]	250
Type of grinders	Flat - Dark-T
Grinder diameter [mm]	64
Grinder rotation speed [rpm]	1400 at 50 Hz
	1600 at 60 Hz
Dose adjustment by weight (Instant weighing system active by default)	in grams
Dose adjustment by time (Instant weighing system deactivated)	in seconds
Hopper load capacity [g]	250

## 2.6 Noise



The maximum sound emission of our coffee grinder, measured in a UNI EN ISO 3741 reverberation room in accordance with the EN 60704-1 standards, is in accordance with the EN 60704-1 standards: 1998 and EN 607043: 1996. The equivalent sound exposure level for an operator, related exclusively to a limit operation of the appliance of 240 min over eight hours, is **78 dB(A)**, in accordance with the European Directive 86/188/EEC and subsequent revision 2003/1 0/EEC. Use of the device does not therefore require any precautions against risks arising from exposure to noise in the workplace (articles 3-8 of DE 2003/1 0/EEC).

### 3 SAFETY

#### 3.1 General information

Before operating the grinder, the user must be adequately informed of the possible risks arising from improper use of the appliance, the safety devices adopted by the manufacturer listed in this chapter and the general safety rules listed in paragraph 1.1.



**ATTENTION!** Before installing and using a grinder for the first time, you must have read and you must understand all the contents of this documentation.



**ATTENTION!** Maintenance interventions that go beyond normal daily cleaning must only be carried out by qualified operators and/or must be authorised by the manufacturer.



**ATTENTION!** The unauthorised tampering with or replacement of one or more parts of the machine, the adoption of accessories that modify use of the same and the use of non-original spare parts can cause risks of injury and compromise efficient functioning of the appliance.



**ATTENTION!** Before carrying out any type of maintenance and/or cleaning work on the machine, ensure it is disconnected from the power supply.

- It is forbidden to operate the appliance if the safety devices have been removed, bypassed or tampered with.



Failure to comply with the above relieves **Fiorenzato M.C. S.r.l.** of all liability for damage to persons and/or property.

#### 3.2 Incorrect reasonably foreseeable use

**Fiorenzato M.C. S.r.l.** disclaims any liability and the warranty is void in the event of negligence when using the machine or due to failure by the user to comply with the user instructions contained in this manual.



**Any use of the device other than that reported in this manual is considered incorrect.**

During use of the device, other types of work and activities considered incorrect and which in general could involve risks for the safety of users and/or damage to the machine are not permitted.

Reasonably foreseeable misuse is considered:

- Use of the machine for the grinding of products other than roasted coffee beans (e.g. pepper, salt, etc.).
- Use of the appliance with pre-ground coffee.
- Incorrect use of the appliance by untrained people and/or by people who have not read this instruction manual.



- Use of non-original and/or non-coffee grinder spare parts in your possession.
- Use of the machine in a potentially explosive environment.

Furthermore, the user must never under any circumstances:

- Attempt to remove any foreign bodies that have accidentally fallen into the coffee supply hopper and/or into the grinding area without first disconnecting the appliance from the power supply.
- Use of the appliance with damp or wet hands.
- The introduction of liquids of any kind into the coffee supply hopper and into the grinding area.



**If the appliance behaves in an abnormal way, any type of intervention needed to identify and to fix the anomaly must be done by a qualified dealer or a specialist repair service.**

### 3.3 Precautions for correct and safe use

To ensure the safety of the user and to optimally manage the appliance, it is important to satisfy a number of simple but important provisions, namely:

- Avoid incorrect use of the power cord. Use only cables or section extensions suitable for the power installed in the machine.
- Protect the cable from high temperatures, oil and sharp edges.
- Replace the power cord and/or any extension if their wear or damage is perceived.
- Variations with respect to normal operation (increased power absorption, increased temperature, excessive vibrations, abnormal noises or alarm signals on the display) result in the expectation that operation is not correct. To prevent faults, which can directly or indirectly cause damage to persons or to the appliance, ensure the necessary maintenance or, if necessary, contact the dealer or a specialist repairer.
- If you suspect that the appliance is operating abnormally and/or is no longer safe, disconnect it from the power outlet. Therefore, entrust control of the appliance and any repairs to specialist and authorised technicians or, if necessary, contact the manufacturer.

### 3.4 Safety devices incorporated in the grinder



The AllGround<sup>sense</sup> coffee grinder is equipped with suitable mechanical and electromechanical devices to safeguard the safety of the user and the integrity/functionality of the appliance during its use.

Specifically, the following safety devices are incorporated in the appliance:

- **Motor thermal protector**

The device motor has a thermal protector that protects it from excessive heating due to over-currents and intervenes by interrupting the power supply to the motor.

- **Anti-intrusion mushroom on the coffee supply hopper (Fig. 4)**

The anti-intrusion mushroom (Item 1) present inside the supply hopper (Item 2) allows the passage of coffee beans towards the grinding chamber, preventing the accidental introduction of fingers by the user.

