Grinding Coffee

Grinding accurately is one way to deliver a superior product for customers who are purchasing ground coffee to brew at home. If the grinder is not calibrated properly or coffee is accidentally ground on the wrong setting, the flavor of the coffee will be compromised.

Resources and supplies needed:
◉ Beans ➤ Empty coffee bag ➤ Grinder ➤ Clean towel
◉ Grinder spatula ➤ Grinder brush

To Grind Beans:

1. If your customer requests a bag of whole bean coffee ground. Open the sealed bag of coffee carefully, ensuring you do not tear a hole in the bag.

2. Turn the grinder on and off once to empty any residual grounds from the chute.

3. Select the correct grind setting on the grinder for the customer’s brewing method. For correct settings, review chart below.

4. Empty beans from the coffee bag into the grinder.

5. Place the empty, open coffee bag around the spout and turn the grinder on. The bag grabber will help to keep the bag in place but hold the bottom of the bag to avoid any spills or slips.

6. The shaker plate helps move the ground coffee to the bottom of the bag. Take care that grounds do not back up into the grinder. You may need to tap the bag, or even stop the grinder to help move the ground coffee to the bottom of the bag.

7. Use a spatula to make sure that all beans go into the grinder and are ground.

8. When complete, hold bag while turning grinder off.

9. Settle the grounds in the bag by gently tapping the bottom of the bag on the counter.

10. Place the bag around the spout again. Turn on and off once, to allow any coffee that may be in the grinder to come out.

11. Close bag by tapping the bottom of the bag on the counter to remove excess air. Fold away from the front of the bag and tuck the tabs under the fold to secure. The final presentation should be squared, with a brick-like appearance.

Grind Settings

<table>
<thead>
<tr>
<th>Grind Settings</th>
<th>Mahlkönig</th>
<th>Ditting</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkish</td>
<td>#1</td>
<td>#1</td>
</tr>
<tr>
<td>Espresso, Stovetop</td>
<td>#3</td>
<td>#3</td>
</tr>
<tr>
<td>Cone Filter (Paper, Metal)</td>
<td>#5</td>
<td>#5</td>
</tr>
<tr>
<td>Flat Bottom, Chemex, K-Cup</td>
<td>#7</td>
<td>#6</td>
</tr>
<tr>
<td>Press Pot (French Press)</td>
<td>#12</td>
<td>#9</td>
</tr>
</tbody>
</table>
Things to remember

- Be safe! Always unplug the grinder before reaching into the hopper with your hand or brush.
- Many customers prefer a specific grind and may request their grind by number. If their number doesn't align with the corresponding table, offer the customer the choice to either grind their coffee on the Peet's recommended setting or the customer's selected setting.
- For Ditting grinders, use the recommended grind settings provided by Peet's. Do not grind coffee based on the brewing methods pictured on the adjustment knob.
- For "Turkish grind" Mahlkönig grinders using an extra dark roast such as French or Italian, set the grinder one notch coarser to the #2 setting to avoid damaging the grinder.
- Most health codes strictly forbid the use of ingredients from unapproved vendors or customers. Because of this and to ensure your equipment isn't contaminated, avoid grinding beans that a customer has brought from home, with the exception of sealed Peet's bags.

Check Your Knowledge

With your peer coach, answer the following questions:

1. How does the grind impact brew quality?
2. Describe how to grind coffee beans for a customer?
Cleaning Coffee Grinders

Cleaning your coffee grinder on a regular basis will help ensure it is working properly and grinding coffee accurately for your customers.

Resources and supplies needed:
◉ Small paint brush
◉ Towels
◉ Sanitizer
◉ All-purpose cleaner
◉ Hand broom and dust pan

To Clean a Grinder:

1. For Ditting grinders, skip to step 3. For Mahlkönig grinders, rotate the plug counterclockwise to unlock and then unplug. Do not pull on the cord.

2. Put the on/off handle in the “on” position. Use a brush to knock out any grinds that remain in the chute. Plug Mahlkönig grinder back in.

3. Turn on grinder to discharge loose grounds. Turn grinder back off.

4. Use a brush or towel to clean the front of the grinder around and near the chute.

5. With a towel lightly sprayed with sanitizer, wipe down the inside of the hopper of the grinder to remove excess oil.

6. Carefully tilt the grinder to remove any grounds from underneath and on the countertop. Take care to not lift or tilt a grinder more than a few inches, as this could cause the grinder to fall.

7. Using all-purpose cleaner and a towel, wipe down the exterior of the machine, counters underneath and around the grinder.

Things to remember

- Always unplug grinder or ensure it is off before cleaning it to avoid risk of shock or other injury. Never pull on cord, only the plug.
- If you notice the grinder is not functioning properly or needs additional maintenance, alert your supervisor.

Check Your Knowledge

With your peer coach, answer the following questions:

1. When is the best time to close down a grinder for your location?

2. Why is it important to clean the hopper on a grinder?