



## Coffee Grinder care

Cleaning your coffee grinder frequently is important. If your grinder burrs are neglected, you will have a build-up of coffee oil between the grinder crevices. This build-up of coffee oils and coffee dust will dull the sharpness of the blades resulting in uneven coffee particles and result in channelling. The build-up in between the crevices will include the older stale coffee particles and rancid oils.

A simple clean with [grinder cleaner](#) will prevent this unseen and often neglected cleaning issue.

[Hopper](#) containers should be cleaned every month in a commercial environment – the build-up of rancid coffee oils need to be removed, so the hopper should look clear and clean. Nothing worse than a dirty hopper in a coffee shop – a real look of neglect –

*“if they don't clean the hopper (that we can all see) what that are not cleaning - that we cannot see”*

Clean burrs and [grinder blades](#) will ensure consistency in the shot and helps to eliminate bitter residues – that nobody likes.

For stubborn residue you can use [Brass Grinder Teeth Brush](#) to remove the build up from the [grinder blades](#).

## How to clean your coffee your Coffee Grinder

1. Start by removing the beans still in the bean's container/ [hopper](#).
2. Grind out any coffee beans still left in the grinder chamber.
3. Spray the hopper with [Puly Caff Grind Hopper cleaner](#) and wipe with a [barista cloth](#).
4. Put 1-2 sachets of [PulyGreen Grinder Cleaner](#) or [Urnex Grindz](#), into grinder burr chamber. Press the grinder button until all the grinder clearer is used

5. Fill the bean container with beans, open the bean intake and grind – approx. 3-4 shots full.
6. When there are no white specs in the coffee powder, the [grinder](#) is clean and can be used as normal.