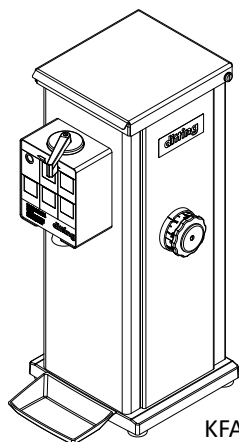
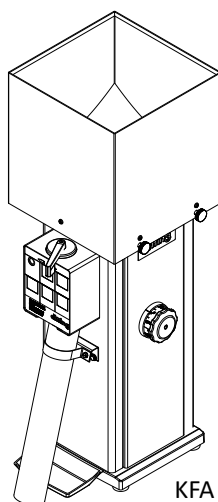


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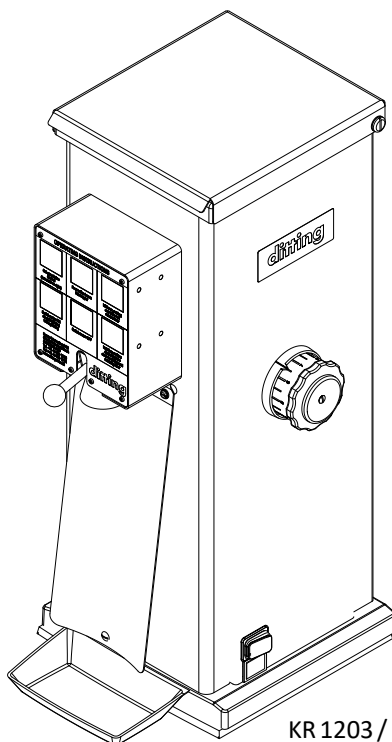
ORIGINAL INSTRUCTIONS



KFA 1203 / 1403



KFA 1403 Industrial



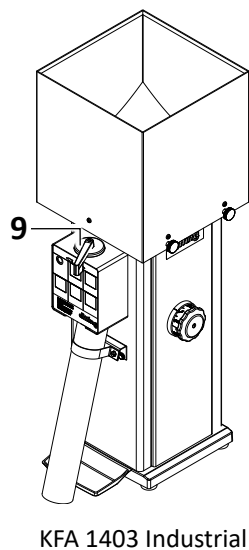
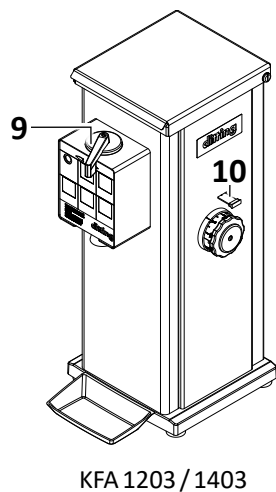
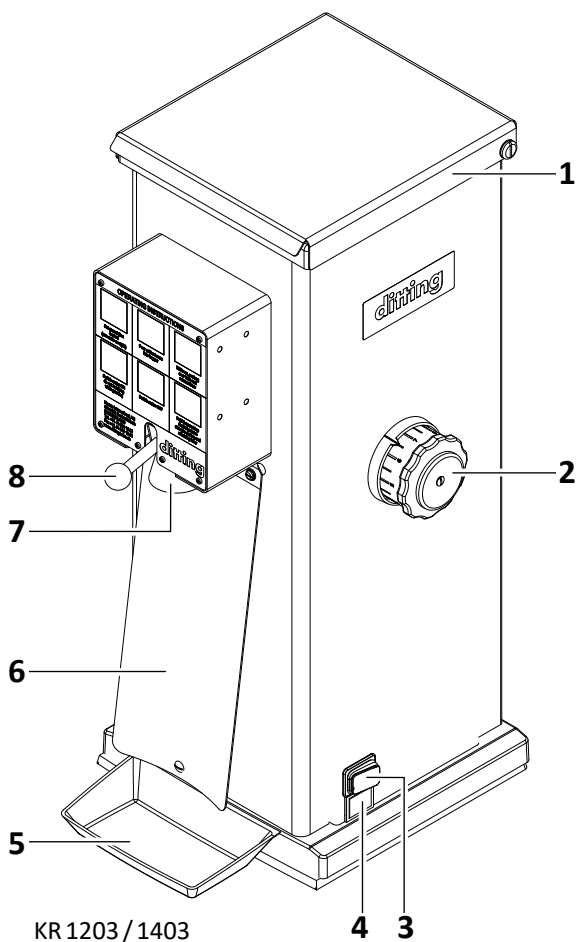
KR 1203 / 1403

