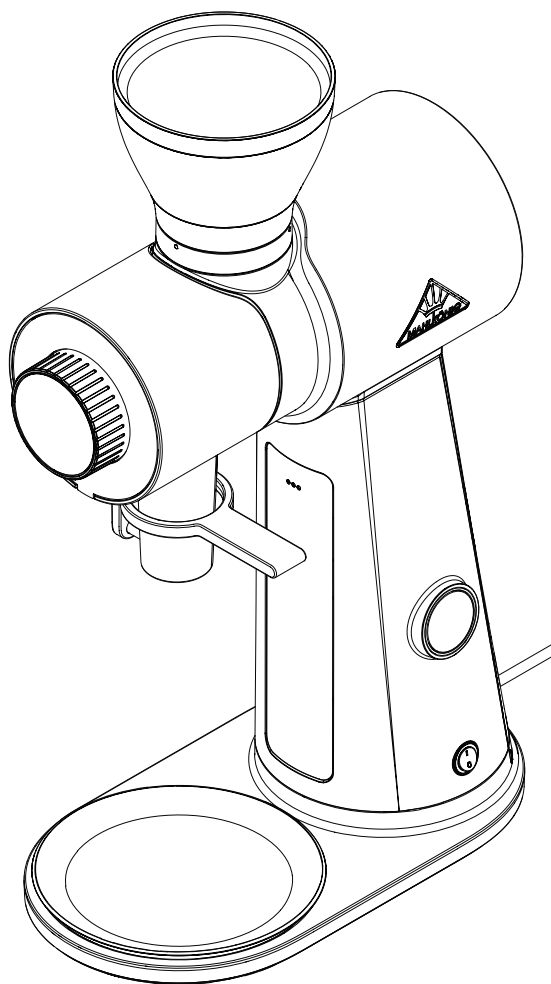


EK OMNIA

ORIGINAL INSTRUCTIONS

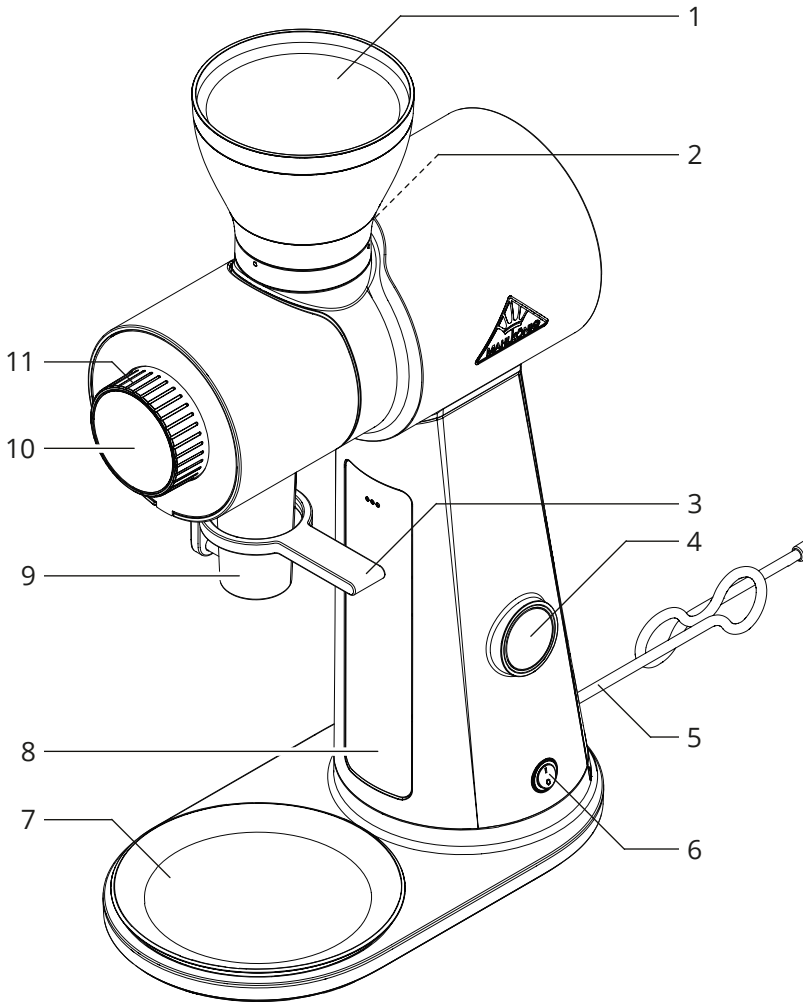


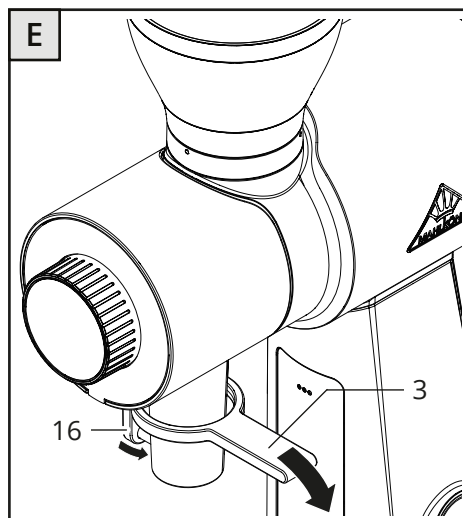
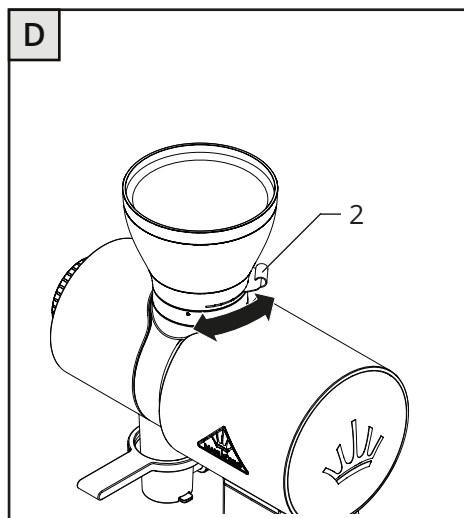
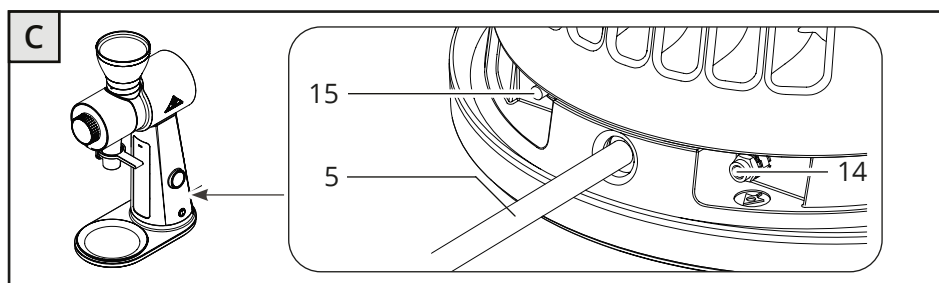
