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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**

2. To protect against risk of electrical shock do not put cord, plugs, or the Conical Burr Grinder in water or other liquid.

3. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

4. Close supervision is necessary when any appliance is used by or near children.

5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.

6. Avoid contacting moving parts.

7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact Consumer Service for examination, repair or mechanical or electrical adjustment.
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.

9. Do not use outdoors.

10. Do not let cord hang over edge of table or counter.

11. Do not let cord contact hot surfaces, including the stove.

12. Check the coffee bean hopper for presence of foreign objects before using.

**CAUTION:** Do not immerse Conical Burr Grinder housing in water!

**FOR HOUSEHOLD USE ONLY**

**SAVE THESE INSTRUCTIONS**
ADDITIONAL
IMPORTANT SAFEGUARDS

All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.

1. The cord to this appliance should be plugged into a 120V AC electrical outlet only.

2. Do not leave this appliance unattended during use.

3. If this appliance begins to malfunction during use, immediately press the ON/OFF button to turn the unit OFF and unplug the cord. Do not use or attempt to repair the malfunctioning appliance.

4. If this appliance falls or accidentally becomes immersed in water, unplug it immediately. Do not reach into the water! Do not use this appliance after it has fallen into or becomes immersed in water.

5. To reduce the risk of injury to persons or property, never use this appliance in an unstable position.

6. Do not use this appliance for other than its intended use.

Notes on the Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
Notes on the Cord

a) A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.

b) A longer power-supply cord or extension cords are available and may be used if care is exercised in their use.

c) If a longer power-supply cord or extension cord is used:

1) The marked electrical rating of the power-supply cord or extension cord should be at least as great as the electrical rating of the appliance;

2) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and

3) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

Plasticizer Warning

CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

Electric Power

If the electrical circuit is overloaded with other appliances, your Conical Burr Grinder may not operate properly. It should be operated on a separate electrical circuit from other appliances.
Getting to Know Your \textbf{brim} Conical Burr Grinder

Product may vary slightly from illustration

1. Hopper Lid
2. Removable Coffee Bean Hopper
3. Grinding Chamber
4. Grinding Dial
5. ON/OFF Button
6. Ground Coffee CUPS Dial
7. Removable Ground Coffee Drawer with Flip Up Lid
8. Housing
9. Polarized Plug (not shown)
10. Non-Skid Feet
11. Cord Storage (not shown)
Before Using for the First Time

1. Unpack the Conical Burr Grinder and remove all packaging materials.

2. Remove the coffee bean hopper: turn the grinding dial counter-clockwise to OFF. Pull the hopper and lid up and out of the grinding chamber.

3. Wipe the hopper and lid with a damp cloth.

4. Make sure the inside parts are completely dry before using.

5. Remove the coffee drawer and wash with warm soapy water. Dry thoroughly before using.

6. Make sure the removable coffee drawer is in position at the base of the unit.

Perfect the Art of Coffee Grinding


There’s nothing better than the smell of fresh coffee being ground in the morning. It all starts with the beans, so don’t compromise them. Brim’s Conical Burr Grinder delivers perfectly uniform coffee grounds every time. To preserve your coffee’s aroma, the optimized grind speed is gentle yet effective, delivering uniform grinding for seventeen select sizes from Turkish mochas to French press.

IMPORTANT! Before adding coffee beans, make sure the hopper is properly seated in the grinding chamber and the removable ground coffee drawer is in position in its lower compartment beneath the grinding dial.

NOTE: This Conical Burr Grinder can grind up to 85g of coffee at one time.

NOTE: Consult the Coffee Bean Grinding Chart for a description of grind sizes preferred for various coffee brewing techniques -- then adjust to your own taste.
Grinding Coffee Beans

1. Add the Beans
2. Select Grind Size
3. Select number of cups
4. Grind
5. Remove Grounds
1. **Add the Beans:** Remove the hopper lid. Add whole roasted coffee beans to the MAX mark on the hopper. Replace the hopper lid. **Do not overfill the hopper past the max line. This can cause the unit to jam, or cause the unit to stop functioning.**

2. **Select Grind Size:** Following the markings on the dial, turn the grinding dial to one of 17 precise grinds needed for optimal brewing.

3. **Select number of cups:** Turn the ground coffee CUPS dial to the desired number of cups of coffee (1 to 17) to be brewed.

4. **Grind:** Plug the cord into a 120V AC electrical outlet. Press the ON/OFF Button.

   **IMPORTANT! The Conical Burr Grinder will NOT operate unless the removable ground coffee drawer is in in proper position.**

   The Conical Burr Grinder will begin operation; ground coffee will begin to drop into the removable ground coffee drawer. When the pre-set amount of ground coffee is produced, the Conical Burr Grinder will automatically turn OFF.