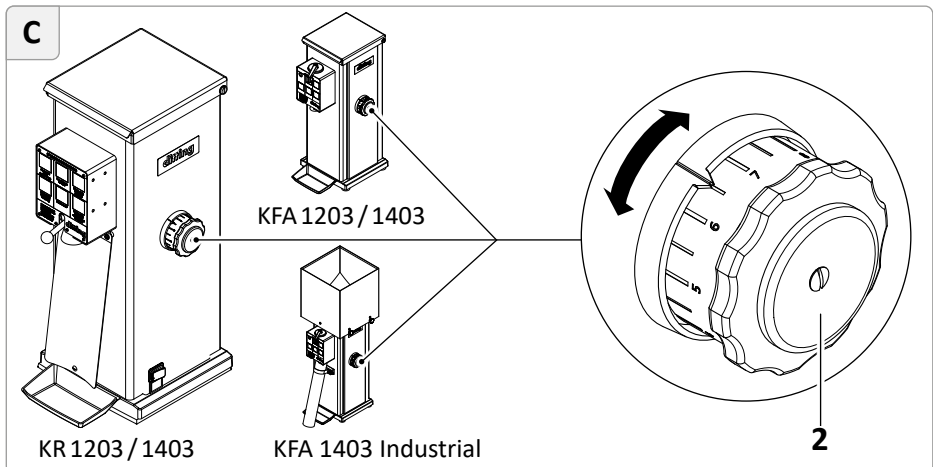
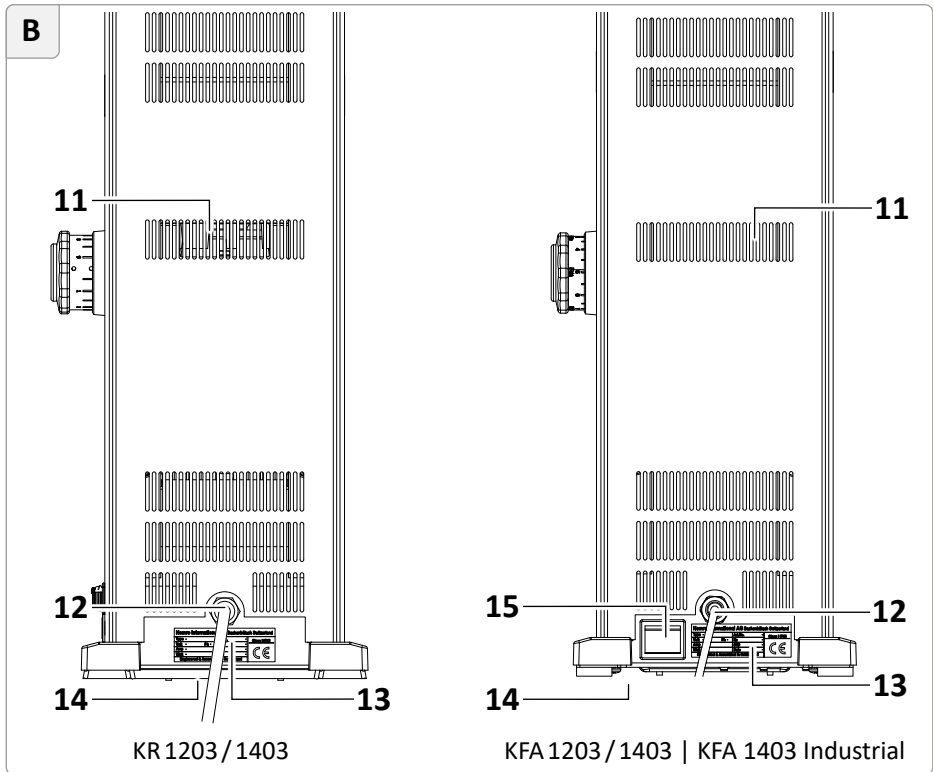
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