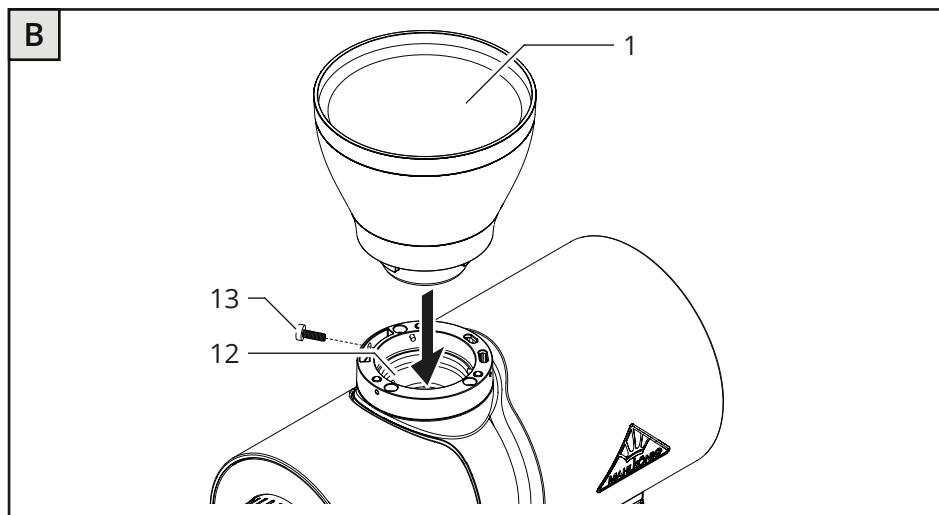
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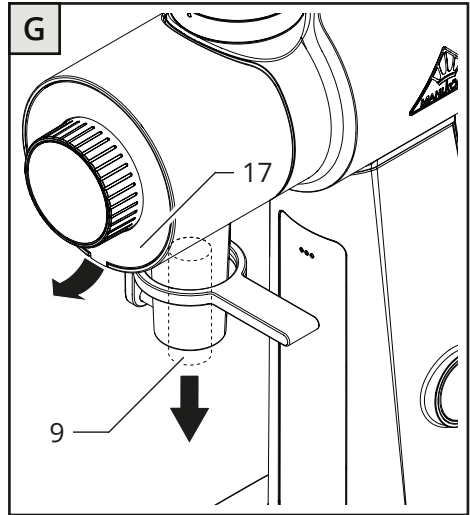
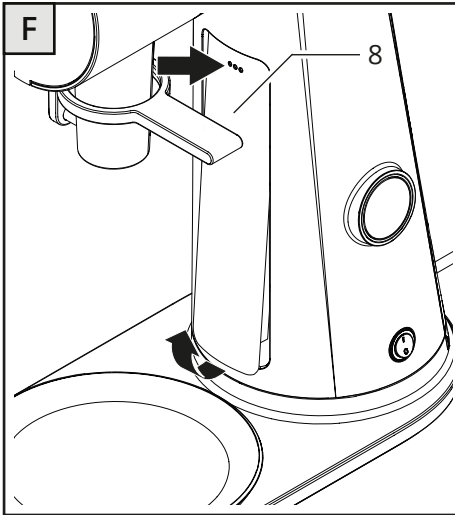
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Overview