- **Anti-intrusion mushroom on removable chamber (Fig. 5)**

To prevent contact with the grinders when the hopper is removed from the appliance, inside the removable chamber (Item 1) there is an anti-intrusion mushroom (Item 2) which prevents accidental introduction of the user's fingers into the grinding chamber.

- **Ring nut locking/unlocking pin (Fig. 6)**

To prevent the accidental removal of the ring nut (Item 1), when the limit switch position is reached, a pin is provided (Item 2) that clicks upwards to lock it in position, preventing it from being removed.

If the ring nut is removed with the grinder running, it will instantly stop and the "WARNING" screen will appear on the display (Item 3) with voltage to the motor being cut to make the machine safe. The ring nut may only be removed when the machine is not electrically powered (see chapter "6 - Maintenance").

- **Removable chamber detection microswitch (Fig. 7)**

This microswitch (Item 1), which can only be activated from the dedicated pin on the removable chamber (Part. 2), only allows the appliance to start if the removable chamber itself (Item 3) has been inserted in the correct working position in the machine body (Item 4) is locked in position by the adjustment ring nut (Fig. 6 Part 1).




- **No. 2 ring nut position detection microswitches (Fig. 8)**

These two microswitches (Items 1 and 2) detect the position of the adjustment ring nut (Item 3) and then, through the display, indicate the grinding mode detected (Espresso, Moka or Filter).

### 3.5 Residual risks

**Fiorenzato M.C. S.r.l.** adopted all the necessary precautions during the design stage to ensure use of the coffee grinder in conditions of maximum safety. However, during installation and cleaning of the appliance, there are a number of residual risks that cannot be eliminated, the effects of which can be addressed by adequately training the user according to the provisions set out in the following table.

For each residual risk, the provisions useful to limit and/or cancel the degree of the individual risks are indicated.

Residual risk	Present during:	Provisions to reduce the risk
 <p><b>Contusion and/or crushing of the upper and lower limbs due to the weight of the device</b></p>	<p>Handling of the device for:</p> <ul style="list-style-type: none"> <li>• Unpacking.</li> <li>• Installation.</li> <li>• Movement of the appliance for cleaning of the relative support surface.</li> </ul>	<ul style="list-style-type: none"> <li>• Firmly grip the appliance before moving it.</li> <li>• Ensure there is sufficient space to move the appliance safely without striking obstacles.</li> <li>• Use non-slip gloves to move the grinder.</li> </ul>
 <p><b>Electrocution</b></p>	<ul style="list-style-type: none"> <li>• Connecting and disconnecting the power cord.</li> </ul>	<ul style="list-style-type: none"> <li>• Frequently check the condition of the power cable and replace it when it is found to be deteriorated or damaged.</li> <li>• Make sure that the switch is in the "O" (OFF) position before connecting the power cable to the coffee grinder.</li> </ul>
 <p><b>Excoriation/cuts to the fingertips and fingers</b></p>	<ul style="list-style-type: none"> <li>• Handling of the removable chamber.</li> <li>• Cleaning of the grinders.</li> </ul>	<ul style="list-style-type: none"> <li>• Handle the removable chamber carefully when removing/inserting it from/into the machine body.</li> <li>• Avoid direct contact of your fingers with the sharp teeth of the grinders during cleaning.</li> <li>• Use rubber gloves to protect hands.</li> </ul>

### 3.6 Warning labels applied to the machine

Special pictograms (Fig. 9), are displayed on the grinder to warn the user to exercise extreme caution when performing certain operations and manoeuvres on the machine. The pictograms are:

1. **Cutting hazard:** applied to the outer surface of the removable chamber (visible only after removing the chamber itself from the machine body);
2. **Electrocution Hazard:** positioned on the closing plate on the bottom of the grinder, near the cable gland.

## 4 INSTALLATION



**ATTENTION!** Before proceeding with installation and commissioning of the appliance, read the following carefully.

### 4.1 Storage

In the event that the appliance is not immediately installed in the place of use and it is necessary to temporarily store it, it should be stored in a safe place that respects the following characteristics:

- the place chosen for the temporary storage of the device is a closed environment, protected from the sun and from weathering;
- the temperature of the storage place is between 5°C and 40°C, with relative humidity between 30% and 90%;
- if the appliance must remain in storage for a long time before being installed, it is advisable to keep it in its original packaging to ensure more adequate protection.

### 4.2 Choice of installation point

Considering the function of the grinder, it is advisable to PLACE IT near the coffee machine.

Before proceeding with installation of the device, also make sure that the installation point meets the following requirements:

- The surface intended for positioning of the appliance must be flat, well levelled and sufficiently robust to support its weight;
- The space available must be large enough to allow correct installation and easy use of the appliance;
- The appliance must not be installed near sinks and/or taps that can wet it with jets and/or splashes of water;
- The place of use is sufficiently lit and well ventilated;
- A socket is provided near the installation point for the electrical connection of the appliance in compliance with the regulations in force in the country of use.



**ATTENTION!** The socket must be equipped with an efficient earthing system.



**ATTENTION!** The electrical power supply system must also be equipped with a safety magnetothermic switch placed upstream of the socket in a known position that can be easily reached by the user in order to protect the appliance from overloads and sudden changes in voltage and the user from the risk of electrocution.