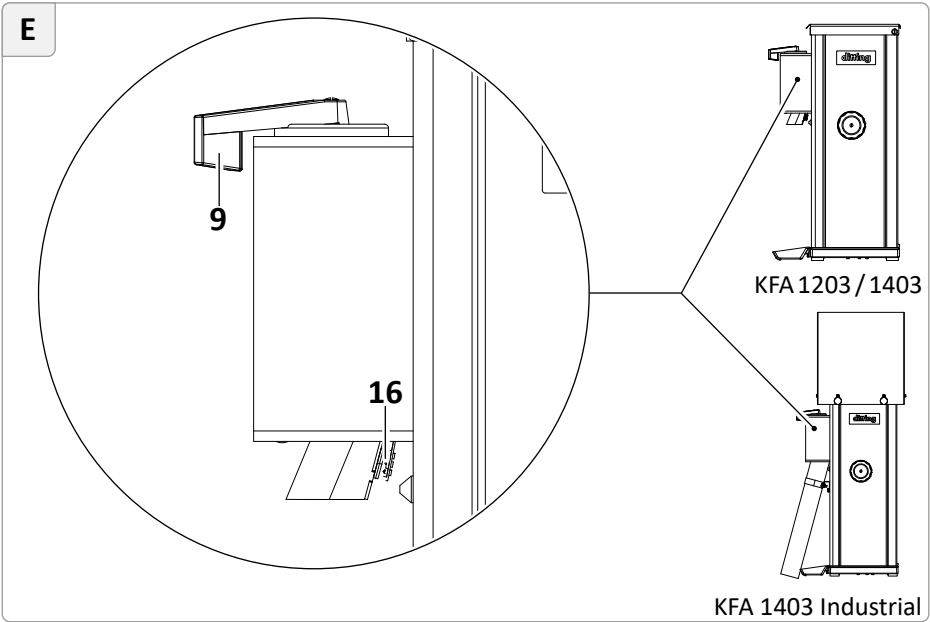
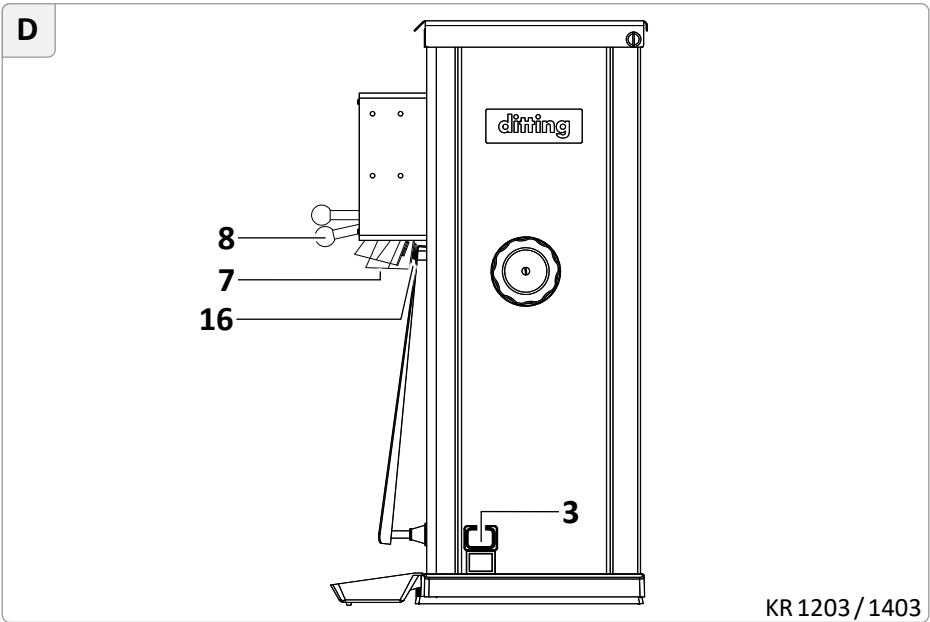
www.dittingswiss.ch