5. **Remove the grounds:** Grasp the ground coffee drawer by the side handle. Pull straight out of the side housing. Use the cutout in the center to open the lid. Pour ground coffee directly into any coffee maker filter basket. **Make sure you do not overfill the ground coffee drawer beyond the max line. The maximum capacity is 85g. If the drawer is overfilled it can cause the machine to clog up and stop functioning.**

   Store unused ground coffee in an airtight container for future use.

   Clean the Conical Burr Grinder according to the Care & Cleaning Instructions described in this instruction manual.

   **NOTE:** Tap the removable ground coffee drawer on the counter a few times to help reduce static before opening the lid.
Coffee Bean Grinding Chart

<table>
<thead>
<tr>
<th>Grind</th>
<th>Suggested Use</th>
<th>Grind Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coarse</td>
<td>French Press/Cold Brew</td>
<td>1.5 mm</td>
</tr>
<tr>
<td>Medium</td>
<td>Percolator/Pour Over</td>
<td>1.0 mm</td>
</tr>
<tr>
<td>Drip</td>
<td>Automatic Drip/Filtered</td>
<td>.75 mm</td>
</tr>
<tr>
<td>Espresso</td>
<td>Espresso</td>
<td>.38 mm</td>
</tr>
<tr>
<td>Fine</td>
<td>Turkish, Mocha</td>
<td>.20 mm</td>
</tr>
</tbody>
</table>

SCA Gold Cup Standard

The **brim** Conical Burr Grinder can help you achieve the Specialty Coffee Association Gold Cup Standard. Particularly if you are using the **brim** 8-cup Pour Over Coffee Maker which creates the perfect environment to brew Gold Cup coffee. You need more coffee grounds when preparing Gold Cup coffee versus a standard cup of coffee. We’ve made a chart for easy reference. Yes, we care that much about you creating the perfect cup of coffee. **Example:** when making 4 cups of Gold Cup Standard coffee set your Conical Burr Grinder to the number 6 setting.

It’s as easy as that!

<table>
<thead>
<tr>
<th>Cups</th>
<th>Grinder Setting</th>
</tr>
</thead>
<tbody>
<tr>
<td>For 1 cup</td>
<td>Set grinder to the 2 cup setting</td>
</tr>
<tr>
<td>For 2 cups</td>
<td>Set grinder to the 3 cup setting</td>
</tr>
<tr>
<td>For 3 cups</td>
<td>Set grinder to the 5 cup setting</td>
</tr>
<tr>
<td>For 4 cups</td>
<td>Set grinder to the 6 cup setting</td>
</tr>
<tr>
<td>For 5 cups</td>
<td>Set grinder to the 8 cup setting</td>
</tr>
<tr>
<td>For 6 cups</td>
<td>Set grinder to the 10 cup setting</td>
</tr>
<tr>
<td>For 7 cups</td>
<td>Set grinder to the 12 cup setting</td>
</tr>
<tr>
<td>For 8 cups</td>
<td>Set grinder to the 13 cup setting</td>
</tr>
</tbody>
</table>
Grind Size Settings

The brim Conical Burr Grinder can grind enough coffee for up to 17 cups (85g) at a time when set on coarse settings. More time is required for a finer grind, therefore when set on finer settings the yield will be less than 17 cups. Use the below chart as a reference for how much ground coffee you can expect on the various grind settings, even when 17 cups is selected on the dial.

<table>
<thead>
<tr>
<th>Grind Settings</th>
<th>Yield Approx.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coarse Settings</td>
<td>85g = 17 cups</td>
</tr>
<tr>
<td>Medium Settings</td>
<td>70g = 14 cups</td>
</tr>
<tr>
<td>Fine Settings</td>
<td>40g = 8 cups</td>
</tr>
</tbody>
</table>

Hints for Best Results

- Fresh beans will yield the best flavor and aroma.
- Keep coffee beans in an airtight container.
- Smaller grinds have a greater surface area and extraction happens more quickly. Larger grinds have less surface area and extraction happens more slowly. For optimum extraction match the grind size to contact time and brew method.

**Examples:** Finer grinds for espresso, medium grinds for drip and pour over coffee, and coarser grinds for French press and cold brew.
Not Recommended

This Conical Burr Grinder is NOT suitable for grinding herbs and spices.

This Conical Burr Grinder WILL NOT GRIND anything which is moist, gummy or extremely hard: ice, chocolate, whole nutmeg, candied ginger, etc.

• This Conical Burr Grinder will NOT make pastes of any kind from seeds such as sunflower or sesame.

• Grinding cinnamon, cloves and nutmeg is not advised as the oils and hardness can cause the hopper to discolor or crack.

• Never add oils or liquids while grinding.

• Chopping, mincing or pureeing of soft foods is not recommended.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.
Care & Cleaning Instructions

WARNING: DO NOT IMMERSE THE MOTOR BASE IN WATER. DO NOT PLACE HANDHELD BURR COFFEE GRINDER IN THE DISHWASHER!