### 4.3 Unpacking and handling of the appliance

After opening the packaging, carefully check that the appliance is intact and that there are no damaged parts.

- Open the packaging near the installation point, ensuring there is sufficient space to handle the appliance safely.
- Remove the appliance from the packaging, gripping it firmly and safely.
- Place the grinder on the work surface.



**ATTENTION!** Be careful when handling or moving the appliance. Due to its weight (9 kg) and the rounded shape of the machine body, there is a risk that it may slip from your grip.

### 4.4 Installation and connection to the electrical network

To complete the installation and start using your new coffee grinder, simply connect the plug to the power outlet (Fig. 10).



If it is necessary to use power adapters, multiple sockets or extensions, it is essential to use products that comply with the certification standards in force in the country of use.

- If present, set the thermal magnetic circuit breaker switch located upstream of the power socket to “ON” (Fig. 11).
- Set the machine power-on switch to “ON” (Fig. 12).

At this point the coffee grinder is powered and ready to be used.

## 5 USING THE GRINDER

### 5.1 Preparing to use the grinder

Once installation is complete, the grinder is ready to use and can be loaded with the coffee beans to be ground. With reference to Fig. 13, to load coffee beans, it is necessary to:

- Fit the hopper (Item 1) on the removable chamber (Item 2).
- Make sure that the shutter (Item 3) is completely closed.
- Remove the lid (Item 4) and fill the hopper with the roasted coffee beans to be ground.
- Close the hopper with the relative lid (Item 4).
- Gradually open the shutter (Item 3) to allow the flow of coffee beans into the grinding chamber.
- At this point the grinder is loaded and ready to be used.

### 5.2 Adjusting the support fork height (Fig. 22)

- Loosen the fixing screw (Item 1);
- Adjust the fork height appropriately (Item 2), depending on the size of the espresso filter cup (e.g. Item 3), of the moka filter and/or of the ground coffee container in "Filter" operating mode.
- Tighten the screw (Item 1) to lock the fork (Item 2) in the new position.

### 5.3 Selecting the grinding type

With reference to Fig. 14, select the type of grind:

- By turning the adjustment ring nut (Item 1), you can select the type of grinding desired between "Filter", "Moka" and "Espresso".
- The machine management screen, corresponding to the type of grinding selected, is displayed automatically.
- The grind is selected by positioning the ring nut sector corresponding to the "Filter", "Moka" or "Espresso" setting in line with the red indicator on the removable chamber (Part. 2).

### 5.4 Using the machine

All the control devices on the grinder are described below.

#### 5.4.1 Switch

Used to turn the appliance (Fig. 15) on and off.

- Rotated to "OFF": the appliance is switched off (power supply disconnected).
- Rotated to "ON": the appliance is on (electrically powered).

## 5.4.2 Machine management function screens and buttons

The display is the interface between the appliance and the user and shows specific screens used to control the machine depending on the grind, selected using the adjustment ring nut.

### Start screen (Fig. 16)

When the grinder is switched on (the switch is in the "ON" position), the display shows the start-up screen with the grinder logo for a few seconds (Item 1), the version of the software installed (Item 2) and a "QR" code (Item. 3) which, when framed with an enabled smartphone, connects the user to the **Fiorenzato Home** website where the operation and maintenance manual for your A||Ground<sup>sense</sup> machine can be downloaded.

After the set display time has elapsed, the display automatically shows the machine management screen relating to the grinding mode set at that time with the adjustment ring nut (Espresso, Moka or Filter).

### "WARNING" screen (Fig. 20)

This screen is displayed when the adjustment ring nut (Item 1) is released from its relative guide and removed from the machine body in order to clean the removable chamber and the grinders. The appearance of this screen prevents the grinder from starting until the adjustment ring nut is reset to the correct working position.

## 5.4.3 Using the grinder-doser in "Espresso" mode (Fig. 17)

This screen is displayed when the adjustment ring nut is rotated to the "Espresso" grinding mode and contains the three function buttons for starting the desired grinding cycle. Specifically:

### Single dose grinding (Item 1):

- Short pressing this option (for less than two seconds) will start grinding for a single coffee dose. When pressed, the screen appears showing the progress of the grinding cycle in grams (or in seconds if the instant weighing system is disabled - see section 5.5) and the "STOP" key to stop the cycle in progress.
- If pressed for more than two seconds, it loads the screen used to set the grams of coffee to be ground (or the grinding seconds if the instant weighing system is disabled - see section 5.5), for the single dose.

### Double dose grinding (Item 2):

- Short pressing this option (for less than two seconds) will start timed grinding for two coffee doses. When pressed, the screen appears showing the progress of the grinding cycle in grams (or in seconds if the instant weighing system is disabled - see section 5.5) and the "STOP" key to stop the cycle in progress.
- If pressed for more than two seconds, it loads the screen used to set the grams of coffee to be ground (or the grinding seconds if the instant weighing system is disabled - see section 5.5) for the double dose.