Overview

A







Scope of delivery

No. Designation

- 1 Bean hopper (with lid)*
- 2 Grind adjustment system
- 3 Start/stop switch
- 4 Cover
- 5 Drip tray
- 6 Bag shaking unit
- 7 Spout
- 8 Knocker
- 9 Clamping lever (incl. function as a start/stop lever)
- 10 Sliding valve**
- 11 Ventilation slots
- 12 Power cable with power plug
- 13 Type plate
- 14 Release button (thermal overcurrent circuit-breaker)***
- 15 On/Off switch
- 16 Bag clamp

* The bean hopper of model *KFA 1403 Industrial* has **no** lid.

** The sliding valve is an optional component for the models *KFA 1203*, *KFA 1403* and *KFA 1403 Industrial*. The sliding valve enables the bean hopper to be closed off to the grinding mechanism, so that no beans enter the grinding mechanism from the bean hopper.

*** The release button (thermal overcurrent circuit-breaker) can be found on the **underside** of the grinder.

Shop grinder

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General Information

Reading and retaining the original instructions



Carefully read these original instructions and the safety information before you put the described shop grinder of the 1203 or 1403 model series into service. This is the only way that you can operate the shop grinder safely and use it without any risk.

These original instructions are based on the standards and regulations in force in the European Union. Please also note the guidelines and laws of your specific country if abroad.

For reasons of clarity, the shop grinder will be referred to only as "grinder" in the following.

Keep these original instructions for future reference. Also pass these original instructions on to subsequent owners and users of the grinder.

Explanation of symbols used

The following symbols and signal words are in these original instructions, on the grinder and on the packaging.



WARNING!

This signal word/symbol indicates a hazard with a medium degree of risk which can lead to death or serious injury if not avoided.



CAUTION!

This signal word/symbol indicates a hazard with a low degree of risk which can lead to minor or moderate injury if not avoided.

NOTE!

This signal word warns of possible material damage.



This symbol indicates important information concerning operation or handling.



Declaration of Conformity:

Products marked with this symbol fulfil all applicable community provisions of the European Economic Area.



ETL Listed seal of approval:

Products marked with this symbol meet the requirements of electrical product safety in the United States of America.

Intertek



Products marked with this symbol meet the criteria required by the NSF (National Sanitation Foundation) regarding cleanliness and hygiene in the food industry.

Intertek



Products marked with this symbol are only permitted for use indoors.



This symbol indicates an electrical shock hazard.



This symbol indicates that the grinder conforms to protection class I.

Safety

Intended use

The grinder is only suitable for grinding whole roasted coffee beans. Do not use the grinder for grinding other products or objects. It is intended for commercial use and may only be serviced by trained personnel. However, it may be operated by other persons in a place where its use is supervised.

Any other use is not considered to comply with the intended use and can result in material damage or even personal injury. Do not make any changes to the grinder. The manufacturer or supplier cannot be held liable for any injury or damage resulting from the failure to comply with the safety instructions.

Safety information



WARNING!

Danger of electric shock!

Improper use, incorrect electrical installation or an excessively high voltage can all lead to electric shock.

- Connect the grinder only if the mains voltage of the socket complies with the information indicated on the type plate.
- Connect the grinder only to a socket with good accessibility, so that you can disconnect it quickly from the power supply in the event of a fault.
- Do not use the grinder if you notice any visible damage or if the power cable or plug is faulty.
- If the grinder power cable is damaged, it must be replaced by the manufacturer or by qualified personnel, in order to avoid hazards.
- Do not operate the grinder without an earth connection.
- Only connect the grinder to a power supply with a 16 A slow fuse. Have a 16 A slow fuse installed by a qualified electrician if the power connection at the place of installation of the grinder is not provided with such protection.
- Only install the grinder at places where the handling of the grinder can be supervised by trained personnel.
- Do not immerse the grinder or the power cable or power plug in water or any other liquids.
- Do not clean the grinder with a water jet.
- Never touch the power plug with wet hands.
- Never unplug the power plug from the wall socket by pulling on the power cable; always grip the plug itself.
- Never use the power cable as a handle to carry the grinder.
- Keep the grinder and power cable/power plug away from open flames and hot surfaces.
- Position the power cable in such a way that it does not become a trip hazard.
- Do not bend the power cable and do not place it over sharp edges.

