

grinding with passion

ditting®

Instruction manual KE640 Triple

Grind-on-Demand



Dear customer,

with the "KE640 Triple" you have acquired a grinder of the proven Ditting quality.

We have developed this product with many years of experience in the manufacture of coffee grinders assuring you of high quality grinding of espresso and other types of coffee beans.

Espresso, the basis of all coffee specialities, requires a particularly precise and fine grinding.

Please read the instruction manual and the safety instructions before using the machine and observe them at all times. Also instruct your staff accordingly. Keep the instructions in a safe and easily accessible place. If you are unclear or require additional information, please contact your authorized dealer or us as the manufacturer.

We wish you unlimited pleasure and success with our product.

Ditting Maschinen AG

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1. Safety



Please carefully read and observe the following safety instructions. Failure to do so can result in damage to the grinder and danger to the user.

1.1 Symbols

The following two symbols are used in these operating instructions:



Safety Instruction:

Imminent accident danger if you fail to observe.



General Instruction:

Failure to observe can result in damage to the grinder and optimum operation cannot be guaranteed.

1.2 Safety instructions

Only whole roasted coffee beans may be ground in the KE640 Triple.

When unpacking please inspect whether the power supply (voltage) complies with the grinder voltage on the manufacturer's name plate on the bottom of the grinder. Never operate the grinder in damp or wet surroundings.

Always remove the electrical plug from the outlet prior to conducting maintenance or cleaning work on the grinder. Also, prior to removing the hopper, the plug must be removed from the electrical outlet.

Never operate a grinder with a damaged electrical cord. Inspect the grinder regularly for damages of the electrical cord, plug, etc.

Any required repairs may only be conducted by authorized service personnel. For this reason, please contact a customer service repair facility, your dealer or us directly as the manufacturer.

Do not exceed the maximum allowable continuous grinding time of 20 min. Afterwards, allow the grinder to cool off before the next operation.

Do not make any modifications or alterations to the grinder. The manufacturer assumes **absolutely no liability** for damages occurring from failure to observe these instructions.

Children cannot appreciate the dangers that can exist in the operation of electrical grinders. For this reason, never leave children unsupervised with electronic appliances such as this grinder.



Never submerge the grinder in water and never operate with wet hands.

1.3 Usage purpose

Only whole, unground, roasted, cleaned coffee beans may be ground in the KE640 Triple grinder. Never use the grinder to grind other products or objects.

1.4 Personnel requirements

No special requirements are necessary for the users of this grinder. Nevertheless it is a prerequisite that these original operating instructions have been carefully read and understood and that all instructions provided are observed. In addition, safety-conscious operation is expected.

2. Technical Data

Type	KE640 Triple
Voltage/Frequency	200-230V / 50/60Hz 240V / 50Hz 100-115V / 50/60Hz
Rotation @ 50Hz @ 60Hz	1420U/min 1640U/min
Sound Emission Idle Operation Operation	55 dB 75 dB
Pre-Fuse	16 A-slow
Overload Circuit Breaker 230-240V 110-115V	4A T 7A T
Max. Permissible Running Time of the Grinder	S320%eg (4 sec an/16 sec aus) (6 sec. an; 60 Sek. sec)*
Dimensions in mm	B 240, T 320, H550
Weight	13 kg (28.7 lbs)
Hopper Capacity	1,5 kg (3.3 lbs.)

(Please request technical data for other voltages and frequencies from the manufacturer or dealer.)

* only for 115V 60Hz

3. Description

The main components and operating elements are pictured in the illustration.

- 1 Hopper with lid
- 2 Lock screw for hopper
- 3 Grinding fineness adjustment
- 4 Lock screw for grind adjustment lid
- 5 Grind adjustment lid
- 6 Grinding scale
- 7 Display
- 8 Pre-selection button "Arrow down"
- 9 Grinding quantity adjustment left
- 10 Pre-selection button "Arrow up"
- 11 Favorites setting right
- 12 Spout
- 13 Port-a-fi lter mounting
- 14 Port-a-fi lter rest
- 15 Fastening screw for Port-a-filter rest
- 16 Start switch
- 17 Drip tray
- 18 Slider
- 19 Main switch
- 20 Trip switch
- 21 Power cable



4. Safety Devices of the Grinder

Thermal overload circuit breaker

The motor of the grinder is protected by a thermal overload circuit breaker, which interrupts the motor's electric circuit in the event of electric overload. The trip switch, item 20, must be pressed to enable the grinder to be re-started.