### Manual grinding (Item 3):

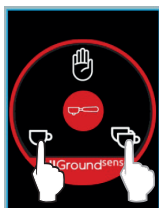
- Pressing and holding this button starts manual grinding and the display shows the grams of coffee ground in real time (or the grinding time in seconds if the instant weighing system is disabled - see section 5.5).
- Manual grinding stops when the button is released.

At the end of grinding, after a few seconds the display returns to the main “Espresso” screen.

### Setting “Espresso” doses (single and double)

Using the AllGround<sup>sense</sup> grinder management software, it is possible to set the grams of coffee to be ground for single and double doses in the “Espresso” operating mode. To set the grams of coffee to be ground, check that the adjustment ring nut is set to “Espresso” and that the display shows the corresponding screen, then follow the instructions provided below:

#### Setting a single and/or double dose (in grams and/or seconds)

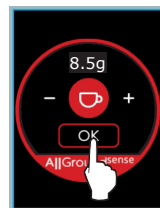


> 2 s

From the “Espresso” screen, press the or function key for longer than 2 seconds.



Use the “-” and “+” function keys to set the grams of coffee to be ground for the selected dose.















Press “OK” to confirm the data and return to the “Espresso” screen.

Note: If the instant weighing system is disabled (see section 5.5), the doses are set following the same procedure but setting the grinding time in seconds.



### Dispensing “espresso” doses

With the grinder ready to use, control the grinding start (and eventual stop) by using the appropriate function buttons as indicated below.

START GRINDING				
				
Place the filter holder cup on the fork and wait for the system to perform calibration. During this step, all function keys are disabled and shown in grey.	This screen appears if a dispensing key is pressed without placing the filter holder cup on the fork.	Short press (less than 2 seconds) the  key to start grinding a single dose of coffee according to the set parameters.	Short press (less than 2 seconds) the  key to start grinding a double dose of coffee according to the set parameters.	Short press the  key to start continuous coffee grinding.
STOP GRINDING				
				
When dispensing a single and/or double dose, grinding automatically stops when the set weight (or time) is reached. Wait for the green tick to appear before removing the filter holder cup from the fork.  If, during dispensing, the filter holder cup is touched or the grinder itself is knocked, grinding is momentarily stopped and then resumed, and once it has stabilised, weighing continues. At the fourth interruption of the same dose, grinding definitively stops.	When dispensing a single and/or double dose, the “STOP” key can be pressed to stop grinding before the set weight (or time) is reached.	During continuous grinding, short press the  key to instantly stop manual grinding.		

#### 5.4.4 Using the grinder-doser in “Moka” mode (Fig. 18)

This screen appears when the adjustment ring nut is set to “Moka” grinding mode and contains the function key to start the manual grinding cycle and open the submenu to select the pre-set doses.


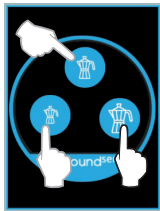






##### “Moka” grinding (Item 1):

- Short pressing this option (for less than two seconds) will start grinding in manual mode. When pressed, the screen shows the progress of the ground coffee grams (or the grinding time expressed in seconds if the instant weighing system is disabled - see section 5.5).
- If pressed for more than two seconds, it loads the screen used to set the three pre-set grinding programs (small moka, medium moka and large moka), which, when pressed, starts grinding of the desired dose.

**At the end of grinding, after a few seconds the display returns to the main “Moka” screen.**





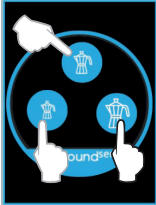


#### Setting the “Moka” doses (small, medium and large moka)





Using the AllGround<sup>sense</sup> grinder management software, it is possible to set the grams of coffee to be ground to dispense the pre-set doses for the moka filters. To set the grams of coffee to be ground, check that the adjustment ring nut is set to “Moka” and that the display shows the corresponding screen, then follow the instructions provided below:

Setting small/medium/large Moka doses (in grams and/or seconds)			
			
> 2 s	> 2 s		
From the “Moka” screen press the  function key for longer than 2 seconds to open the “Moka submenu” page.	From the “Moka submenu” page, press the key corresponding to the dose you wish to set (small  , medium  or large  moka) for longer than 2 seconds.	Use the “ - ” and “ + ” function keys to set the grams of coffee to be ground for the selected dose.	Press “OK” to confirm the data and return to the “Moka submenu” screen.
Note: If the instant weighing system is disabled (see section 5.5), the doses are set following the same procedure but setting the grinding time in seconds.			

### Dispensing “Moka” doses

With the grinder ready to use, control the grinding start (and eventual stop) by using the appropriate function buttons as indicated below.

START GRINDING				
				
		< 2 s	> 2 s	<2 s
Place the moka filter on the fork and wait for the system to perform calibration. During this step, all function keys are disabled and shown in grey.	This screen appears if a dispensing key is pressed without placing the moka filter on the fork.	Short press the  key (for less than 2 seconds) to start continuous coffee grinding.	Hold the  key pressed for longer than 2 seconds to open the submenu of the pre-set moka doses.	Short press (less than 2 seconds) the key corresponding to the dose you wish to dispense (small, medium or large moka).