- Use the grinder in indoor areas only. Never operate the grinder in damp rooms or in the rain.
 - Keep children away from the grinder.
 - Ensure that children do not insert any objects into the grinder.
 - If you are not currently using the grinder, if you are cleaning it or if a fault occurs, switch the grinder off and remove the power plug from the socket.
 - Do not open the grinder casing; leave repairs to the experts. If repairs are required, please contact a specialist workshop. In the event of unauthorised repairs, faulty connection or incorrect operation, all liability and guarantee claims are excluded. Only parts that comply with the original appliance specifications may be used for repairs. This grinder contains electrical and mechanical parts that are essential for protection against potential hazards.
-



WARNING!

Danger for children and persons with reduced physical, sensory or mental capabilities (e.g. partially disabled persons, older persons with limited physical and mental capabilities) or a lack of experience and knowledge (e.g. older children).

- This grinder may be used by children older than eight years and by persons with reduced physical, sensory or mental capabilities or a lack of experience and knowledge if they are supervised or have been instructed in the safe use of the grinder and have understood the possible resulting dangers. Children may not play with the grinder. Cleaning and user maintenance may not be carried out by children without supervision.
 - Do not leave the grinder unsupervised when in operation.
 - Do not let children play with the packaging film. Children can become entangled in it while playing and may suffocate.
 - Do not let children play with the small parts. These can be life-threatening if swallowed.
-



CAUTION!

Risk of tipping and injury!

Incorrect handling of the grinder can result in injury.

- Position the power cable so that nobody can become entangled in it and cause the grinder to fall.
- Place the grinder on a level and stable surface to prevent it from falling off.

Operating principle / Differences between models

All the grinder models described in these original instructions are shop grinders (see chapter on "Intended use").

The 1203 and 1403 model series differ in their grinding capacity and their type of power supply (see chapter on "Technical data").

Bag clamping and grinding are carried out separately and started manually in models with the prefix KR. These models are equipped with a bag shaking unit.

The bag is clamped and grinding started automatically in one process in models with the prefix KFA. These models are not equipped with a bag shaking unit.

Before putting into service

Check the grinder and scope of delivery

NOTE!

Risk of damage!

Take care when opening the packaging with a sharp knife or other pointed objects, otherwise the grinder may be damaged.

- Be very careful when opening the packaging.

1. Remove the grinder from the packaging.
2. Check that the delivery is complete (see **Fig. A**).
3. Check for damage to the grinder or the individual parts. If this is the case, do not use the grinder. Contact your supplier (see chapter on "Maintenance and service").



Please note that the grinder is subjected to an extensive function test before delivery and may still contain residues of coffee powder.

Setting up the grinder and making it ready for operation

1. Place the grinder on a level, stable and vibration-free surface.
2. Insert the power plug **(12)** in a properly installed socket.



The models KR 1203 / 1403 are ready for operation when connected to the power supply.

3. KFA 1203 / 1403 | KFA 1403 Industrial:

Tilt the on/off switch **(15)** to the **I** position to switch on the grinder and make it ready for operation.

Operation



The grinder has a thermal overcurrent circuit-breaker (see base of the grinder) which interrupts the circuit of the grinder in the event of an electrical overload.

To restart the grinder, first switch it off (on/off switch **(15)** in the **0** position)* and remove the power plug from the socket. Then press in the release button **(14)**. You can now make the grinder ready for operation again (see chapter on "Setting up the grinder and making it ready for operation").

Setting the grinding degree



- The grinding degree scale of the grind adjustment system **(2)** shows the desired grinding degree. The finest setting is "1".
- Reduce the grinding degree only when the grinder is in operation.