A





Scope of delivery / Parts

No. Name

- 1 Bean hopper (with lid)
- 2 Slider
- 3 Lever for bag clamp /
knocker
- 4 Start/Stop button
- 5 Power cable with power plug
- 6 On/off switch
- 7 Collecting tray (magnetic)
- 8 Front panel
(standard module)
- 9 Spout (removable)
- 10 Touchscreen
- 11 Rotary control
- 12 Hopper intake

No. Name

- 13 Locking screw
(for the bean hopper)
- 14 Connection for potential
equalization
- 15 Release button (thermal
overcurrent circuit-breaker)
- 16 Clamping / knocking bolt
- 17 Casing cover (magnetic)

General information

Reading and storing the instructions



Before you start using the Coffee Grinder EK Omnia, read through these original instructions and the safety information carefully. Only then will you be able to use the Coffee Grinder EK Omnia safely and without risk.

The original instructions are based on the standards and regulations in force in the European Union. Please also observe the guidelines and laws that apply in your country.

For greater clarity, the Coffee Grinder EK Omnia will be referred to simply as the “grinder” below.

Retain these original instructions for future reference. Please also pass these original instructions on to subsequent owners and users of the grinder.

In addition to these original instructions, a software manual is available which contains detailed information on the operating software of the grinder. You will find the software manual online at:

<https://hemro.net/omniamanual>



Explanation of symbols used

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



WARNING!

This signal word/symbol indicates a moderate risk, which, if not avoided, can lead to death or serious injury.



CAUTION!

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

NOTE!

This signal word warns of possible material damage.



This symbol provides you with useful information about operation or handling.



Declaration of Conformity: Products marked with this symbol fulfill all applicable community provisions of the European Economic Area.



UKCA mark: Products marked with this symbol comply with the electrical product safety requirements of the United Kingdom of Great Britain and Northern Ireland.



ETL Listed test seal: Products marked with this symbol meet the requirements for electrical product safety in the United States of America.



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



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



This symbol indicates a risk of electric shock.



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



This symbol indicates the connection for potential equalization.

Safety

Intended use

The grinder is designed to grind whole roast coffee beans. The grinder should only be used to grind the materials for which it has been designed. As a general principle, ensure that the grinder is only used for grinding cleaned and unground material. Do not use the grinder to grind other products or objects.

The grinder is specified for use in the commercial sector, e.g. in commercial enterprises, restaurant kitchens, canteens and hospitals but not for continuous mass production (continuous operation). The grinder may only be maintained by trained personnel. However, it may be operated by other persons in a place where use is supervised.

Any other use is considered improper and can result in material damage or even personal injury. Do not make any modifications to the grinder. Neither the manufacturer nor the retailer can accept liability for any injury or damage resulting from failure to comply with the safety information.

Safety information



WARNING!

Risk of electric shock!

Improper use, incorrect electrical installation, or a voltage that is too high can all lead to electric shock.

- Connect the grinder only if the supply voltage of the socket complies with the information indicated on the type plate.
 - Only connect the grinder to a socket with good accessibility, so that you can disconnect the grinder quickly from the power supply in the event of any hazardous incident.
 - Do not use the grinder if you notice any visible damage or if the power cable or plug is faulty.
 - If the grinder's power cable is damaged, it must be replaced by the manufacturer or by qualified personnel in order to avoid hazards.
 - Only connect the grinder to a power supply with a 16 A-slow fuse. In the event that the power connection at the installation site of the grinder is not secured in this way, have a 16 A-slow back-up fuse fitted by a qualified electrician.
 - Install the grinder only in locations where its use can be supervised by trained personnel.
 - Do not immerse the grinder or the power cable/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 power plug.
-

-
- Never carry the grinder by its power cable.
 - Keep the grinder and power cable/power plug away from open flames and hot surfaces.
 - Do not position the power cable in such a way that it could create a tripping 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 areas or in the rain.
 - Keep children away from the grinder.
 - Make sure 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 there is a malfunction, 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, contact a specialist workshop. If unauthorized repairs are carried out, the connection is not made correctly, or the grinder is operated incorrectly, all liability and warranty claims are voided. 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 capacities (e.g. partially disabled persons, elderly persons with limited physical and mental capacities) or a lack of experience and knowledge (e.g. older children).

- The grinder is not intended for use by children or persons with reduced physical, sensory, or mental capabilities or with a lack of experience and knowledge. Children may not play with the grinder.
 - Do not leave the grinder unsupervised when it is in operation.
 - Do not let children play with the packaging film. Children can become entangled in it and suffocate while playing.
 - Do not let children play with small parts. They can be life-threatening if swallowed.
-



CAUTION!

