

Sweet Maria's

Zassenhaus Hand-Crank Mill Tip Sheet

- **Adjusting your Box or Knee Mill:** Turn the knurled adjusting nut on the handle shaft counterclockwise until it cannot go any further (this is as fine - or closed - as it will go), then turn it clockwise one half turn. When you no longer feel resistance or hear any metallic sound from the burrs, you are set to grind for filter coffee. One half turn clockwise from this position will produce a French press grind. With the adjusting nut turned all the way clockwise, you are set for your coarsest grind. Remember, the optimal grind for any coffee brewing method is the finest setting possible that will still keep sediment from escaping the filter/screen into the brew.
- **Adjusting your Turkish Mill:** The burrs should rub continuously when set correctly. Your adjusting nut is underneath the burrs. It can be tricky to get the adjustment right because the settings are much closer together, but the spring loaded screw will keep the position once set.
- **Don't fret too much about the burrs rubbing at some point in the cycle if that setting produces the grind you want.** These are hard steel burrs and the rotation speeds are slow, so little heat is generated.
- Always crank your grinder clockwise.
- Some mills require breaking in; the knurled adjusting nut may feel a bit stiff at first, and the crank arm may get hung up in its setting. This is normal, and will clear itself up soon!
- When setting the grind from finer to coarser - push down on the nut at the center of the shaft on top. Adjusting from coarser to finer will be difficult unless the burrs are free of coffee.
- With any conical burr mill (electric or non-electric) on the coarsest settings, where the burrs are farthest apart, you will get an uneven grind. This is due to the way that the coffee moves through the burrs. To get an acceptable grind for french press, set the it so the burrs are closer together, pushing it toward a finer grind. In my experiments on a 169DG mill, from the point that the adjustment nut turned all the way counter-clockwise, I turn the knob approximately one full turn clockwise to get a good starting point for french press grind.
- **The easiest way to grind coffee is to hold the mill between your thighs or knees while seated and crank away.** I do this even with my box mill. Your great-grandmother could have told you that!

To keep your grinder in good condition:

- Clean the exterior wood with Murphy's Soap or the equivalent.
- The drive shaft has nylon and/or brass bearings and does not require lubrication.
- Every 3 months, grind 1/3 cup of "minute rice" to keep the burrs clean. Some people prefer to use Grape Nuts cereal. You can also use a product such as Grindz which is a dedicated coffee mill cleaner.
- You can grind peppercorns, spices, etc. in the mill, but you might risk tainting your coffee. Rice can help clean it out.
- The burrs never need sharpening and do not need cleaning beyond the "rice method" above, unless the deposits of coffee oils and sediment becomes so thick that the burrs are not fully adjustable. Set the grinder to its coarsest setting. Remove the 2 or 4 Phillips screws in the top of the grinder and remove to access the burrs. Clean them with a bottle brush or old toothbrush. Do not use water-based cleaners!

More on Zassenhaus mills: www.sweetmarias.com/prod.details-zas.php