STOP GRINDING		
		
When dispensing a pre-set dose (small, medium or large moka), grinding automatically stops when the set weight (or time) is reached. Wait for the green tick to appear before removing the filter from the fork.  If, during dispensing, the filter holder cup is touched or the grinder itself is knocked, grinding is momentarily stopped and then resumed, and once it has stabilised, weighing continues. At the fourth interruption of the same dose, grinding definitively stops.	When dosing a pre-set dose (small, medium or large moka), the “STOP” key can be pressed to stop grinding before the set weight (or time) is reached.	During continuous grinding, short press the  key to instantly stop manual grinding.

### 5.4.5 Using the grinder-doser in “Filter” mode (Fig. 19)

This screen appears when the adjustment ring nut is set to “Filter” grinding mode and contains the function key to start the manual grinding cycle and open the submenu to select the pre-set doses.



#### “Filter” grinding (Item 1):

- Short pressing this option (for less than two seconds) will start grinding in manual mode. When pressed, the screen shows the progress of the ground coffee grams (or the grinding time expressed in seconds if the instant weighing system is disabled - see section 5.5).
- If pressed for longer than two seconds, it loads the screen used to set the three pre-set grinding programs (small filter, medium filter and large filter), which, when pressed, starts grinding of the desired dose.









If the “manual” grinding cycle is not stopped by the user, it will automatically stop after 50 seconds of operation.

At the end of grinding, after a few seconds the display returns to the main “Filter” screen.

### Setting the “Filter” doses (small, medium and large filter)

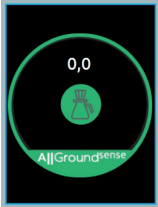










Using the AllGround<sup>sense</sup> grinder management software, it is possible to set the grams of coffee to be ground to dispense the pre-set doses for preparing brewed coffee (small, medium and large filter). To set the grams of coffee to be ground, check that the adjustment ring nut is set to “Filter” and that the display shows the corresponding screen, then follow the instructions provided below:

#### Setting small/medium/large filter doses (in grams and/or seconds)

 <p>&gt; 2 s</p>	 <p>&gt; 2 s</p>		
<p>From the “Filter” screen press the  function key for longer than 2 seconds to open the “Filter submenu” page.</p>	<p>From the “Filter submenu” page, press the key corresponding to the dose you wish to set (small , medium  or large  filter) for longer than 2 seconds.</p>	<p>Use the “-” and “+” function keys to set the grams of coffee to be ground for the selected dose.</p>	<p>Press “OK” to confirm the data and return to the “Filter submenu” screen.</p>
<p>Note: If the instant weighing system is disabled (see section 5.5), the doses are set following the same procedure but setting the grinding time in seconds.</p>			

### Dispensing “Filter” doses

With the grinder ready to use, control the grinding start (and eventual stop) by using the appropriate function buttons as indicated below.

START GRINDING				
				
		< 2 s	> 2 s	< 2 s
Place the filter on the fork and wait for the system to perform calibration. During this step, all function keys are disabled and shown in grey.	This screen appears if a dispensing key is pressed without placing the filter on the fork.	Short press the  key (for less than 2 seconds) to start continuous coffee grinding.	Hold the  key pressed for longer than 2 seconds to open the submenu of the pre-set filter doses.	Short press (less than 2 seconds) the key corresponding to the dose you wish to dispense (small, medium or large filter).
STOP GRINDING				
				
When dispensing a pre-set dose (small, medium or large filter), grinding automatically stops when the set weight (or time) is reached. Wait for the green tick to appear before removing the filter from the fork.  If, during dispensing, the filter holder cup is touched or the grinder itself is knocked, grinding is momentarily stopped and then resumed, and once it has stabilised, weighing continues. At the fourth interruption of the same dose, grinding definitively stops.	When dispensing a pre-set dose (small, medium or large filter), the “STOP” key can be pressed to stop grinding before the set weight (or time) is reached.	During continuous grinding, short press the  key to instantly stop manual grinding.		

## 5.5 Deactivating and activating the instant weighing system

By default, the machine is enabled for weight dosing (instant weighing system enabled - dosing in grams).

If the instant weighing system malfunctions (ground coffee weight different to set weight), calibrate the integrated load cell following the procedure described in section 6.1.5.

If the calibration does not solve the program (see section 6.1.5), the instant weighing system can be disabled and the grinder-doser can be used in “timed” mode while waiting for the support service to intervene.

The grinder-doser is sold with pre-set dose weights and times for espresso (single and double dose), moka (small, medium and large) and filter (small, medium and large).





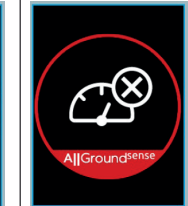







**ATTENTION!** The instant weighing system activation/deactivation procedure can only be performed from the main “Espresso” dispensing screen.



**ATTENTION!** If the instant weighing system (by weight) is disabled, it is necessary to set the grind dispensing seconds corresponding to the desired single or double dose weight (espresso), or to the small, medium or large dose (moka and filter).