Risk of tipping and injury!

Incorrect handling of the grinder can result in injury.

- Lay out the power cable in such a way 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.
-

NOTE

Risk of damage!

The grinder can become damaged through improper handling.

- Never tilt or tip the grinder more than 10° in any direction.
-

Functioning of the grinder

Depending on what you intend to grind, select one of the following three operating modes.

Classic mode

You manually control the grinding process on the basis of the grinding time in the Classic mode. You also manually set the desired grinding degree by means of the rotary control **(11)**.

You start the grinding process by pressing the start/stop button **(4)**. You stop the grinding process by pressing the start/stop button again.

The touchscreen **(10)** shows the increasing grinding time when using the Classic mode.

Time mode

You control the grinding process on the basis of the selected recipe in the Time mode. You can define up to six different recipes .

The desired values for dosage quantity and grinding degree are stored in the recipes. The dosage quantity, i.e. the respective amount of ground coffee, is defined via the grinding time ("*GbT*" = *Grind by Time*).

You start the grinding process by pressing the start/stop button **(4)**. The grinding process ends automatically after the specified grinding time for the recipe has elapsed.

The touchscreen **(10)** shows the elapsing grinding time when using the Time mode.



3 recipes are pre-set at delivery:



: Grinding time 1 sec., grinding disk distance 300 µm.



: Grinding time 1.5 sec., grinding disk distance 200 µm.



: Grinding time 2 sec., grinding disk distance 100 µm.

Library mode

You control the grinding process on the basis of the selected recipe for the selected bean type in the Library mode. You can store up to 10 bean types and you can define up to six different recipes for each bean type (see "*Entering new recipes*" section).

The desired values for dosage quantity and grinding degree are stored in the recipes. The dosage quantity, i.e. the respective amount of ground coffee, is defined via the grinding weight determined for the respective bean type.

The grinder does not have an integrated load cell, meaning that a calibration, in which the determined grinding weights are assigned to the preset grinding times, has to be carried out for each bean type first of all (see *"Entering the bean type (calibration)"* section).

You start the grinding process by pressing the start/stop button **(4)**. The grinding process ends automatically after the specified grinding weight for the recipe has been reached.

The touchscreen **(10)** shows the increasing grinding weight when using the Library mode.

Commissioning

Checking the grinder and scope of delivery

NOTE!

Risk of damage!

Opening the packaging incautiously with a sharp knife or other pointed objects can damage the grinder.

- Proceed very carefully when opening.

1. Remove the grinder from its packaging.
2. Make sure that the delivery is complete (see **Fig. A-G**).
3. Check for damage to the grinder or any of the individual parts.

If this is the case, do not use the grinder. Contact your supplier (see *"Maintenance and service"* section).



Please note that the grinder has undergone a comprehensive functional test prior to delivery and may contain ground coffee residue.

Setting up and connecting the grinder

1. Place the grinder on a level and stable surface that does not vibrate.
2. Insert the bean hopper **(1)** and fix it with the securing screw **(13)** (see *"Inserting the hopper"* section).
3. Insert the magnetic collecting tray **(7)** in the recess provided in the casing under the spout **(9)**
4. Insert the power plug **(5)** into a properly installed socket.

Connecting the potential equalization

The connection for the potential equalization (**14**) can be found on the rear of the grinder (see **Fig. D**). The electrical connection and testing of electronic functionality must be carried out by an electrician.

1. Undo the locknut and remove it.
2. Remove the lock ring and the flat washer.
3. Connect the potential equalization conductor to the potential equalization connection (**14**).



The potential equalization conductor is not included with the delivery.

- » Use a copper potential equalization conductor with a minimum cross-section of 2.5 mm² (shielded) or 4 mm² (unshielded).
 - » If you have any questions about this, contact an authorized service partner or electrician (see *"Maintenance and service"* section).
4. Secure the potential equalization conductor by reattaching the nut, flat washer, and lock ring.

Basic handling

Inserting/removing the hopper



The bean hopper (**1**) must correctly be inserted before the grinding process can be started. If the bean hopper has not been inserted, the grinding process cannot be started. An error message is shown on the touchscreen (**10**) in this case.

Inserting the hopper

1. Ensure that the grinder is switched off (on/off switch (**6**) in the 0 position).
2. Insert the bean hopper (**1**) in the hopper intake (**12**) (see **Fig. C**).
When positioning the bean hopper intake, ensure that the nose of the bean hopper is located in the corresponding recess in the bean hopper intake.
3. Push the bean hopper down into the bean hopper intake and rotate the bean hopper clockwise to lock it in place on the grinder.
If the bean hopper cannot be fixed in place by rotating it, it may not be positioned correctly. Align the bean hopper correctly and try again to fix it in place by pushing it down and rotating it.
4. Tighten the securing screw (**13**) for the bean hopper clockwise.