The user has no influence whatsoever on these circuit breakers. If the circuit breaker trips repeatedly, an authorised service partner must be consulted, as the motor's winding may be damaged.

Motor protector

The winding of the motor is protected by a thermal switch (thermo pill/bimetal), which will trip when the motor heats up significantly. The grinder cannot be started again. Let it rest for appr. 30 minutes. The thermal switch will re-connect the motor automatically.

Micro-switch at the grinder's lid

The grinder's lid is secured by a micro-switch, which will block the motor in case the lid is open. The grinder can only be started with the lid closed.

5. Set-up and Basic Adjustment

A grinding test run is carried out on each grinder in our factory. This is why you may find ground material residue in the grinding mechanism!

You have received your grinder in operating condition. Now you only need to mount the hopper and connect the grinder to the mains plug. Proceed as follows:

5.1 Usage Location

Place the grinder on a level, vibration-free surface.



Never operate the grinder in moist, or even worse, in wet surroundings!

5.2 Mounting the hopper

- Position the hopper (pos.1) in the bayonet in the grinder's lid. Note: The hole in the hopper-adapter has to line up with the safety screw (pos. 2) in the lid.
- To lock the hopper grab the hopper with both hands and turn it clock-wise until it clicks in.
- Secure the hopper with the safety screw (pos. 2). Use the provided long allen wrench (2 mm).
- Open the slider (pos. 18) in the adapter.

5.3 Electrical installation



Protect your device with separate pre-fuses (not included in the scope of delivery) according to the information provided under Point 2 "Technical data".



Make sure that the pre-fuse is not overloaded by other devices (e.g. fan heaters, deep freezers).



Check whether the main voltage and frequency correspond to the information on the rating plate.

Insert the plug into the corresponding grounded outlet.

5.4 Adjustment of the port-a-filter rest

The grinder is designed so that all different port-a-filters from various espresso machines fit into the rest (pos. 14) for hands-free grinding operation.

Proceed as follows for adjusting the port-a-filter rest:

- Keep the grinder switched off.
- Slightly loosen the allen screws (pos. 15) with the provided allen wrench size 3mm and pull down the port-a-filter rest (pos. 14).



In case the portafilter rest does not fit your espresso machine's portafilter, please contact your local dealer. He will arrange a different portafilter rest.

- Push the port-a-filter of your espresso machine onto the start/stop switch between the port-a-filter mounting and the rest.
- Now push up the port-a-filter rest until the port-a-filter holds on its own. Refasten the screws.

6. Operation

Only use the KE640 Triple espresso grinder for whole roasted coffee beans. See chapter 1.3.



Observe the safety instructions under 1.2!

The max. permissible operating cycle for 200-230V and 240V is 4 sec. ON and 16 sec. OFF, i.e. three double shots per minute. For 115V the max. permissible operating cycle is 6 sec. ON and 60 sec. OFF. Do not exceed the maximum allowable continuous grinding time of 20 min. Afterwards, allow the grinder to cool down before the next operation.

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6.1 Handling the grinder

Proper operation necessitates the steps described in the following:

6.1.1 Actuate the main switch on the rear of the grinder (pos. 19).

6.1.2 Open the hopper. Pour whole roasted espresso beans into the hopper from above. Never pour in coffee powder. Close the hopper.

6.1.3 Check whether the slide (pos. 18) is open.

6.1.4 Choose the pre-selection button (pos. 8 or 10).

6.1.5 Push the port-a-filter of your espresso machine into the rest. Grinding starts and ends automatically.

6.1.6 Break function: If you pull out the port-a-filter while grinding the process will be interrupted. The LED of the active pre-selection button blinks. The process can be continued by pushing the port-a-filter back onto the start-button. The saved, missing amount will be ground.

For stopping the grinder and deleting the remaining time simply push the blinking pre-selection button. The entire set grinding quantity or grinding time is available once again.

6.2 Grind adjustment (grinding fineness)

Adjust the grinding fineness by pulling the sliding detent out to the front and turning the lid / grinding fineness adjustment.