### DEACTIVATING the instant weighing system

				
<p>Turn the adjustment ring nut until the “Espresso” grinding mode screen loads.</p>	<p>To switch from WEIGHT (g) to TIME (s) dispensing:</p> <p>On the display, perform the rapid tap sequence shown in the figure to deactivate the instant weighing system.</p> <p>Tap sequence:</p> <ul style="list-style-type: none"> <li>- Top left corner</li> <li>- Top right corner</li> <li>- Top left corner.</li> </ul>			<p>The instant weighing system is <b>DISABLED</b>.</p> <p>The deactivation confirmation screen appears for a few seconds and then switches back to the main screen.</p>

ACTIVATING the instant weighing system				
				
Turn the adjustment ring nut until the "Espresso" grinding mode screen loads.	To switch from TIME (s) to WEIGHT (g) dispensing: On the display, perform the rapid tap sequence shown in the figure to reactivate the instant weighing system. Tap sequence: - Top left corner - Top right corner - Top left corner.			The instant weighing system is <b>ENABLED</b> .  The activation confirmation screen appears for a few seconds and then switches back to the main screen.

## 5.6 Adjusting the grind type and size (Fig. 21)

### Grinding type selection

Turn the adjustment ring nut (Item 1) located under the hopper (Item 2) until the red notch on the front of the removable chamber (Item 3) is in the ring nut sector corresponding to the type of grinding you want to do (for Espresso, for Moka or for Infusion Filter). The change in grinding type is displayed.

### Grinding size adjustment

After having selecting the type of grinding (Espresso, Moka or Filter), you can adjust the grinding size to obtain coarser or finer coffee.

Adjust the adjustment ring nut again (Item 1), keeping the red notch (Item 3) in the previously selected sector.

- Turn the ring nut clockwise to grind coarser;
- Turn the ring nut anti-clockwise to grind finer.

The adjustment must be made with the motor running. It is advisable to grind small quantities of coffee for a visual assessment of the degree of grinding.

## 6 GRINDER MAINTENANCE

### 6.1 Ordinary maintenance

Your A||Ground<sup>sense</sup> grinder does not require any significant routine maintenance operations except for periodic cleaning that must be done by following the operating procedures below.



**ATTENTION!** Before any cleaning, disconnect the grinder from the mains by setting the relative switch (Fig. 23) to “O” (OFF) and detach the power cord from the outlet (Fig. 24).

#### ORDINARY MAINTENANCE INTERVENTIONS

Frequency	Type of Intervention	Paragraph
After each use	Precise equipment cleaning	6.1.1
After each use	Supply cable status check	6.1.2
Every 6 months	Final cleaning of grinders	6.1.3
Whenever necessary	Storing the grinder	6.1.4
Whenever necessary	Instant weighing system calibration	6.1.5



**ATTENTION!** “Red speed” type grinders, whose surface has been specially treated to increase resistance to wear, are installed in A||Ground<sup>sense</sup> grinders. This treatment is done to ensure that the grinders work in optimal conditions throughout the machine’s entire life. If, however, the grinders are damaged (e.g. if the removable chamber is accidentally dropped on the floor and/or if any hard foreign objects have been accidentally placed in the grinding chamber), they must only be replaced by a trusted specialist repair service.

#### 6.1.1 Cleaning the equipment

**AFTER EACH USE:** thoroughly clean the appliance.

##### Removing and cleaning the hopper (Fig. 25)

Close the shutter (Item 1) and remove the hopper (Item 2) from the appliance.

- Remove the lid (Item 3) from the hopper and empty out all the coffee beans contained inside. We recommend pouring the coffee back into its original bag and hermetically sealing it to preserve its freshness and aroma.
- Clean the internal and external surfaces of the hopper using hot water and a neutral PH non-perfumed detergent and degreaser suitable for the food sector. Do not use abrasive sponges and/or aggressive detergents that could damage the surfaces of the hopper.
- Dry the washed parts thoroughly using a soft, dry cloth.



**ATTENTION!** The ring nut cannot be washed in a dishwasher.



**AFTER EACH USE:** thoroughly clean the appliance.

### Removing and cleaning the adjustment ring nut (Fig. 26)

- **A** Turn the adjustment ring nut clockwise (Item 1) until, when it reaches the limit switch position, the locking pin (Item 2) clicks upwards.
- **B** Press the locking pin down and rotate the ring nut clockwise slightly until it releases from its guide.
- **C** When the release point is reached, lift and remove the adjustment ring nut from the machine body.
- Clean the inner and outer surfaces of the ring nut using a damp cloth. Do not use abrasive sponges and/or harsh detergents that may damage it.



**ATTENTION!** The ring nut cannot be washed in a dishwasher.

### Cleaning the removable chamber and upper grinder (Fig. 27)

- With an aspirator, vacuum out the coffee beans contained in the collar of the removable chamber.
- Remove the removable chamber (Item 1) from the machine body.
- Using a soft bristle brush (clean and sanitised), with a dry cloth and a vacuum cleaner, clean the removable chamber (Item 1) and the fixed grinder attached to it (Item 2) carefully removing any residual coffee powder from all the surfaces and teeth of the grinder.