1. Ensure that the grinder is ready for operation (see chapter on "Setting up the grinder and making it ready for operation").
2. Turn the grind adjustment system **(2)** in the direction of "1" for fine coffee grinding and in the opposite direction for coarse coffee grinding (see **Fig. C**).

Filling with coffee beans

1. Open the lid of the bean hopper **(1)**.
2. Fill the bean hopper with whole roasted coffee beans from above.
The maximum filling quantity should be approx. 1 cm below the edge of the bean hopper.
3. Close the lid of the bean hopper.

* Only the models KFA 1203 / 1403 and KFA 1403 Industrial have an on/off switch. You only need to disconnect the grinder from the power supply in the models KR 1203 / 1403.

Preparing the receptacle for the ground material and starting the grinding process

Prepare the receptacle to collect the ground material and, with the grinder ready for operation, start grinding as described for your model.

KR 1203 / 1403

1. Hold the knocker **(8)** in the upper position (see **Fig. D**).
2. Put the coffee bag over the spout, so that the rear edge of the bag is located in the bag clamp **(16)** between the bag shaking unit **(6)** and the spout **(7)**.
3. Release the knocker.
The coffee bag is clamped between the knocker and the bag shaking unit.
4. Start the grinding process by pressing and holding down the start/stop switch **(3)** (see **Fig. A**).

The grinding process has been completed as soon as the grinder is idling and no grinding noises are audible.

5. After the grinding process has been completed, actuate the knocker **(8)** several times in succession by lifting and releasing it.
Any adhering grind residues are removed from the grinding mechanism.
6. Stop the grinding process by releasing the start/stop switch **(3)**.
The grinder stops grinding and the bag clamp **(16)** releases the coffee bag.

KFA 1203 / 1403 and KFA 1403 Industrial

1. If required, ensure that the grinder is ready for operation (on/off switch **(15)** in the **I** position) (see chapter on "Setting up the grinder and making it ready for operation")
2. Put the coffee bag over the spout, so that the rear edge of the bag is located in the bag clamp **(16)** behind the spout **(7)** (see **Fig. E**).
3. Push the clamping lever **(9)** all the way to the left.
The coffee bag is clamped in the bag clamp and the grinding process starts automatically at the same time.

The grinding process has been completed as soon as the grinder is idling and no grinding noises are audible.

4. Hold the clamped coffee bag with one hand and push the clamping lever **(9)** all the way to the right.
The grinder stops grinding and the bag clamp **(16)** releases the coffee bag.
5. If required, switch off the grinder by tilting the on/off switch **(15)** to the **0** position.



In the case of continuous use, the grinder can remain on standby between individual grinding processes (on/off switch **(15)** in the **I** position).

Changing the coffee variety

1. If applicable, close off the bean hopper **(1)** to the grinding mechanism by pushing the sliding valve* **(10)** all the way in.
2. Remove the remaining coffee beans from the bean hopper.
3. Grind any coffee beans left in the grinding mechanism until the grinder runs empty.
4. Fill the bean hopper with the new coffee beans.
5. If applicable, open the bean hopper again by pulling out the sliding valve.

Cleaning



CAUTION!

Risk of injury!

The grinder can fall over and cause injury when moved.

- Always place the grinder on a stable and tilt-proof surface.
- If necessary, ask another person for help if the grinder is too heavy.

NOTE!

Short-circuit hazard!

The ingress of water into the grinder can cause a short circuit.

- Never immerse the grinder in water or any other liquids.
- Never clean the grinder with a water jet.
- Ensure that no water or other liquids make their way into the casing.

NOTE!

Risk of damage!

Inappropriate handling can cause damage to the grinder.

- Do not use any harsh cleaning products or sharp or metallic cleaning objects such as knives, metal scouring pads or similar. These can scratch the surface.

* The sliding valve is an optional component for the models *KFA 1203*, *KFA 1403* and *KFA 1403 Industrial*.

- Do not clean the grinder with compressed air (e.g. with a compressed air gun).
- Do not put the drip tray in the dishwasher.
- Do not lift the grinder by the bean hopper; lift only by the casing and always with both hands.

