



Commercial Spice Grinder

120V • 20,000 RPM

928SG2B15 Commercial Spice Grinder with (2) 1.5 Cup Bowls
928SG2B30 Commercial Spice Grinder with (2) 3 Cup Bowls

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CRITICAL INFORMATION

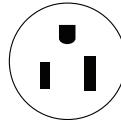
Thermal Overload Protection: This spice grinder is equipped with a thermal overload protection. If the unit overheats, the motor will automatically shut off. In this case, the motor will need to cool before operation can continue.



Intertek
5001647



Intertek
5001647



NEMA
5-15P

CONFORMS TO UL STD. 763

CONFORMS TO NSF/ANSI STD. 8

CONFORMS TO CAN/CSA STD. C.22.2 NO. 195

HAZARD STATEMENTS

Read the Manual

- Thoroughly read and understand the manual before setting up, operating, or cleaning the countertop spice grinder.
- Failing to follow all guidelines may result in improper usage, equipment damage, or personal injury.

Dedicated Circuit

- Connect the spice grinder to a dedicated electrical circuit for optimal performance and safety.
- Sharing a circuit with other appliances can cause power fluctuations, tripped breakers, and reduce the grinder's lifespan.

Proper Voltage

- Plug the spice grinder into a grounded outlet that matches the specified voltage to prevent electrical hazards.
- Replacing the pre-attached plug or using an extension cord without professional installation can lead to shock or fire risks.

Grounding

- Confirm the spice grinder is properly grounded to minimize electric shock.
- Operating an ungrounded appliance compromises safety and may void warranties.

Overheat Control

- Monitor the spice grinder during extended use to prevent overheating.
- Rely on the built-in automatic shutoff feature but discontinue operation if overheating signs persist.

Ventilation

- Maintain clear airflow around the grinder (at least 6" of clearance) to prevent overheating and ensure efficient performance.
- Blocking vents or operating in cramped spaces may lead to heat buildup and equipment damage.

Child Safety

- Keep children away from the spice grinder and its controls to prevent accidents.
- Unsupervised use can result in injury or damage to the appliance.

Cord Safety

- Do not immerse cords, plugs, or the equipment in water or other liquids to avoid electric shock.
- Prevent cords from hanging over edges or contacting wet surfaces; replace cords only with manufacturer-approved parts.

HAZARD STATEMENTS

Cleaning and Maintenance

- Clean and maintain the spice grinder regularly per the instructions to ensure safe, hygienic operation.
- Failure to clean properly can lead to food contamination, reduced performance, or damage.

Chemical Usage

- If using cleaning chemicals, follow the manufacturer's guidelines for safe handling and storage.
- Improper chemical use may damage the grinder's components or pose health risks.

Sanitization

- Sanitize the grinder's bowls after cleaning to prevent food contamination.
- Neglecting sanitization can compromise safety and product quality.

Instruction and Training

- Provide thorough training on safe and correct grinder operation.
- Inexperienced users risk accidents, inconsistent results, or damage to the machine.

No Modifications

- Do not alter the grinder's settings, components, or features outside of manufacturer specifications.
- Unauthorized modifications can compromise safety, void warranties, and lead to equipment failure.

Emergency Procedures

- Familiarize yourself with how to turn off the grinder quickly in an emergency.
- Rapid response can prevent extensive damage and reduce the risk of injury.

Instruction Labels

- Keep all operational and safety labels on the grinder visible and legible.
- Removing or obscuring labels increases the chance of misuse and accidents.

Regular Inspection

- Routinely check the grinder for signs of wear, damage, or malfunction.
- Operating a damaged machine can lead to electric shock, fire, or further harm to the appliance.

Maintenance Schedule

- Follow the recommended maintenance intervals in the manual to extend the grinder's lifespan.
- Ignoring scheduled upkeep can result in reduced efficiency and potential safety risks.

HAZARD STATEMENTS

Do Not Operate Unattended

- Never leave the grinder running without supervision.
- Unnoticed malfunctions or spills can escalate to safety hazards and equipment damage.

Wear Proper Apparel

- Wear appropriate, close-fitting clothing when operating the grinder to avoid entanglement.
- Loose garments or hanging accessories can catch on moving parts, causing injury.

Unplug and Cool Before Cleaning

- Turn off and unplug the appliance, then allow it to cool completely prior to cleaning or maintenance.
- Contact with hot components or live electrical parts can cause burns or electric shock.

Indoor Use Only

- Operate the spice grinder indoors, away from outdoor elements.
- Using the grinder outdoors can compromise safety and proper functionality.

INITIAL SETUP

Inspect the Packaging: Examine the spice grinder's packaging for any signs of damage that may have occurred during shipping.

Unboxing: Open the packaging with care. Use scissors or a box cutter to cut open the box, ensuring you do not damage the spice grinder or its components.

Remove All Components: Remove the equipment and any included accessories from the box.