Removing the hopper

1. If the slider **(2)** has been swiveled out, swivel it all the way in, in order to close the bean hopper **(1)** towards the grinding mechanism.
2. Grind the coffee beans left in the grinding mechanism in the Classic mode until the grinder runs empty (see *"Manual grinding in the Classic mode"* section).
3. Loosen the securing screw **(13)** for the bean hopper by turning it counterclockwise a few times.
4. Rotate the bean hopper counterclockwise to loosen it from the grinder, and remove it from the grinder by lifting it upwards.

Filling with beans

1. Remove the lid from the bean hopper **(1)**.
2. Pour whole roasted coffee or espresso beans into the hopper from above.



- The **maximum fill amount** should be approx. 1 cm below the edge of the hopper.
- The **minimum fill amount** should be approx. 1 cm above the finger protection to prevent any fluctuations in dispensing the beans.

3. Place the lid back onto the hopper.

Switching on the grinder

1. Ensure that the power plug **(5)** is inserted into a properly installed grounded socket.
2. Switch on the grinder by placing the on/off switch **(6)** in the I position.
The grinder is ready for operation as soon as the last selected recipe or the last set mode appears on the touchscreen **(10)**.



When switching on for the first time, you must first define some basic settings (e.g. time, temperature unit, etc). Follow the instructions on the touchscreen **(10)**.

Selecting the mode

- » Swipe the touchscreen **(10)** in a vertical direction (up or down) to select the desired mode.

or

- » Tap the symbol for the desired mode on the left-hand edge of the touchscreen 1×.

Selecting the recipe (Recipe / Library mode)

- » Swipe the touchscreen **(10)** in a horizontal direction (left or right) in the Recipe or Library mode to select the desired recipe.

or

- » Tap the recipe symbol of the recipe displayed on the touchscreen **(10)** 1× to go to the overview of the available recipes (for the respective mode). The recipes are displayed in the form of the respective recipe symbols.

Proceed as follows to select the desired recipe in the overview:

- » Swipe the touchscreen in a vertical direction (up or down) to select the desired recipe on the basis of recipe symbol.
- » Tap the respective recipe symbol 1× to confirm the selection and go to the desired recipe.

Selecting the bean type (Library mode)

1. Tap the bean type displayed on the touchscreen **(10)** in the Library mode 1×.

The touchscreen changes to the overview of the input bean types.

2. Swipe the touchscreen in a vertical direction (up or down) to select the desired bean type.
3. Tap the desired bean type 1× to confirm the selection and go to the recipe display for the bean type.

Positioning the receptacle

- » Place a suitable collecting container on the collecting tray **(7)** centrally under the spout **(9)**

or

- » Clamp a coffee bag on the clamping bolt **(16)**.
 - » To do this, press the lever **(3)** for the bag clamp downwards, hold the bag in position and then release the lever.

The clamping bolt clamps the bag on the spout (see **Fig. E**).

Grinding coffee beans

NOTE!

Risk of overheating!

Exceeding the maximum permissible operating cycle can cause the grinder to overheat.

- Do not exceed the maximum operating cycle (see *“Technical data”* section).
- Observe the recommended break when the maximum permissible operating cycle is reached (see *“Technical data”* section).

NOTE!

Risk of damage!

The operator cannot adjust the thermal overcurrent circuit-breaker. If the thermal overcurrent circuit-breaker has been triggered several times, a service partner must be contacted for advice as the motor winding can become damaged.



The grinder has a thermal overcurrent circuit-breaker which interrupts the electric circuit of the grinder in the event of an electrical overload. Place the on/off switch **(6)** in the 0 position (off) to return the grinder to service. Then push in the release button **(15)**. You can now switch the grinder on by placing the on/off switch in the I position and return the grinder to service (see *“Troubleshooting”* section).

The grinder also has a motor protector, which switches off the grinder when the motor becomes too hot. As soon as the motor has cooled down, the grinder can be returned to service (see *“Troubleshooting”* section).

Manual grinding in the Classic mode

1. Ensure that the grinder is switched on and beans (of the desired bean type) have been poured in (see *“Filling with beans”* and *“Switching on the grinder”* sections).

The slider **(2)** has been swiveled all the way in and closes the bean hopper **(1)** towards the grinding mechanism.

2. If required, change to the Classic mode by vertical swiping or by tapping the mode symbol on the touchscreen **(10)** (see *“Selecting the mode”* section).

The set grinding degree (in μm) and the internal temperature of the grinder are displayed on the touchscreen.

3. Position the collecting container (see *"Positioning the receptacle"* section).
4. Set the desired grinding degree (see *"Setting the grinding degree"* section).
5. Press the Start/Stop button **(4)** to start the grinding process.
6. Swivel the slider out to open the bean hopper towards the grinding mechanism.

The beans drop out of the bean hopper into the grinding mechanism. The ground coffee drops out of the spout into the receptacle. The touchscreen **(10)** shows the increasing grinding time.

7. When the beans have been completely ground and the motor rotates without load, press the Start/Stop button **(4)** again to stop the grinding process.

