

FAQs K30 ES

General

Facts about K30

- Developed 2003-2005
- Introduction HOST (Milan) October 2005
- Start of serial production Dec. 2005
- Red Dot Design Award 2005
- Used worldwide (more than 10,000 grinders sold so far)

Which certifications are available for the K30?

- CE
- UL
- NSF

What does Grind-on-Demand stand for?

- Ground coffee loses more than half of its aroma within appr. 15 minutes due to oxygen, humidity and light dissolving the volatile aromas out of the broken cells. The whole bean protects the aroma inside the cells.
- In order to minimise the aroma loss Grind-on-Demand-grinders only grind the amount of coffee beans that are needed for the shot. Dosing is done through a timer in the grinder's software. The doser chamber known from traditional grinders is not needed anymore.
- Therefore Grind-on-Demand ensures constant quality in every cup and equal treatment for every customer because every dose for every cup is freshly ground.

Does grinding with Grind-on-Demand grinders take more time?

- No, you will even save time by using it correctly.
- It takes around 4 seconds to grind a double shot with the K30.
- By pushing the portafilter into the mounting, the grinder starts automatically. The barista can use this time to do other preparations due to the „hands-free“-operation of the K30.

How do I adjust the K30 to the portafilter of my espresso machine?

- Switch off the grinder.
- Loosen the two screws at the side of the portafilter mounting with the included allen-key (3mm) (slotted screwdriver for US/Canada).
- Pull down the fork as far as possible.
- Push in your portafilter until it hits the start-button.
- Lift up the fork so that the portafilter holds by itself.
- Tighten the screws.

The portafilter of my espresso machine does not fit/hold in the grinder's mounting.

- An additional fork with wider cutout is included in the accessories kit.
- In case this second fork does not fit either, please contact us directly.

What is the capacity of the hopper of the K30?

- 1,5 kg (3.3 lbs)

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Which parts of the grinder can be customised?

- side panels (colour)
- deco ring (colour and labelling with sticker or laser)
- body parts like lid, intermediate ring, etc. (colour)
- hopper (label, size, also can-adapters available)
- static tamper (mounting left or right in different sizes)

Do you have alternative hoppers for the K30?

- standard hopper without logo (1,5 kg, 3.3 lbs)
- smaller hopper of the K30 TWIN (750 g, 1.65 lbs)

Which colour can the K30 be ordered in?

- Standard colours of the K30 are:
 - side panels: anthracite and red (RAL3000)
 - deco ring: silver
 - all other colours on request

Can I put my own logo on the deco ring?

- The standard deco ring is labelled with the MAHLKÖNIG-triangle and the lettering GRIND ON DEMAND.
- Individual logos and labels can be applied on request.

With which espresso cans can I use the K30?

- There are several bayonet adapters for cans / containers:
 - Illy screw adapter
 - Clamp adapters, e.g. for Andronicas, Musetti (others on request)

What are the differences between the K30 ES and the K30 Vario?

- The fineness of the standard model K30 ES can be easily adjusted in 21 steps. Dosing of the shots is done by a timer with pre-set times for a single or a double shot.
- For the K30 Vario the grinding fineness can be set steplessly. This flexible optimised function allows the experienced user to adjust every blend of espresso to the best extraction possible. Again, dosing is done by a timer in the grinder's software.

How do I convert my K30 ES into a K30 Vario?

- The conversion is possible from machine number 12413. The following parts have to be exchanged:
 - Complete grinder lid with adjusting screw.
 - Clamp rail incl. screws.

What is the weight of the K30?

- The K30 weighs 13kg (28.6 lbs).

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How do I readjust the Zero-point of the grind adjustment?

- The finest setting of the grind adjustment at notch „0“ can be readjusted as follows.
- Turn the grind adjustment to Zero.
- Take off the hopper and the rubber ring underneath the hopper.
- Loosen to two allen screws with the included allen key (2,5mm)
- Insert the grind adjustment key (special tool art.no. 6590, available from your service partner) into the input funnel in the lid.
- Start the grinder and turn the grind adjustment key clockwise, until the discs slightly touch. At the finest setting possible, the discs should just not touch each other.
- Refasten both allen screws, reposition the rubber ring and the hopper.

What is the grind speed of the K30?

- 3,6-4,8 g/s depending on numerous factors (see below).

Which factors does the grind speed depend on?

- Origin of the coffee,
- Type of coffee (arabica, robusta, etc.),
- Size of beans,
- Blend,
- Degree of roasting,
- Cooling method after roasting (i.e. moisture content of the bean),
- Cleaning status of the grinder
- Other external influences (humidity, temperature, etc.).

How do I adjust the dosage / grind time of the K30?

- The amount of coffee dosed can be changed through the software.
- Press and hold both buttons for 5 seconds.
- Display „STI 2.0“: adjust the grinding time for a single shot with the left potentiometer.
- Press the single-button to move on to the next point in the menu.
- Display „DTI 4.0“: adjust the grinding time for a double shot with the right potentiometer.
- Press and hold both buttons again to save the changes and to leave the menu.