Placement: Ensure a minimum clearance of 6" on all sides of the spice grinder to ensure proper airflow. Avoid positioning the spice grinder directly adjacent to a heat source. Place the spice grinder on a stable surface near an electrical outlet. It is required to place the spice grinder in a climate-controlled room to enhance its durability. Level placement is crucial for the spice grinder to work effectively.

Ventilation Space: Allow at least 6" of space on every side of the spice grinder for adequate ventilation. Spice grinders generate heat, and maintaining proper ventilation is vital for consistent performance and the appliance's life.

Indoor and Temperature Controlled Space: The spice grinder is intended for use indoors and in a temperature-controlled environment.

CLEANING

Unplug: Always unplug the spice grinder from the electrical outlet before cleaning to reduce the risk of electrical shock.

Emptying: Before cleaning, ensure the grinder bowl is empty and free of any large food residues or ingredients.

Cleaning Between Uses:

- If not using the grinding bowl for storage, remove it from the base and empty all contents.
- Lock the grinding bowl back into the base, add ½ cup of hot, soapy water, cover it, and run the grinder continuously for 10 seconds or until all debris is cleared from the blades. Rinse the bowl thoroughly to remove soap.

Cleaning Cover Gasket: Use a small, round object to push through the holes on the top of the lid to remove the cover gasket, then wipe it with a damp cloth to remove debris.

Wiping the Exterior: Wipe the exterior of the motor housing and the plastic housing cover (where the grinding bowl sits) with a damp cloth.

Drying: Allow all components to air-dry completely before reassembling or storing the spice grinder.

Dishwasher Safe: The grinding bowl, cover, and lid can be hand-washed or placed in the dishwasher for cleaning.

OPERATION

START-UP PROCEDURE

Plug in the Spice Grinder:

- Before plugging in, ensure that:
 - The power switch on the back of the unit is in the “OFF” position.
 - All components are installed as specified in the user manual.
- Connect the appliance to a dedicated circuit with the appropriate size breaker, as indicated on the data plate.
- Set the power switch to the “On” position.

DISASSEMBLY

- **Remove the Cover:** Turn the cover counterclockwise until the tab on the left is free from the base. The cover will not lift off until this tab is free.
- **Remove the Bowl:** Turn the bowl counterclockwise until it lifts away from the base.

Note: It is highly recommended to only fill the grinding bowl when it is removed from the base, adding an extra layer of safety.

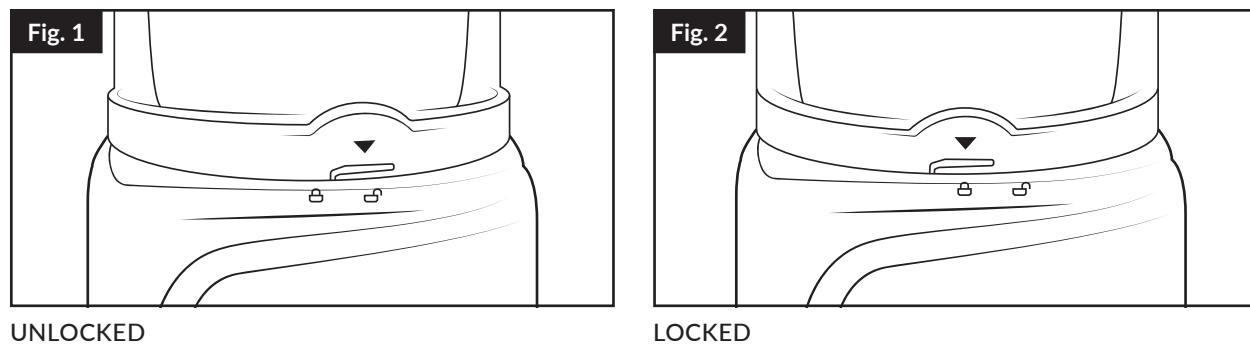
FILLING

- Fill the stainless steel bowl with the desired quantity of spices, herbs, and/or other wet or dry ingredients.

REASSEMBLE

- **Attach the Bowl:** Place the bowl onto the base, making sure it is properly seated. Turn the bowl clockwise until it locks firmly into position.
- **Attach the Cover:** Align the cover so the arrow points to the unlocked symbol, and ensure the tab on the left side lines up with the slot in the base (Fig. 1). Turn the cover clockwise until the tab locks securely into place and the arrow is pointed to the locked symbol (Fig. 2).

Note: If the cover is not correctly aligned, the motor will not run.

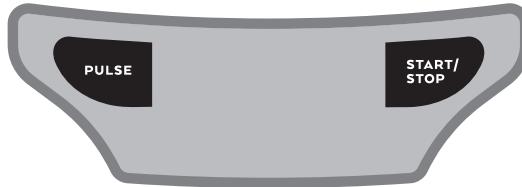


OPERATION

OPERATING THE SPICE GRINDER

Continuous Grinding:

- Press the START/STOP button to start continuous grinding.
- The unit will continue running until you press the button again to stop it.



Pulse Function:

- Press and hold the PULSE button to run the motor only while the button is pressed.