**ATTENTION!** Each time the removable chamber is removed, clean its contact surface with the grinding chamber with a brush (Item 3).



**ATTENTION!** Do not use water and/or detergents to clean the removable chamber and the fixed grinder. The removable chamber and the fixed grinder cannot be washed in the dishwasher.

### Cleaning the grinding chamber and lower grinder (Fig. 28)

- Using a vacuum cleaner, remove the coffee beans and powder contained in the grinding chamber (Item 1).
- With a soft bristle brush (clean and sanitised) and a dry cloth, clean the grinding chamber (Item 1) and the lower grinder (Item 2).



**ATTENTION!** Each time the removable chamber is removed, carefully clean the entire relative contact surface inside the grinding chamber with a brush (Item 3).



**ATTENTION!** Do not use water and/or detergents to clean the grinding chamber and the grinder.

**AFTER EACH USE:** thoroughly clean the appliance.

### Cleaning the coffee drain pipe (Fig. 29)

- Hold the coffee dispensing tube (Item 1) and extract it from its seat to which it is connected by means of a magnet coupling.
- Wash the dispensing tube with hot water and a non-perfumed detergent and degreaser with a neutral pH specific for the food sector.
- Dry with a soft cloth.
- With a vacuum cleaner and a dry cloth, clean the seat of the dispensing tube from all coffee powder residues.

### Cleaning the machine body (Fig. 30)

- The external cleaning of the machine body must be performed using soft cloths and products suitable for the food sector.



**ATTENTION!** Do not use abrasive sponges and/or aggressive products that can damage the external surfaces of the machine.



**ATTENTION!** It is forbidden to use jets of water or steam to clean the machine body.

### Reassembling the grinder (Fig. 31)

After cleaning, reassemble the grinder

- Insert the coffee dispensing tube (Item 1) into its seat until it is attached to the magnet inside the seat itself.
- Insert the removable chamber (Item 2) in the machine body, making sure it is facing the right way.
- Fit the adjustment ring nut (Item 3) by acting as follows:
  - A** Position the adjustment ring nut (Item 3) on the machine body by aligning the red arrow (Item 4) with the red reference notch on the removable chamber (Item 5).
  - B** Press the ring nut against the machine body and rotate it slightly anti-clockwise until the coupling point is found. When the coupling point is reached, the locking pin (Item 6) clicks upwards blocking the rotation of the ring nut.
  - C** Press the locking pin (Item 6) and turn the ring nut anti-clockwise again until it reaches the desired working position.
- Fit the hopper (Item 7).

The machine is ready to be used again after being supplied and refilled with coffee.

### 6.1.2 Supply cable status check

**AFTER EACH USE:** check the power cord (Fig. 32)

- With the cable disconnected from the power outlet, visually check, as well as checking with your hands, that the plug and protective sheath are not damaged and that the wires are not exposed.



**ATTENTION!** If the power cord is found to be damaged, have it replaced by a specialised repairer.

### 6.1.3 Thorough cleaning of the grinders

**EVERY 6 MONTHS:** perform a thorough cleaning of the grinder (Fig. 33)

The grinders must be thoroughly cleaned at least every 6 months (or sooner if deemed necessary), using products specifically designed to clean grinders, which are easily available on the market (e.g. PULY GRIND detergent for coffee grinders).

- Thorough cleaning must be done once normal cleaning has been completed, with the machine emptied of coffee and without the supply hopper.
- Clean the grinders by pouring a dose of product into the grinding chamber (completely empty) and then starting the grinding cycles until the product is completely ground. During grinding, the product (in grains or crystals) regenerates the grinders, completely removing any coffee deposits, encrustations, moulds and fatty deposits from their surfaces, absorbing the oil and destroying any rancid part without leaving residues.
- In this way, the grinders are regenerated without the need to disassemble them.

### 6.1.4 Storing the grinder

If the grinder is not going to be used for a long period, it is advisable to carry out the following operations to keep it in good condition and to avoid any issues the next time it is restarted.



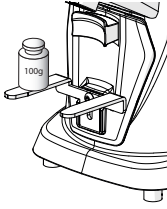


**WHEN NECESSARY:** machine not used for long periods (Fig. 34)

- Carefully clean the grinder as described in Para. 6.1.1.
- Thoroughly clean the grinders as reported in Para. 6.1.3.
- Unplug the power cord from the power outlet.
- Cover the machine with a cloth to protect it from dust and dirt.

### 6.1.5 Instant weighing system calibration

If, over time, a gradual decline in the performance of the instant weighing system is observed, resulting in out-of-tolerance dosing (due, for example, to the stiffening of the load cell support grommets), it is advisable to recalibrate the weighing system before contacting the support service.

The new calibration will generally be sufficient to restore the proper operation of your grinder-doser. If the calibration does not solve the problem, the instant weighing system can be deactivated (see section 5.5) and the grinder-doser can be used with timed grinding until the authorised support service intervenes.


