

Hints and Tips on Cleaning and resetting the grind on your Mazzer Mini E (and possibly other Mazzers)

You should refer to your user manual, as this article only covers the basics of disassembly, my objective is to cover some of the major points that are possibly not in the manual rather than rehash information that is already there. The areas we will cover are:

- Burr removal and cleaning
- Inspection and maintenance
- Resetting the grind

### **Burr removal**

The photos and text specifically refer to the Mazzer Mini E, but should hold true for the Mazzer Mini ((smaller burrs than the Mini E) and the larger Super Jolly range (same size burrs as the Mini E). The main difference may be in the exact number of “notches” referred to in the text, because the difference in the grinder burr size might have an effect.



There will be an adjustment stop screw somewhere on the ring. Remove it before unscrewing the ring completely. Note: unscrew by turning it in the same direction as you would to make the grind coarser.

NB: You need to remove the hopper of course

The “Sticker.”, not always in the same place!

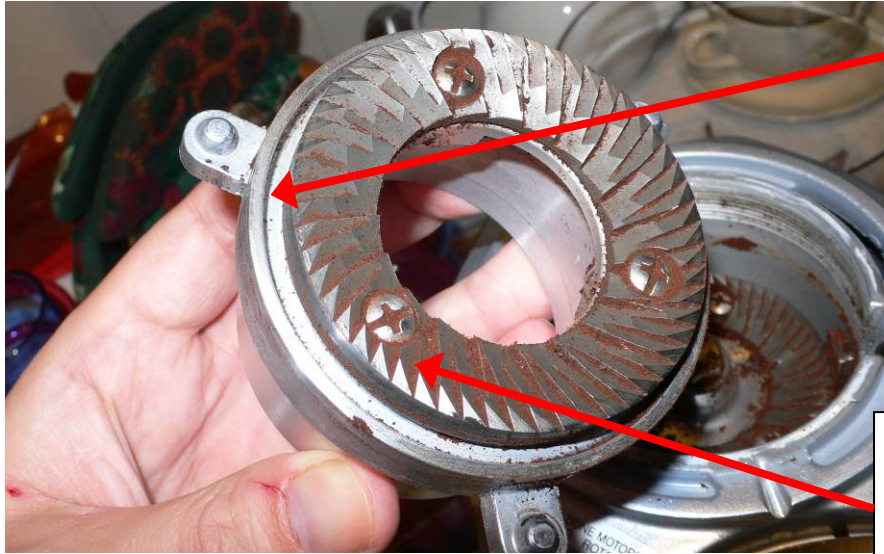
These are the “notches” I will be referring to.

OK, you have unscrewed chrome ring all the way and you will see the top burr carrier and through the hole, the lower burr with the bolt fixing it to the motor spindle.

The next job is to simply lift away the top carrier to expose the Burrs as shown in the next picture.



The top and bottom burrs are now clearly visible. You will immediately notice the top burr is the one that moves up and down, **but does not rotate**. The bottom one is the one that rotates, **but does not move up and down**.



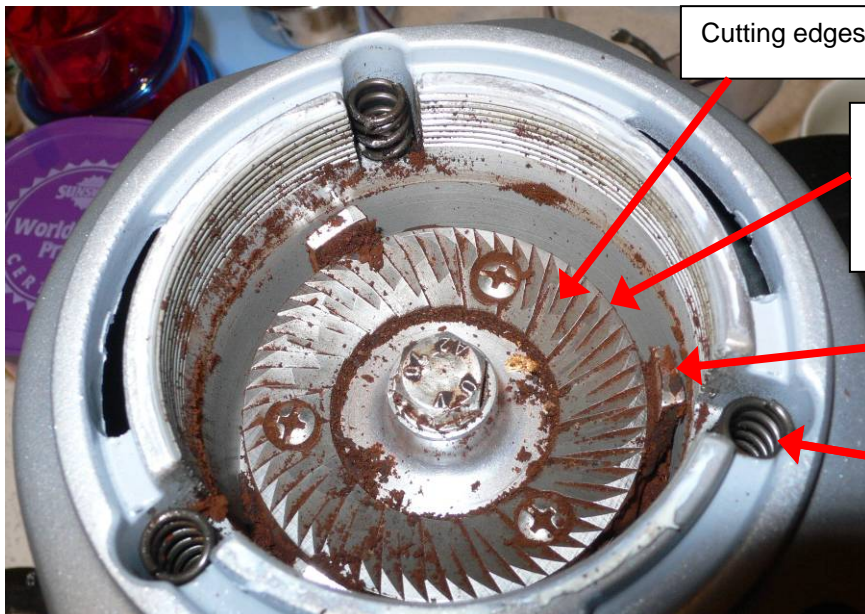
Coffee can collect in this little groove. I have found that if coffee does collect here it can compact. This can make the grinder difficult to move to the fine position, give a false burr touching point and a whining sound. Use a wooden cocktail stick to run around the groove and loosen any coffee

Brush the burrs with a stiff toothbrush, or at the most a brass brush used for brushing suede shoes, don't use anything more aggressive than this (the cocktail stick can also be used)!