THERMAL OVERLOAD PROTECTION

- The spice grinder is equipped with a thermal overload protection.
- If the unit overheats, the motor will automatically shut off.
- **Reset Procedure:**
 - Unplug the spice grinder from the outlet.
 - Allow the motor to cool down completely (about 10 minutes in a conditioned space).
 - Plug the unit back in and resume grinding.

MAXIMUM LIQUID LIMIT

- Do not exceed the MAX LIQUID FILL line when adding liquids to the grinder.
- Overfilling will affect performance.

GRINDING TO DESIRED CONSISTENCY

- Grind until the spices reach your desired consistency.

CLEARING BLOCKAGES

If a large spice gets lodged under the blade:

1. Unlock and remove the cover.
2. Remove the jar from the base.
3. Dislodge the spice.
4. Replace the jar and lock the cover back in place.
5. Continue grinding.

OPERATION

TURNING OFF THE UNIT

Once grinding is complete, set the power switch to the “OFF” position and unplug the spice grinder.

MEASURING GROUND SPICES

After grinding, measure the ground spices as required for your recipe or use.

STORAGE

- To store unused ground spices:
 - Remove the grinding bowl.
 - Cover it with a storage lid to maintain freshness.
- Ensure the unit is cleaned and stored in a dry, dust-free area for long-term storage.

RECOMMENDED GRINDING TIMES (3-Cup Spice Grinder)		
Spices	Recommended Quantity	Recommended Time
Peppercorns	2 Cups	Coarse Grind: 5 seconds
		Medium Grind: 10 seconds
		Fine Grind: 20 seconds
Mustard Seeds	2 Cups	Coarse Grind: 10 seconds
		Medium Grind: 15 seconds
		Fine Grind: 20 seconds
Allspice	2 Cups	Medium Grind: 20 seconds
		Fine Grind: 35 seconds
Coriander	2 Cups	Medium Grind: 20 seconds
		Fine Grind: 40 seconds
Cumin	2 Cups	Fine Grind: 20 seconds
Cloves	2 Cups	Fine Grind: 20 seconds
Cinnamon	2 Cups	Fine Grind: 35 seconds
Nutmeg*	1 Cup	Fine Grind: 45 seconds

* Due to its fibrous and hard core, nutmeg may contain larger pieces when ground.

OPERATION

RECOMMENDED GRINDING TIMES (1.5-Cup Spice Grinder)		
Spices	Recommended Quantity	Recommended Time
Peppercorns	1 Cup	Coarse Grind: 5 seconds
		Medium Grind: 10 seconds
		Fine Grind: 20 seconds
Mustard Seeds	1 Cup	Coarse Grind: 10 seconds
		Medium Grind: 15 seconds
		Fine Grind: 20 seconds
Allspice	1 Cup	Medium Grind: 20 seconds
		Fine Grind: 35 seconds
Coriander	1 Cup	Medium Grind: 15 seconds
		Fine Grind: 35 seconds
Cumin	1 Cup	Fine Grind: 20 seconds
Cloves	1 Cup	Fine Grind: 20 seconds
Cinnamon	1 Cup	Fine Grind: 35 seconds
Nutmeg*	0.5 Cup	Fine Grind: 45 seconds

* Due to its fibrous and hard core, nutmeg may contain larger pieces when ground.

MAINTENANCE

MONTHLY CHECKS

Inspect for Wear

Purpose: To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

- Turn off and disconnect the machine from the power source.
- Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
- Inspect all seals and gaskets for signs of wear or leakage.
- Check the integrity of electrical cords and plug points.
- If any issues are detected, consult the “Troubleshooting” section, or contact a service provider for recommended actions or replacements.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Spice grinder does not turn on.	Power cord is not plugged in.	Ensure the power cord is securely plugged into a working electrical outlet.
	Grinder lid is not properly secured.	Make sure the lid is correctly locked in place, activating the safety switch.
Motor runs but grinding is weak.	Bowl is not properly locked into place.	Ensure the grinding bowl is securely locked into the grinder base.
	Incorrect ratio of spices.	Add more spices to ensure proper grinding performance. Refer to the "Recommended Grinding Times" tables on pages 9 and 10.
Grinder stops mid-operation.	Thermal protector has been activated due to overheating.	Unplug the grinder, allow the motor to cool down, and restart once cooled.
Grinding is inconsistent.	Incorrect ratio of spices.	Add more spices to ensure proper grinding performance. Refer to the "Recommended Grinding Times" tables on pages 9 and 10.
Clumping in ground spices.	Overgrinding can release oils, causing clumps in the final product.	Refer to the "Recommended Grinding Times" tables on pages 9 and 10 to determine the appropriate grinding times for different spices.
Grinder leaks or spills contents.	Lid is not properly sealed.	Ensure the lid is securely locked in place and aligned with the bowl.
	Lid gasket is worn or sealed incorrectly.	Inspect lid gasket for wear and ensure it is properly installed.