Note that "0" is the finest setting and "10" is the coarsest setting.



Rotation to the left = fine
Rotation to the right = coarse

6.3 Adjustment of grinding time (Software menu)

For each programmed shot size, the grinding time and therefore the dosage quantity can be adjusted individually. In order to adjust the amount of ground espresso coffee individually follow the steps below:

6.3.1 Simultaneously press and hold both buttons (pos. 8+10) for appr. 3 seconds. The display reads MENU.

6.3.2 Chose the dosage quantity/grinding time which should be changed, with the buttons (pos. 8+10)

6.3.3 Use the left potentiometer (pos. 9) to adjust the grinding time.

6.3.4 After the adjustment of any setting. Simultaneously press and hold both buttons (pos. 8+10) for appr. 3 seconds. The display reads SAVE.

6.4 Software menu



This user manual describes the basic software functions of the K30 Triple. Customer-specific programming can be found in the enclosed service documents or in the documentation of the machine partner.

In addition, how to set up the grinding time, the grinder software contains the following functions:

6.4.1 Set up the „Favorite dosage time“

The preferred dosage time can be set up as a “favorite”, after finishing a grinding sequence of a selected product/shot. The grinder automatically switches back after 25 sec. if it not in use.

- Simultaneously press and hold both buttons (pos. 8+10) for appr. 3 sec.. The display reads MENU.

- Chose the dosage quantity/grinding time which should be changed, with the buttons (pos. 8+10).
- By turning the right potentiometer (pos. 11) you can mark the dosage quantity/grinding time as “favorite”. A star appears in the display.
- After the adjustment of any setting. Simultaneously press and hold both buttons (pos. 8+10) for appr. 3 seconds. The display reads SAVE.

6.4.2 Shot counters (daily counter and overall counter)

The shot counters indicate the number of references started, depending on the selected preparation size.

- Simultaneously press and hold both buttons (pos. 8+10) for appr. 3 seconds. The display reads MENU.
- Use the two buttons (pos. 8+10) to select the desired counter:
 - Daily counter (possible to reset): S000000
 - Overall counter (not possible to reset): SC000000

6.4.3 Resetting the daily counter:

Switch off the grinder (pos. 19). Press and hold both buttons (pos. 8+10) and switch back on the grinder. Hold both buttons until the display reads RESET. The daily counters are set back to Zero.

6.4.4 Cleaning counter

Irrrespective to the shot counters described above a cleaning counter is running in the background. After the fixed amount of 5,000 single shots the display will show CLEAN interchanging with the standard screen.



The grinder can still be used but it should be cleaned regularly.

Resetting the cleaning counter: Enter the menu by pushing and holding both buttons (pos. 8+10) for appr. 3 seconds. Scroll through the menu with the single pre-selection button (pos. 8) until the display reads GRINDZ. From this point exit the menu by pressing and holding both buttons for appr. 3 seconds. The counter will be set back to Zero.

6.4.5 Disc counter

Furthermore the grinder is equipped with a disc counter that will show DISC in the display after the defined amount of 100,000 single shots.



The grinder can still be used but the discs should be changed regularly in order to assure best possible grinding quality and speed.

- **Resetting the disc counter:** Enter the menu by pushing and holding both buttons for appr. 3 seconds. Scroll through the menu with the single pre-selection button (pos. 8) until the display reads DISC. From this point exit the menu by pressing and holding both buttons for appr. 3 seconds.
- For entering the PIN use the left potentiometer to change the digits and press the single button to jump to the next number. The PIN is 0408.
- The counter will be set back to Zero and the display will read PIN OK.



A disc change should always be carried out by a trained service technician in order to assure correct procedure and recalibration after the change.

7. Operating faults

Defect	Cause	Remedy
The grinder hums but does not grind.	The spout is clogged.	Set grinding fineness to "coarse" and trigger the grinding process. The grinder will then grind itself free. Afterwards, return the setting to the desired grinding fineness.
	Grinding is set too fine.	Turn the grinding fineness setting to the right, to "coarse", and trigger the grinding process. The grinder will then grind itself free. Afterwards, return the setting to the desired grinding fineness.
	A foreign object is in the grinding mechanism.	Clean the grinding mechanism as described and remove the foreign object. Observe the safety instructions!
The grinder does not grind, the display is lit, single cup is pre-selected.	The grinding time is set to 0.	Reset the grinding time.

