

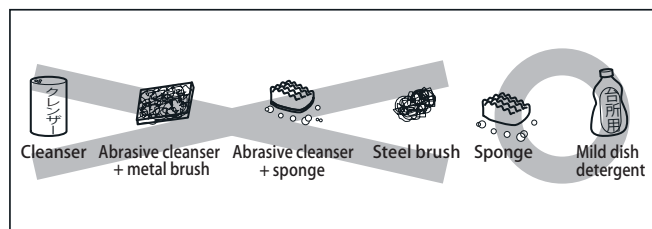
Handling precautions

- ⚠ Please spin the handle clockwise. Never freely spin the handle or turn it in reverse, because doing so will damage the grinder.
 - ⚠ Do not let children use this product. Do not use next to a child and keep out of reach of children.
 - ⚠ Do not use a dishwasher. Do not use household bleach.
 - ⚠ Please do not put boiling water in the glass bowl because it is not heatproof glass. The sudden temperature change will cause it to break.
 - ⚠ Handle the glassware with the utmost care.
 - ⚠ Do not soak the product in water. Do not keep/use the product in hot and/or humid location and avoid exposure to direct sunlight. It may result in corrosion, rusting, or cracking.
 - ⚠ Please remove the cover before grinding the coffee beans. When storing, set the cover back on.
 - ⚠ Do not use oil for cleaning.
- ◆ If you turn the grind adjustment nut too far to the right (clockwise), the burr will touch each other, scratch and may cause a malfunction.
 - ◆ If small split beans or other objects get into the level difference inside the unit (hopper) or the gaps, the coffee beans may not fall down smoothly and the handle may freely spin. When grinding the coffee beans, occasionally tap the unit lightly.
 - ◆ With long-term use, the burr may wear and become blunter. When the amount of beans that can be ground drops significantly, it is time to replace the product.

- ◆ Do not use for anything other than coffee beans, because doing so may break the mill.
- ◆ Do not put your fingers inside the grinder when turning the handle, because doing so is dangerous.
- ◆ Please note that if ceramic burr is hit against hard material or the product is dropped, it may result in chipping or damages to ceramic burr.
- ◆ Refrain from using cracked, chipped, or highly-scratched glass since it may break unexpectedly.
- ◆ Do not use a metal spoon inside the glass bowl. It may cause breakage.
- ◆ Be careful when handling chipped or broken glass parts.
- ◆ Please follow your local regulations for disposal.

Product care - Glass

- ⚠ Use a soft sponge and mild dish detergent for cleaning.
 - ⚠ Do not use sponges with abrasive or metal scouring pads as they may cause damage. Do not use abrasive cleansers. They may damage or scratch the surface of the glassware.
- Please do not let the wooden and metal parts get wet when washing. If the wooden and metal parts get wet, wipe the part with a soft cloth to remove any excess water.



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Canister Coffee Mill C Instruction Manual

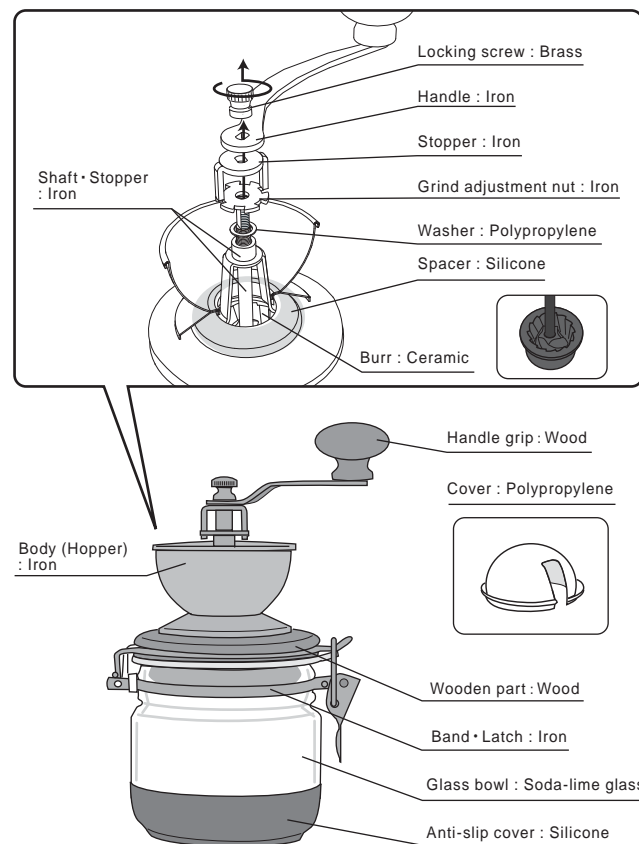
Features

- It will not have a metallic taste or rust because it is a ceramic burr. In addition, it provides consistent and durable performance.
- Ceramic burr avoids frictional heat with the coffee beans so they can prevent the oxidation of coffee beans.
- Canister Coffee Mill C can be used for storing ground coffee.

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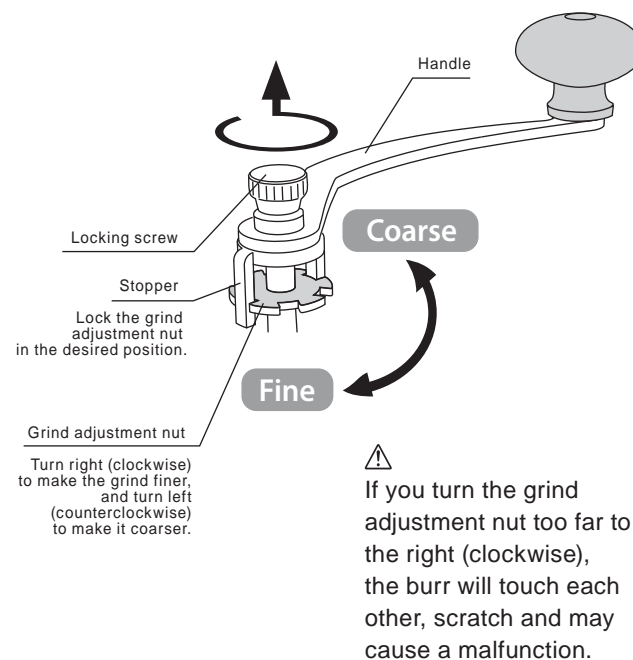
CMHC-4C

Material guide



Adjusting the coffee grind

- ① Turn the locking screw counterclockwise and remove it.
- ② Remove the handle and stopper.
- ③ Turn the grind adjustment nut to the desired grind level.
- ④ Lock the grind adjustment nut with the stopper.
- ⑤ Install the handle and locking screw.



When using

1. Put a small amount of coffee beans into the hopper and grind the beans to adjust the grind level. (Refer to "Adjusting the coffee grind".)
2. 10-12g is normally good for one serving (120ml). Only add more beans when the previous amount has lessened. Big amounts of coffee beans will cause the handle to become heavier or the beans to fly out.
3. Hold the grinder tightly and spin the handle clockwise slowly to grind the beans. (Please do not spin the handle counterclockwise because you will damage the burr.)

The appropriate way to grind for a coffee equipment.

Particle size	Fine	Medium fine	Medium	Coarse
Equipment				
Paper drip (V60)		●	●	
Paperless filter (Cafeor)			●	
Nel drip (Flannel Filter)			●	●
Syphon		●	●	●
Water drip	●	●	●	
Coffee maker		●	●	
French press			●	●

The way of grinding beans may differ depending on what kind of coffee equipment you use, so please follow the instructions accordingly. *Please use fresh coffee beans every time.

When storing