Grinding according to recipe in the Time mode



You first have to define the desired recipe for grinding according to recipe (see *"Entering new recipes"* section).

1. Ensure that the grinder is switched on and beans (of the desired bean type) have been poured in (see *"Switching on the grinder"* and *"Filling with beans"* sections).
2. If necessary, swivel the slider **(2)** out to open the bean hopper **(1)** towards the grinding mechanism.
3. If required, change to the Time mode by vertical swiping or by tapping the mode symbol on the touchscreen **(10)** (see *"Selecting the mode"* section).
4. Position the collecting container (see *"Positioning the receptacle"* section).
5. If required, go to the desired recipe by swiping the touchscreen in a horizontal direction (see *"Selecting the recipe (Recipe / Library mode)"* section).

The set grinding degree (in μm), the internal temperature of the grinder (in $^{\circ}\text{C}$) and the recipe specifics (grinding time (in s) and recipe symbol) are displayed on the touchscreen.

- » If required, change the recipe specifics (see *"Changing existing recipes"* section).
6. Set the desired grinding degree (see *"Setting the grinding degree"* section).

7. Press the Start/Stop button **(4)** to start the grinding process.

The grinder grinds, the ground coffee drops out of the spout into the receptacle. The touchscreen shows the increasing grinding time.

The grinding process stops automatically after the set grinding time has elapsed.

Grinding according to recipe in the Library mode



This grinder can be operated with an optional pre-dosing unit (PDU) (see *"Optional accessories"* section).



You first have to define the desired recipe for grinding according to recipe (see *"Entering new recipes"* section).

1. Ensure that the grinder is switched on and beans (of the desired bean type) have been poured in (see *"Switching on the grinder"* and *"Filling with beans"* sections).
2. Position the collecting container (see *"Positioning the receptacle"* section).
3. If required, change to the Library mode by vertical swiping or by tapping the mode symbol on the touchscreen **(10)** (see *"Selecting the mode"* section).
4. Swipe the touchscreen in a horizontal direction (left or right) to select the desired recipe.

The bean type, the internal temperature of the grinder (in °C) and the recipe specifics (grinding degree (in μm), grinding weight (in g) and recipe symbol) are displayed on the touchscreen.

» If required, change the recipe specifics (see *"Changing existing recipes"* section).

5. Press the Start/Stop button **(4)** to start the grinding process.

The grinder grinds, the ground coffee drops out of the spout into the receptacle. The touchscreen shows the increasing grinding time.

The grinding process stops automatically after the set grinding weight has been obtained.

Pausing grinding



You can pause the current grinding process at any time irrespective of the selected mode.

- » Press the Start/Stop button **(4)** to stop the current grinding process.

Changing the bean types

1. Remove the bean hopper **(1)** from the grinder (see *“Removing the hopper”* section).
Ensure that the bean hopper is closed towards the grinding mechanism and the beans left in the grinding mechanism have been completely ground before you remove the bean hopper.
2. Pour any beans remaining in the bean hopper into another container for temporary storage.
3. Remove any excess beans from the hopper intake **(12)**.
4. Reinsert the bean hopper and fix it with the securing screw **(13)** (see *“Inserting the hopper”* section).
5. Pour the new espresso beans into the bean hopper.
6. Open the bean hopper towards the grinding mechanism by swiveling out the slider.
7. Grind 2–3 shots to remove any residue of the old espresso beans, to warm up the machine and to avoid any fluctuations in dispensing the beans.

Changing settings

Setting the grinding degree



The grinder is equipped with the Disc Distance Detection (DDD) function, in which the grinding degree is set on the basis of the distance between the grinding discs (0–800 μm):

The higher the μm value, the greater the distance between the grinding disks and the coarser the coffee grinding.



Only reduce the grinding degree when the grinder is in operation.

1. Turn the rotary control **(11)** clockwise or counterclockwise, so that the marking on the rotary control points to the desired μm value on the scale.

The set μm value is shown on the touchscreen **(10)**

2. If required, fine adjust the μm value.
 - » To do this, tap the set μm value on the touchscreen 1x.
 - » Set the exact value by tapping the +/- symbols +/- on the touchscreen.



The rotary control moves automatically to the pre-set value when the desired value is entered on the touchscreen.

Entering new recipes

- » Please refer to the additional software manual for entering new recipes. You will find the software manual online at:

<https://hemro.net/omniamanual>



Changing existing recipes

You can change the recipe specifics (= recipe-specific parameters) of existing recipes at any time.

- 1. If required, select the recipe which you wish to change by swiping the touchscreen in a horizontal direction in the Recipe or Library mode.
- 2. Press and hold down the recipe-specific parameter for the recipe displayed on the touchscreen which you wish to change.

You go to the Edit view for the selected parameter.

- 3. Edit the selected parameter as described in the following overview.