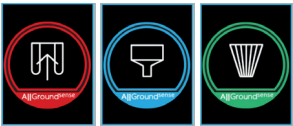
WHEN NECESSARY: calibration of the instant weighing system				
				
From the “Espresso” screen, press the central part of the screen for 10 seconds to load the calibration screen.	Check that the fork is empty (free of any weight), then press the centre of the screen to confirm the load cell “zero”.	Place a certified weight of 100 g or less on the fork.  Use the “-” and “+” keys to set the nominal sample weight effectively used on the display (a weight of 100 g is proposed by default).  Note: the maximum allowed weight for the calibration procedure is 100 g; calibration is not possible using weights greater than 100 g.	Press the central key to start the system calibration.  Successful calibration is confirmed by the appearance of the green flag under the pressed key.  When calibration is complete, after a few seconds, the display switches to the “Espresso” screen.	

## 6.2 Extraordinary maintenance

No extraordinary maintenance operations are envisaged for the grinder. However, if there are any breakages and/or malfunctions not covered in the section “7 ANOMALIE - CAUSE - RIMEDI”, do not intervene on the device on your own initiative but entrust the search for and resolution of the fault to a specialist technician. Contact the support service of **Fiorenzato M.C. S.r.l.**

## 7 ANOMALIES - CAUSES - REMEDIES

The table shows the possible anomalies that can cause a failure and/or irregular operation of the A||Ground<sup>sense</sup> coffee grinder. For each anomaly, the possible cause that generated it and the actions to be taken to restore correct functioning of the appliance are indicated.

Anomaly	Cause	Solution
The grinder does not turn on.	No electric power.	<p>Make sure that the switch is in the "ON" position;</p> <p>Make sure that the circuit breaker upstream of the socket (if present) is in the ON position.</p> <p>Make sure that the power cord is intact and that the plug is properly connected to the socket.</p>
Coffee beans do not descend from the supply hopper.	Shutter closed too much.	Open the shutter.
<p>The display shows the "Warning" screen:</p> 	The adjustment ring nut has been released from its rotation lane and the safety microswitch (see Fig. 6 Part 1) does not detect the removable chamber in its correct working position.	Correctly secure the adjustment ring nut in its rotation lane following the instructions given under "Reassembling the grinder" in section 6.1.1.
<p>When the grinding cycle starts, the display shows one of the following screens:</p> 	The instant weighing system is active but does not detect the presence in the fork of the "filter holder cup" (espresso), of the moka "filter", or the collection "container" of the filter dose.	<p>Place the "filter holder cup" or the moka "filter" or the collection "container" of the filter dose on the fork, then press the start grinding button again corresponding to the desired dose.</p> <p><b>Note:</b> for the instant weighing system to work properly, it must detect the presence on the fork of the corresponding filter or collection container, depending on the set grind.</p>

Anomaly	Cause	Solution
The motor stops during grinding.	Motor protection thermal cut-out intervention due to blocking of the grinding system in the presence of objects or foreign bodies between the grinders.	<p>Turn off the appliance and wait for it to cool completely.</p> <p>Disconnect the appliance from the power supply.</p> <p>Close the shutter and remove the supply hopper.</p> <p>Open the removable chamber and clean the grinders and remove any foreign bodies.</p> <p>Reassemble the appliance and start a grinding cycle.</p>



**ATTENTION!** If the anomaly persists even after carrying out the suggested corrective actions, or if functional anomalies not listed in the table occur, contact a specialist technician and have the appliance checked.

## 8 REQUESTING SPARE PARTS

If the parts of your grinder need to be replaced, original spare parts can be ordered either from the **Fiorenzato M.C. S.r.l.** spare parts service, or from an Authorised Service Centre or Dealer.



**ATTENTION!** Remember that the interventions to replace the grinders and in general all the internal parts of the grinder must be carried out by specialist technical personnel.




**ATTENTION! Fiorenzato M.C. S.r.l.** is not responsible for any injury to persons and/or damage to the appliance caused by the replacement of components with non-original spare parts and performed by unqualified personnel.

## 9 DISPOSAL



**ATTENTION! Different laws are in force in the various countries regarding the disposal of electrical and electronic products and therefore the requirements imposed by the specific laws and by the bodies responsible for disposal must be observed.**

- If the identification label affixed to the appliance shows the symbol of the crossed-out wheellie bin shown in figure, it means that the product is classified, according to the regulations in force, as electrical or electronic equipment and complies with the EU Directive 2002/96/EC (WEEE) and therefore, at the end of its useful life, must necessarily be treated separately from household waste. 
- The appliance must therefore be delivered free of charge to a separate collection centre for electrical and electronic equipment or returned to your dealer when purchasing a new equivalent appliance.
- The user is responsible for taking the appliance at the end of its life to the appropriate collection facilities, otherwise incurring the penalties provided for by the current waste legislation. Adequate separate collection for future use of the equipment assigned for recycling, treatment and environmentally compatible disposal helps to prevent possible negative effects on the environment and on human health and promotes recycling of the materials that compose the product. For more detailed information regarding the collection systems available, contact the local waste disposal service or the store where the purchase was made. Manufacturers and importers must comply with their responsibility for environmentally compatible recycling, treatment and disposal either directly or by participating in a collective scheme.



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