Cleaning the grinder installation surface

1. Switch off the grinder (on/off switch **(15)** in the **0** position)* and remove the power plug **(12)** from the socket.
2. Lift the grinder by the casing using both hands and place it on a clean surface.
3. Clean the installation surface and the underside of the grinder with a damp cloth and dry the surfaces.
The surfaces must be dry and free of oil and grease.
4. Place the grinder back on the cleaned surface.

Cleaning the casing

1. Switch off the grinder (on/off switch **(15)** in the **0** position)* and remove the power plug **(12)** from the socket.
2. Carefully clean the spout **(7)** with a brush.
3. Use a damp cloth to wipe down the casing and the drip tray **(5)** as required, but at least once a week.

Cleaning the bean hopper



The bean hopper **(1)** must be cleaned every day to remove any coffee oil residues, as these can have a detrimental effect on the taste. In this respect, the manufacturer recommends the use of bean hopper cleaner. You will find more information on the cleaner at **www.dittingswiss.ch**.

1. Grind the remaining coffee beans from the bean hopper.
2. Sprinkle the inside and outside of the bean hopper with a few squirts of bean hopper cleaner.
3. Use a cloth to clean the inside and outside of the bean hopper and allow to dry.

* Only the models KFA 1203 / 1403 and KFA 1403 Industrial have an on/off switch. You only need to disconnect the grinder from the power supply in the models KR 1203 / 1403.

Cleaning the grinding mechanism



- The manufacturer recommends the use of GRINDZ™ grinder cleaner. You will find more information on GRINDZ™ at www.dittingswiss.ch.

- The grinding mechanism should be cleaned every 2-5 days.

1. Grind any coffee beans left in the grinding mechanism until the grinder runs empty and there are no more coffee beans in the bean hopper **(1)**.
2. Use the grind adjustment system **(2)** to set the coarsest possible grinding degree (see chapter on "Setting the grinding degree").
3. Fill the bean hopper with grinder cleaner.

Note the quantities specified by the manufacturer for the grinder cleaner you are using.

4. Place a collecting container under the spout **(7)** to collect the grinder cleaner.
5. Start the grinding of the grinder cleaner as described for your model.

KR 1203 / 1403: Press and hold down the start/stop switch **(3)** to start the grinding of the grinder cleaner.

KFA 1203 / 1403 & KFA 1403 Industrial: If required, switch on the grinder (on/off switch **(15)** in the **I** position) and push the clamping lever **(9)** all the way to the left to start the grinding of the grinder cleaner.

The grinding of the grinder cleaner has been completed as soon as the grinder is idling.

6. Stop the grinding and switch off the grinder as described for your model once the grinder cleaner has been ground completely.

KR 1203 / 1403: Stop the grinding by releasing the start/stop switch **(3)** and then remove the power plug **(12)** from the socket.

KFA 1203 / 1403 & KFA 1403 Industrial: Push the clamping lever **(9)** all the way to the right. Next, switch off the grinder (on/off switch **(15)** in the **O** position) and remove the power plug from the socket.

7. Wipe out the bean hopper with a dry, lint-free cloth.
8. Reconnect the power plug and switch on the grinder (on/off switch **(15)** in the **I** position) to make the grinder ready for operation again (see chapter on "Setting up the grinder and making it ready for operation").
9. Grind approximately the same amount of coffee beans as you did grinder cleaner, in order to remove leftover cleaning particles. Reset the grinding degree to the desired setting during the grinding process.
10. Dispose of the ground grinder cleaner and the ground coffee beans in the commercial/domestic waste.

Troubleshooting

Fault	Cause	Remedy
The grinder is making noise but not grinding.	• The spout is clogged.	→ Set the grinding degree to the "coarsest grind" and start the grinding process. The grinder will clear itself. Then set the grinding degree to the desired setting during operation.
	• The grinding degree is too fine.	→ Actuate the knocker of the grinder several times to clear the blockage. → Set the grinding degree to the "coarsest grind" and start the grinding process. The grinder will clear itself. Then set the grinding degree to the desired setting during operation. Contact your supplier if the problem persists (see chapter on "Maintenance and service").
	• A foreign object has got into the grinding mechanism.	→ Contact your supplier (see chapter on "Maintenance and service").