Recipe-specific parameters	Editing
Recipe symbol	» Swipe the touchscreen (10) in a vertical direction to select. » Tap 1× to confirm the selection.
Grinding time (in s) (in the Time mode)	
Grinding weight (in g) (in the Library mode)	
Grinding degree (in μm) (in the Library mode)	» Turn the rotary control (11) clockwise or counterclockwise to set. » Tap 1× for fine adjustment of the value (see “ <i>Setting the grinding degree</i> ” section).

Entering the bean type (calibration)

- » Follow the instructions on the touchscreen **(10)** to enter new bean types and carry out the associated calibration.

You will also find further information on the calibration in the software manual at:

<https://hemro.net/omniamanual>



Cleaning

CAUTION!

Risk of injury!

The grinder can fall over and cause injury when it is being moved.

- Always place the grinder on a stable surface that will not tilt.
- Ask another person for help if the grinder is too heavy.

NOTE!

Risk of short-circuit!

Water penetrating 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 or a high-pressure cleaner.
- Ensure that no water or other liquids enter the casing in any other way.

NOTE!

Risk of damage!

Improper handling can damage the grinder.

- Do not use any harsh cleaning agents or sharp or metallic cleaning tools such as knives, metal scouring pads, or similar. These can scratch the surface.
- Do not clean the grinder with compressed air (e.g. with a compressed-air blow gun).
- Do not use a dishwasher to clean the detachable parts of the grinder (e.g. collecting tray, lid of the bean hopper). These parts are not dishwasher-proof and the color may fade.
- Do not lift the grinder by the hopper. Always lift the grinder by its casing using both hands.

Cleaning the surface underneath the grinder

1. Switch off the grinder (on/off switch **(6)** in the 0 position) and pull the power plug **(5)** out of the socket.
2. Lift the grinder by its casing with both hands and place it on another surface that is clean.

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 onto the cleaned surface.

Cleaning the casing

1. Switch off the grinder (on/off switch **(6)** in the 0 position) and pull the power plug out of the socket.
2. Remove the magnetic collecting tray **(7)** from the recess in the casing.
3. Remove the magnetic casing cover **(17)** from the grinder towards the front and use a brush to remove ground coffee and similar from the area behind it (see **Fig. G**).
4. Remove the front panel **(8)** from the grinder and use a brush to remove ground coffee and similar from the intake and the inside of the grinder.

To remove the front panel, press the mark at the upper end with some force. This tilts the front panel in the intake on the grinder and the magnetic lock is released (see **Fig. F**). You can then remove the tilted front plate from the intake.

5. Wipe the casing, the collecting tray, the casing cover and the front panel with a damp cloth as required, but at least once a week.
6. Then refit all of the parts removed for cleaning.

Cleaning the spout system



The manufacturer recommends using a brush with nylon bristles to clean the spout system.

1. Pull the inner insert of the spout **(9)** downwards out of the lock (see **Fig. G**).
2. Clean the spout on the casing (spout lock) with a brush.
3. Clean the spout with a damp cloth and then dry it.



Ensure that you do not damage the surface of the spout. Fine scratches can have a negative effect on the grinding results, as espresso grounds adhere to the scratches, which can cause fluctuations in dispensing.

4. Replace the inner insert of the spout, so that it locks in the correct position.

Cleaning the hopper



The bean hopper must be cleaned daily to remove any coffee oil residue, which can have a negative effect on the taste.

1. Remove the bean hopper from the grinder (see *"Removing the hopper"* section).
Ensure that the bean hopper is closed towards the grinding mechanism and the beans left in the grinding mechanism have been completely ground before you remove the bean hopper.
2. Temporarily transfer the beans in the bean hopper to another container if necessary.
3. Clean the interior and exterior of the bean hopper with a damp cloth and then dry it.
4. Remove any excess beans from the hopper intake **(12)**.
5. Reinsert the bean hopper and fix it with the securing screw **(13)** (see *"Inserting the hopper"* section).

Cleaning the grinding mechanism



- The manufacturer recommends using the GRINDZ™ grinder cleaner. For more information about GRINDZ™, visit www.mahlkoenig.de.
- The grinding mechanism should be cleaned every 2–5 days.

1. Remove the bean hopper from the grinder (see *"Removing the hopper"* section).
Ensure that the bean hopper is closed towards the grinding mechanism and the beans left in the grinding mechanism have been completely ground before you remove the bean hopper.
2. Set the maximum μm value for the coarsest ground coffee for grinding the remaining beans (see *"Setting the grinding degree"* section).
3. Pour the grinder cleaner directly into the grinding mechanism from above. Adhere to the quantities indicated by the manufacturer of the grinder cleaner you are using.
4. Remove any excess beans from the hopper intake **(12)**.
5. Reinsert the bean hopper and fix it with the securing screw **(13)** (see *"Inserting the hopper"* section).
6. Place a bowl under the spout **(9)** to catch the grinder cleaner.

7. Grind the filled grinder cleaner completely in the Classic mode until the grinder runs empty (see *"Manual grinding in the Classic mode"* section).
8. Open the bean hopper by swiveling out the slider **(2)**.
9. Remove any leftover cleaning particles by grinding the same amount of beans as the grinder cleaner used.
Set the grinder to the desired grinding degree during the grinding process.
10. Dispose of the ground grinder cleaner and the ground beans in commercial/domestic waste.