If you believe you have oils coating the burrs and really want to remove these oils (personally I have never bothered), use some pure alcohol such as surgical spirit from the chemists. Just be sure to immediately grind and throw away the first 20g of grinds, in case the residues from the alcohol taints the grind and to "season" the burrs, there are additives to prevent people drinking these almost pure alcohols' e.g. if you used Methylated Spirit.

If the soiling is mild, a quick vacuum out is all that is needed.

At this time it's advisable to do a quick check for chipped burrs. Very small marks in the cutting surface are normal as the burrs age over time. You will know when they need changing because the grind and shot consistency will be affected, but also the burrs will take on a rounded "shiny" appearance on the cutting faces. A chip in the burrs will have an effect on grind, depending where/how many is will dictate how bad the affect is and how much inconsistency is created. I would think a chip near the centre of the burrs has less effect than one near the outer edge (before the "flats")



Cutting edges of burrs

The "flats". If the burrs ever get close enough to touch these areas touch first, protecting the cutting edges which never touch.

These 3 "arms" sweep the coffee out the exit chute.

The 3 powerful springs, don't lose them!



<http://myweb.tiscali.co.uk/coffeetime/index.htm>

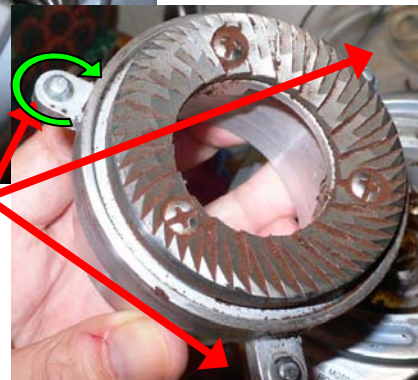
Ok the grinder Burrs and burr chamber are hopefully now clean. The next thing is to clean out the exit chute or doser. Usually a vacuum will suffice, but again if you are concerned about coffee oils a bit of pure alcohol will help to shift them. An earbud (cotton swab on a stick) can be used to clean out the bean exit chute (be careful not to damage the anti static grating). I will not be giving any more information on cleaning than this as it's all fairly straight forward.

Before putting the grinder back together, get a chap stick or some lip salve or preferably **Dow Corning Molycote 111** and lubricate the thread etc.. as shown below. These are the only parts that should require lubrication.



This thread should be lubricated, if it's got a lot of coffee grounds in it, give a quick wipe before lubricating

It may be worth occasionally lubricating at these 3 points, on the outer edges shown in green. This is because they do slide up and down the channels with the springs



This surface should be lubricated, the adjustment collar bears down on this, give a quick wipe before lubricating

Reassembling the grinder is the reverse of disassembly, just be careful not to cross thread the top Burr carrier when screwing it on. A helpful tip here is to place it on and whilst applying almost no pressure turn it clockwise until you feel it "click" into the correct place for the threads to engage. This is a very gentle thing and you might miss it. Then turn it anti-clockwise what feels like the "wrong" direction to screw down.), whilst applying almost no pressure to start the thread and screw it down.

<http://www.phpbber.com/phpbb/coffetimeboard.html>

### Setting up the grinder again for espresso

I often read how people use large mounts of coffee to dial in their grinder and this has always baffled me. It should only take 1 to 3 shots to dial in your grinder after disassembly. There is a little trick I use and it just makes like simpler.

The adjustment threads on a Mazzer are very fine and I have found made in a precision way. This means certainly all Mini E grinders work the same way. Because the thread pitch is unlikely to change across the range, presumably the same “numbers” will work across the range. If not, finding and noting the numbers for your particular grinder variant should only need to be done once.

1. With no coffee in the clean grinder, screw down the adjuster, going finer and finer until the burrs touch. You can feel this point by (unplug the grinder), spinning the bottom burr with your fingers (using the centre nut). As you keep going finer the burrs will begin to rub and then become impossible to move. **Note: if the grinder is dirty, you may get a false touch point caused by compacted grounds rubbing against the arms in the top burr carriers groove, mentioned at the beginning of this article**
2. Great you have found the touch point, the next stage is easy, turn the grinder back 17 notches (clockwise). This usually brings you to the point at which Mazzer stick on the label to show the standard grind setting (usually too coarse)



3. OK nearly done, as I said earlier it's usually too coarse. So I find that 4 notches finer is about right. (OK you can do math, so why didn't I just say 13 notches coarser at step 2, in the first place, well I just wanted you to know where the sticker usually goes).

You are now at about the right point for an espresso grind, but depending on the type of coffee and its freshness, you will still may to do some minor adjustments.

I find the following to be a helpful “rule of thumb”

- 1 notch coarse is 5 seconds less on the pour
- 1 notch finer is 5 seconds more on the pour

That's all there is to it.....enjoy your coffee!