Fault	Cause	Remedy
The grinder is not grinding and making noise.	• The power plug is not plugged into a socket.	→ Insert the power plug into a properly installed socket.
	• The grinder is not switched on/ ready for operation.	→ Switch on the grinder by tilting the on/off switch to the I position (only applies to the models KFA 1203/1403 and KFA 1403 Industrial)
	• The thermal overcurrent circuit-breaker was triggered.	→ Check whether the release button of the overcurrent circuit-breaker has popped out. Push it back in if necessary. Contact your supplier if the overcurrent circuit breaker pops out repeatedly (see chapter on "Maintenance and service").
	• The electrical fuse has tripped.	→ Check the electrical fuse. If required, restore the fuse to its original state or replace it. Check whether other loads are connected to this fuse and if so, pull out their plugs. Contact your supplier if the fuse repeatedly trips (see chapter on "Maintenance and service").
The grinder is not grinding fine enough.	• The grinding discs are worn out.	→ Contact your supplier (see chapter on "Maintenance and service").
	• The grinding discs are not correctly aligned.	→ Contact your supplier (see chapter on "Maintenance and service").

Technical data

Models:	KR 1203 KFA 1203		
Voltage / frequency:	120 V, 60 Hz	220 V, 60 Hz	220–240 V, 50 Hz
Nominal value:	1600 W		
Protection type:	IPX1		
Protection class:	I 		
Fuse:	16 A slow		
Idle speed:	1400 rpm		
Sound emission value			
Idle:	55 dB		
Grinding:	78 dB		
Grinding capacity:	1400 g/min*		
Dimensions (W × D × H):	260 × 340 × 640 mm		
Weight (net):	38.0 kg		
max. funnel filling quantity:	1.1 kg		

Models:	KR 1403 KFA 1403	
Voltage / frequency:	220/380 V, 60 Hz	230/400 V, 50 Hz
Nominal value:	2000 W	
Protection type:	IPX1	
Protection class:	I 	
Fuse:	16 A slow	
Idle speed:	1400 rpm	
Sound emission value		
Idle:	55 dB	
Grinding:	78 dB	
Grinding capacity:	2200 g/min*	
Dimensions (W × D × H):	260 × 340 × 640 mm	
Weight (net):	38 kg	
max. funnel filling quantity:	1.1 kg	

* The grinding capacity depends on the coffee beans and the selected grinding degree.

Model:	KFA 1403 Industrial	
Voltage / frequency:	220/380 V, 60 Hz	230/400 V, 50 Hz
Nominal value:	2000 W	
Protection type:	IPX1	
Protection class:	I 	
Fuse:	16 A slow	
Idle speed:	1400 rpm	
Sound emission value		
Idle:	55 dB	
Grinding:	78 dB	
Grinding capacity:	2200 g/min*	
Dimensions (W × D × H):	302 × 360 × 920 mm	
Weight (net):	47 kg	
max. funnel filling quantity:	10 kg	

* The grinding capacity depends on the coffee beans and the selected grinding degree.

Disposal

Disposing of the packaging



Dispose of the packaging by correctly sorting the recyclable materials. Dispose of card and cardboard as waste paper and film as recyclable material.

Disposing of the grinder



Old appliances may not be thrown into commercial/domestic waste! As a consumer, you are **legally obliged** to dispose of old equipment separately from commercial/household waste, e.g. at a collection point in your municipality/district, if you can no longer use your grinder. This ensures that old appliances are recycled professionally and negative impacts on the environment are avoided. For this reason, electrical appliances are labelled with the symbol opposite.

Maintenance and service

Contact an authorised service centre for Ditting products for service or maintenance. Customer Service can answer your questions about repairing and maintaining your product as well as about spare parts.

You will also find exploded drawings and information on spare parts at:

www.dittingswiss.ch

www.dittingswiss.ch/retailers



Our application consulting team will be happy to help you with questions concerning our products and their accessories.

Please be sure to quote the article and serial number as stated on the grinder type plate for all enquiries and spare parts orders.



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