Troubleshooting

Problem	Cause	Solution
The grinder is not grinding, the touch-screen does not light up.	• The power plug is not plugged into a socket.	» Insert the power plug into a properly installed socket.
	• The hopper is not inserted.	» Insert the bean hopper and fix it with the securing screw (see <i>"Inserting the hopper"</i> section).
	• The thermal overcurrent circuit-breaker has been triggered.	» Check whether the circuit-breaker's release button has popped out. Push it back in if necessary. If the button repeatedly pops out, contact your service partner (see <i>"Maintenance and service"</i> section).
	• The back-up fuse has tripped.	» Check the back-up fuse. Return it to its original state or replace it. Check if other loads are connected to this fuse and if so, unplug them. If the fuse trips repeatedly, contact your service partner (see <i>"Maintenance and service"</i> section).

Problem	Cause	Solution
The grinder is humming but not grinding.	• The grinding mechanism is blocked.	» Set the maximum µm value for the coarsest ground coffee. Actuate the grinding process in the Classic mode. The grinder will free itself. Then set the desired grinding degree during operation.
	• Ground coffee has built up in the grinder because of overfilling.	» Clean the spout system (see <i>"Cleaning the spout system"</i> section). Set the maximum µm value for the coarsest ground coffee. Actuate the grinding process in the Classic mode. The grinder will free itself. Then set the desired grinding degree during operation.
	• The grounds are too fine.	» Set the maximum µm value for the coarsest ground coffee. Actuate the grinding process in the Classic mode. The grinder will free itself. Then set the desired grinding degree during operation.
	• A foreign object is in the grinding mechanism.	» Clean the grinding mechanism as described in the <i>"Cleaning"</i> section and remove the foreign object. If the foreign object cannot be removed, contact your service partner (see <i>"Maintenance and service"</i> section).
The grinder does not grind continuously or the grinding process stops intermittently.	• The start button is faulty.	» Contact your supplier (see <i>"Maintenance and service"</i> section).

Problem	Cause	Solution
The grinder's dosing accuracy is decreasing.	• The spout is clogged. Too much ground coffee has built up firmly inside the grinder.	» Remove the spout or use a brush to clean the spout from the outside with the grinder switched off. Set the maximum μm value for the coarsest ground coffee. Actuate the grinding process in the Classic mode. The grinder will free itself. Then set the desired grinding degree during operation.
	• The grinder spout is damaged.	» Contact your service partner (see <i>"Maintenance and service"</i> section).
The hopper cannot be put in place.	• There are beans in the hopper intake.	» Remove the beans from the bean hopper intake.

Technical data

Model:	EK Omnia
Voltage / frequency:	220–240 V; 50/60 Hz 110–127 V; 60 Hz 100 V; 50/60 Hz
Power:	800 W
Protection type:	IPX1
Protection class:	I 
Back-up fuse:	16 A-slow/15 A
Idle speed:	1,500 rpm
Noise emission (during grinding):	74 dBA
Grinding capacity:	11 g/s*
Max. permitted operating cycle	
Standard mode:	120 seconds on/300 seconds off (Recommended pause: 300 seconds)
Espresso:	1.5 seconds on/5 seconds off (Recommended pause: 5 seconds)
Max. grinding time:	5 min in continuous operation
Max. daily output:	126 kg*
Dimensions (W × H × D):	548 × 410 × 214 mm
Weight (net):	21.8 kg
Max. funnel fill amount:	250 g

* The grinding capacity and the max. daily output depend on the selected bean type, the selected grinding degree and the power frequency.

Disposal

Disposing of the packaging



Dispose of the packaging by correctly sorting the recyclable materials. Dispose of cardboard as paper waste and plastic as recyclable materials.

Disposing of the grinder



Electrical appliances are labeled with the symbol opposite. Used appliances may not be thrown into commercial/domestic waste!

Consumers are legally obliged to dispose of old appliances separately from commercial/household waste, e.g. at a collection point in the community/urban district, for the purpose of reuse or disposal. The old appliance can also be returned to the supplier free of charge. This ensures that old appliances are recycled correctly and reduces harmful effects on the environment. If personal data is stored on the old appliance, consumers are responsible for ensuring that it is deleted.

Maintenance and service

- » If service or maintenance is required, contact an authorized customer service center for Mahlkönig products. The customer service department can answer any questions you may have regarding repair and maintenance of your product or spare parts.

Blown-up drawings and information about spare parts are also available at:

<https://hemro.net/omnia>



https://hemro.net_Omnia_SP



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

- » For all inquiries and spare parts orders, please be sure to include the article and serial number as stated on the grinder's type plate.

Optional accessories

Optional accessories are available for this grinder.

You will find detailed information on the optionally available accessories for your grinder on our website at:

<https://hemro.net/omnia>



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