Defect	Cause	Remedy
The grinder does not start, the display is not lit.	The main plug is not inserted.	Insert the main plug into the socket.
	The overload circuit breaker has been tripped.	Check to determine whether the trip button of the circuit breaker has jumped out. Press the trip button in again if appropriate. If the circuit breaker trips repeatedly, contact your authorised customer service centre or dealer.
	The pre-fuse has tripped.	Check the pre-fuse. Restore the pre-fuse to its initial state or replace it. Determine whether other devices are connected to this fuse.

In the case of other malfunctions or continued faults, please contact your dealer or your authorised customer service centre.

8. Cleaning

You should clean your espresso grinder regularly, just like your espresso machine. Grind-on-demand grinders in particular have to be kept clean and residue free in order to ensure dosing accuracy for every shot and every customer.

8.1 Cleaning with GRINDZ™ grinder cleaner

We recommend cleaning your espresso grinder once every 1-2 weeks (every 25 kg) with our GRINDZ™ Grinder Cleaner.

For cleaning your grinder with GRINDZ™, just follow the steps below:

- Close the hopper slider and grind the remaining coffee out of the grinder casing.
- Take off the hopper.
- Fill 35 grams of GRINDZ™ directly into the grinder casing (content of one sachet or one can's lid).
- Reposition the hopper on the grinder.
- Adjust the fineness to coarse (for a better cleaning effect of the GRINDZ™-particles).

- Start the grinder and grind through all GRINDZ™ into your port-a-filter or a separate bin (several shots needed).
- Open the hopper slider.
- Grind appr. 2-3 double shots of coffee in order to purge the residues of GRINDZ™ out of the disc casing.



Formation of dust while grinding GRINDZ™ is natural and harmless. The dust particles can be cleaned with a soft cloth from the aroma fez and the spout.

8.2 Cleaning the grinder placement surface



Pull out the mains plug!

- Lift the grinder aside and clean the area on which it stands and the bottom of its base.
- Both surfaces must be dry and free of oil and grease.
- Reposition the grinder

8.3 Cleaning the grinder casing

From time to time clean the outside of the casing and the drip tray (pos. 17) using a damp cloth.

8.4 Cleaning of the hopper

The hopper should be cleaned daily with a damp cloth inside and outside in order to remove coffee and oil residues which could negatively influence the taste in the cup.



Do not clean the drip tray or the hopper in the dish-washer. Its colour might fade.

9. Spare Parts

Spare parts are usually ordered from your customer service centre or your local dealer. To ensure quick and correct processing of your order, the following information is absolutely essential:

1. Type designation, serial number and voltage of the grinder (on the rating plate underneath the grinder).
2. An exact description of the part to be replaced or the article number.

10. Certificate

Konformitätserklärung
Zu der Maschinenrichtlinie 89/392/EWG


Ditting Maschinen AG
Bramenstrasse 11, CH-8184 Bachenbülach
Telefon : +41 44 864 18 00
Telefax : +41 44 864 18 01

Name des Herstellers oder seines in der Gemeinschaft niedergelassenen Bevollmächtigten:
HEMRO AG

Anschrift des Herstellers oder des Bevollmächtigten:
Bramenstrasse 11 , CH-8184 Bachenbülach

Erklärt, dass die unten bezeichnete Maschine

Produktart : Gewerbliches Gerät zur Nahrungsmittelbearbeitung

Maschinenbezeichnung: Espressomühle

Maschinentyp : KE 640, KE 640 Vario

den Verfügungen der Maschinenrichtlinie 98/37/EG, der Niederspannungsrichtlinie 73/23/EWG und der nationalen Gesetzgebung zu ihrer Umsetzung entspricht.

