

→ HOW TO USE GRINDZ™

Cleaning with GRINDZ™ is simple:

1. Empty all coffee beans from the grinder
2. Add GRINDZ™ cleaner. Use 35 g (1 cap) for espresso grinders or 70 g (2 caps) for shop grinders
3. Adjust grinder to medium setting and grind
4. To purge, repeat above process with twice the amount of coffee

Cleaning cycle:

It is recommended to use GRINDZ™ for shop grinders once a month and for espresso grinders once a week or every 15 kilos of coffee.

For the complete cleaning process only a few minutes are needed.



CLEANING RESULTS HAVE BEEN TESTED ON GRINDERS OF THE FOLLOWING MANUFACTURERS:

MAHLKÖNIG | Eldom | ECM
La Marzocco | Fetco | Bunn
Mazzer | Rancilio | Solis | Compak
Grindmaster | Ditting | Baratza

→ GRINDZ™ GRINDER CLEANER – THE ADVANTAGES AT A GLANCE

- cleans grinder burrs and casings
- removes stale coffee oils and residues
- quick and easy to use
- ensures permanent clean equipment and therefore the highest coffee quality
- reduces the mingling of different flavors which can affect taste
- maintains consistency in dosing accuracy shot by shot
- regular use helps to reduce breakdowns and service costs

Type: GRINDZ™

AVAILABLE SIZES

430 g jar	12 jars per box
Cardboard pack with 3 sachets à 35 g	16 pieces per box

In cooperation with



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GRINDZ™

Grinder Cleaner



The professional art of grinding
since 1924



→ WHY WE INVENTED GRINDZ™

The non-existence of preventative maintenance programs for grinders required an innovative, new solution to clean grinders inside without opening by service technicians. After the initial research it became obvious that such a grinder cleaner would have massive benefits in hygiene, quality and performance.

The use of a grinder cleaner helps to avoid mixing old, stale coffee with fresh coffee, as well as preventing contamination of flavored and non-flavored coffee.

→ THE IDEA BEHIND GRINDZ™

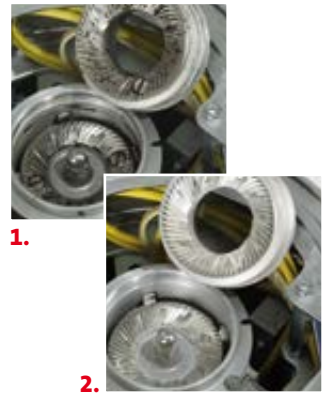
An experienced service technician can manually clean a coffee grinder. However, this process is complex, time consuming, and therefore not done regularly.

The need was imminent for a product which could eliminate old coffee particles and oils from the burrs and casing without having to disassemble the grinder.

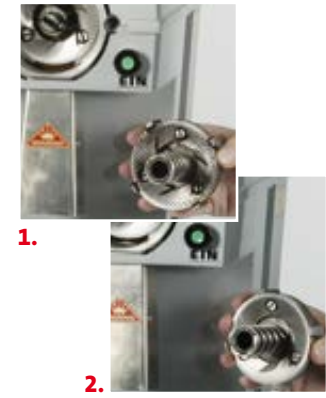
The product GRINDZ™ was inspired and developed in 2003 by MAHLKÖNIG and Urnex – a global market leader in the production of specialty cleaning products for coffee and espresso equipment. The patent protected GRINDZ™ is produced since 2005 in the production facilities of Urnex in Yonkers, New York.

→ CLEANING RESULTS

Just as with other coffee equipment, cleaning your coffee grinder to remove stale coffee oils and residues helps to ensure the highest coffee quality.



Espresso Grinder K30 ES



Shop Grinder Guatemala

GRINDZ™ FACTS

The grinder cleaner GRINDZ™:

- coffee bean shaped tablets compatible with all types of coffee grinders
- all-natural and completely food safe
- neutral in taste and odor
- proprietary formula of grains, cereals and pharmaceutical grade binders

→ RESULTS OF ENDURANCE TEST

K30 Espresso Grinder with GRINDZ™

Grinding 400 kg by regular cleaning with GRINDZ™ (every 15 kg = 1000 double shots):

- No residues visible after 400 kg and no clogging
- The average particle size of the ground coffee does not increase for 300 kg.
- Slight changes in grinding fineness and speed after 300 kg are due to wear and tear of the discs.

Dosing Accuracy:

GRINDZ™, when used approx. every 15 kg (e.g. once a week), keeps the dosing accuracy at the highest level through preventing oily fines blocking the inside casing and spout.

ECONOMIC BENEFIT

Grinder cleaning with GRINDZ™	
Cleaning (less than 5 min.)	3,30 €

Grinder cleaning by service technician	
Breakdown and service per visit (20 to 30 min.)	50-100 €



“Until I discovered this great product I was unable to clean my grinder simply because I could not figure out how to disassemble it. This great product alleviates the need for disassembly and thoroughly cleans the “Inards” of the grinder, cleaning away any and all nasty build-up from constant use. Bravo !! :o)”

Amazon.com review by Wells P. Martin, Stamford, CT

“I tried GRINDZ™ in my used MC2 at work. ... It looked nice and clean. It left no residue that I could see after the scoop of beans was ground. Most importantly, the next mug of coffee was definitely cleaner and nicer tasting.”

Review by Hugh F., Hampshire, UK

“I used GRINDZ™ as instructed and when the grinding ended I turned the grinder upside down, shook it a bit and removed the top burr carrier. Amazing! ... How clean the burrs were with no brushing or blowing off whatsoever!”

GRINDZ™ review by Randy Glass