Which functions are included in the K30 software?

- Setting of grind times for dosing a single- or double-shot (Display STI and DTI)
- Day counters (Display S and D), resettable,
- Continuous counters (Display SC and DC), not resettable.

Which tamper sizes are available for the K30?

- Static tampers can be mounted left or right of the grinder's spout.
- The following diameters are available:
 - 53 mm - 55 mm - 58 mm

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Motor

What is the maximum recommended repetition cycle?

- Single-phase operation 200-240V: 4 seconds grinding / 16 seconds pause (= 3 double-shots per minute)
- Single-phase operation 100-120V: 4 seconds grinding / 26 seconds pause (= 2 double-shot per minute)
- Three-phase operation: 4 seconds grinding / 6 seconds pause (6 double-shots per minute)
- When used more often than the above cycles, the grinder could overheat and switch off automatically. Cooling down would take approximately 45 minutes.

What is the electrical current consumption of the K30?

- 2,4 - 4,7 A when grinding,

What is the electrical power consumption of the K30?

- 470 - 850 W when grinding,
- 2,5 W in standby.

How fast does the motor of the K30 turn in rotations per minute?

- 1420 rpm at 50Hz (i.e. Europe, etc.),
- 1640 rpm at 60Hz (i.e. USA, Canada, Japan, etc.)
(all depending on various influences on the grind speed)

Can I run my K30 in different power and frequency systems?

- The motor including capacitor and the electrical power boards are designed especially for the respective mains network and should not be used with different voltages. It could result in blockade, over-heating or major defects in the electronic boards in the grinder.

Which voltages/frequencies is the K30 available in?

- Single phase operation / alternating current (K30):
 - 200-230V / 50Hz (e.g. Europe excl. GB),
 - 240V / 50Hz (e.g. GB, AUS),
 - 100-115V / 50/60Hz (e.g. USA, CAN, JAP)
- Three phase operation / rotating current (DK30):
 - 200V / 50/60Hz, - 380V / 50Hz,
 - 208V / 60Hz, - 400V / 50Hz
 - 220V / 60Hz,

Which are the differences between the K30 (1~ operation) and DK30 (3~ operation)?

- For 3~ operation, the motor is assembled in Y-connection. The DK30 can be used in higher repetition cycles because the motor does not heat up.

How do I convert my K30 (1~) into a DK30 (3~)?

- This is possible only with high costs. (new motor + varistor + contactor + back panel + main switch + main cable + new base plate).

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Grinding Discs / Disc Casing

What is the diameter of the K30 discs?

- 65mm flat

Which material are the discs made of?

- MAHLKÖNIG-special tool steel: Special alloy with a better resistance against abrasion for longer lifetime

Can I resharpen the K30 discs?

- No, it is not possible (stability against bending)

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- Cleaning status of the grinder,
- Other external influences (humidity, temperature, etc.).

What ist the lifetime of the K30 discs?

- The discs should be changed after grinding 500-800 kg of coffee in order to ensure the desired grinding quality.

Which are the visible effects of wear and tear of the discs?

- Low grind speed: Grinding a double shot (appr. 15g) should not take longer than 5 seconds.
- Uneven particle size distribution in the ground coffee.
- Higher temperature of the ground coffee.
- Different sound of the grinder (due to the change from cutting to grating).

Which different grinding discs are available for the K30?

- K30 Standard
- K30 „FAST“ only with a 3~motor

How much ground coffee stays in the grinder after grinding?

- Approximately 3 - 5 g of ground coffee stay in the spout of the built-in grinder.

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Cleaning

How often do I have to clean my K30 in order to ensure a constant grinding quality?

- In principle cleaning is recommended every 25 kg (or once a week).
- Depending of the grind adjustment, the daily volume and the type of coffee, heavy use can lead to disposals in the disc casing and the discs themselves (fines, oils, residues), that could derogate the repetition accuracy and the taste.

How does cleaning with GRINDZ™ work?

- Close the hopper slider and grind the remaining coffee in the grinder casing.
- Take off the hopper.
- Fill 35 g 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 portafilter or a separate bin (several shots needed).
- Open the hopper slider and grind approx. 2 - 3 double shots of coffee in order to purge the residues of GRINDZ™ out of the disc casing.

What is GRINDZ™ made of? Is it harmful to health?

- GRINDZ™ is 100% made out of organic, natural ingredients (et al. wheat, starch) and is completely un-harmful to health. It bonds coffee oils and cleans the discs and the casing by abrasion. Any residues in the following shots after cleaning do not affect the extraction or taste of the espresso.

Which parts of the grinder should be exchanged regularly within a service concept (preventive maintenance)?

- Grinding discs (exchange every 500 - 800 kg),
- Spout of the built-in grinder (clean with a brush),
- Grind adjustment thread (very important to thoroughly clean the thread before reassembly),
- Rubber funnels for residue tray (replace).