1. Unplug the Conical Burr Grinder.

2. Remove the coffee bean hopper: turn the grinding dial counter-clockwise to OFF. Pull the hopper and lid up and out of the grinding chamber.

3. Wipe the exterior with a damp cloth or paper towel to remove any excess ground coffee. Wash in warm, soapy water, rinse and dry completely.

   NOTE: The ground coffee drawer, coffee bean hopper and lid are top rack dishwasher-safe.

4. Make sure to clean completely after each use.

5. It is recommended to clean out the coffee bean hopper after every few uses, so coffee grounds do not build up.

6. After removing the bean hopper, remove the ring around the burr by simply pulling it straight out. Make sure to wash and fully dry this part before placing it back into the unit.

7. Turn the unit upside-down and gently tap the bottom of the unit over a garbage can to remove any built-up ground coffee.

8. To place back the ring, center it over the hole with the rounded edges facing the sides of the grinder. You may need to wiggle it slightly back and forth to make sure that it is pushed all the way back in and secured.

9. Ground coffee can also build up in the chute that delivers the grinds to the Removable Ground Coffee Drawer. To release these grounds, remove the drawer and gently tap the top of the unit a few times. The build-up should fall out easily. Never stick any objects, including fingers up the chute to try and remove any built-up coffee.

Storing Instructions

1. Unplug the Electric Handheld Burr Grinder from electrical outlet.

   WARNING: Never store the Electric Handheld Burr Grinder while it is plugged in.

2. Store unit fully assembled in its box or in a clean, dry place.
Limited Two-Year Warranty

SENSIO Inc. hereby warrants that for a period of TWO YEARS from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

**Exclusions:**

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.
How To Obtain Warranty Service:

You must contact Customer Service at our toll-free number: 1-866-832-4843. A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem.

Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.
Perfect the art of coffee tasting.
For tips on how to use the **brim** tasting wheel visit [www.brim.coffee](http://www.brim.coffee)

Coffee Origin/Name: 

Roaster: ________________________________ Roast Date __________________

Variety: ________________________________

Price: ________________________________ Brew Date: __________________

Notes: ________________________________

______________________________

______________________________

______________________________

______________________________

**Tasting Wheel**

![Tasting Wheel Diagram]

**Rating**

[3 stars]
Coffee Origin/Name: ________________________________________________________________

Roaster: __________________________________________ Roast Date ________________________

Variety: _____________________________________________________________________________________

Price: ___________________________________________________ Brew Date: ________________________

Notes: ______________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________

Tasting Wheel

Sweet
Linger/Finish
Sour/Tart
Clean
Floral
Spicy
Salty
Berry Fruit
Citrus Fruit
Stone Fruit
Chocolate
Caramel
Smoky
Bitter
Savory
Body
Linger/Finish
Rating

brim
Coffee Origin/Name: ________________________________________________________________

Roaster: ___________________________________________ Roast Date ________________________

Variety: _____________________________________________________________________________________

Price: ___________________________________________________ Brew Date: ________________________

Notes: ______________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________

Tasting Wheel

- Sweet
- Sour/Tart
- Floral
- Spicy
- Salty
- Berry Fruit
- Citrus Fruit
- Stone Fruit
- Chocolate
- Caramel
- Smoky
- Bitter
- Savory
- Body
- Clean
- Linger/Finish

Rating

☆☆☆☆☆
Coffee Origin/Name: ________________________________________________________________

Roaster: ___________________________________________ Roast Date ________________________

Variety: _____________________________________________________________________________________

Price: ___________________________________________________ Brew Date: ________________________

Notes: ______________________________________________________________________________________

_____________________________________________________________________________________________

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_____________________________________________________________________________________________

_____________________________________________________________________________________________

_____________________________________________________________________________________________

Tasting Wheel

Sweet
Sour/Tart
Floral
Spicy
Salty
Berry Fruit
Citrus Fruit
Stone Fruit
Chocolate
Caramel
Smoky
Bitter
Savory
Body
Clean
Linger/Finish
Rating

brim
Coffee Origin/Name: _________________________________________________________________

Roaster: ________________________________________________ Roast Date ________________________

Variety: _____________________________________________________________________________________

Price: ___________________________________________________ Brew Date: ________________________

Notes: ______________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________
_____________________________________________________________________________________________

Tasting Wheel

Sweet
Sour/Tart
Floral
Spicy
Salty
Berry Fruit
Citrus Fruit
Stone Fruit
Chocolate
Caramel
Smoky
Bitter
Savory
Body
Clean
Linger/Finish

Rating

☆☆☆☆
Perfect the art of artisanal brewing and discover great video tutorials, recipes, tips & more by following us.

@brimcoffee  f  p  c  YouTube  www.brim.coffee

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For customer service questions or comments 1-866-832-4843