Ausgefertigt in Bachenbülach am : 01.01.2008

Funktionsbereich des Unterzeichners : Geschäftsführer

Name des Unterzeichners : Nils Erichsen

Unterschrift



11. Warranty Conditions

1. The warranty period is 1 year from the date of purchase.
2. The warranty covers all damages that can be attributed to inferior materials or defective workmanship. Corresponding grinders will be repaired or replaced free-of-charge, with the exception of transport or freight charges. Transport is the responsibility of the customer. Therefore, avoid damages with all returns by correct packing.
3. The grinder may only be opened for cleaning purposes in accordance with the Operating Instructions.
4. This warranty does not cover damages which have occurred through: Improper usage, improper maintenance, lack of servicing, usage for purposes other than those intended, incorrect installation, incorrect voltage, breakage, natural wear or for reasons beyond our sphere of influence.
5. In order to maintain the warranty, only original spare parts and accessory parts may be used.
6. Observe in addition our General Delivery Conditions in their respective current version.
7. The manufacturer is in no way liable for consecutive or secondary damages.
8. The warranty does not cover costs resulting resulting from repairs conducted by non-authorized personnel.

Quick Manual 3.32.0

Stand 31.05.2016; BP

Display

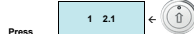


Menu Start

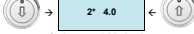
Press 3sec.



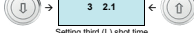
Press



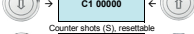
Setting first (S) shot time



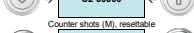
Setting second (M) shot time



Setting third (L) shot time



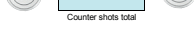
Counter shots (S), resettable



Counter shots (M), resettable

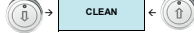


Counter shots (L), resettable



Counter shots total

UP



Setting Clean counter



Setting disc counter



Reset Clean and disc counter



Credit in Singleshot

Press

0.1-10.0sec



set as favorite *



0.1-10.0sec



set as favorite *



0.1-10.0sec

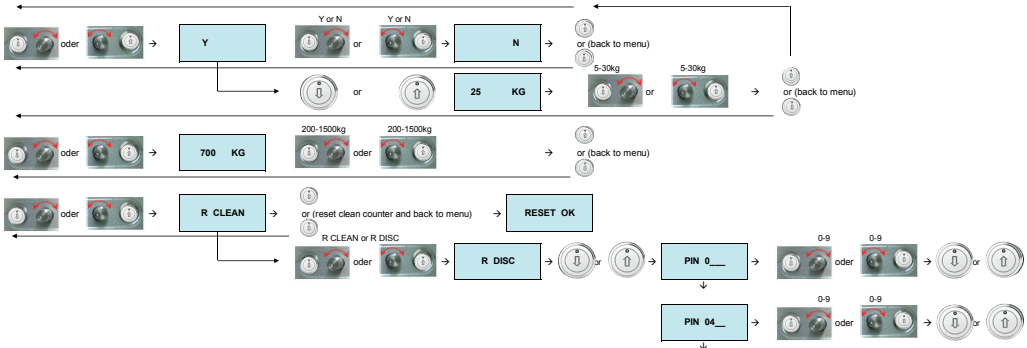


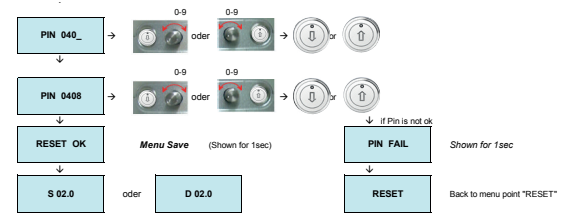
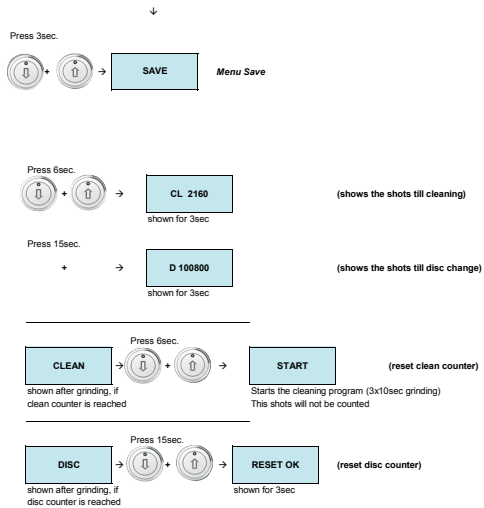
set as favorite *



*= setting for favorite

RETURN





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Änderungen ohne Vorankündigung vorbehalten!