Manual Coffee Grinder

Grind Size & Brewing Quick-Start Guide

A free companion guide from ZoxDeal. Match your grind setting to your brewer, then use the taste-fix chart when a cup comes out wrong.

Grind Settings by Brewing Method

Setting	Feels Like	Best For	Rough Time
Coarse	Coarse sea salt	French press, cold brew	4 min steep / 12 hr cold
Medium-coarse	Rough sand	Pour-over (large batch)	3-4 min drip
Medium	Table salt	Drip machine, pour-over	2-3 min drip
Medium-fine	Fine sand	Pour-over (single cup)	2-2:30 drip
Fine	Granulated sugar	Moka pot	5 min stovetop

The 5-Step Grinding Routine

Step 1. Weigh or scoop 15-20 g of whole beans per 250 ml of water.

Step 2. Set the dial to your brewer's row in the table above.

Step 3. Grind with steady, even crank turns - about 60-90 seconds.

Step 4. Check the glass catcher and adjust finer or coarser next time.

Step 5. Brew right away. Fresh grounds lose aroma within 30 minutes.

Taste-Fix Chart

Tastes...	It Means...	Fix
Sour or sharp	Under-extracted (too coarse)	Grind one click finer
Bitter or harsh	Over-extracted (too fine)	Grind one click coarser
Weak or watery	Too little coffee	Add 2 g more beans
Muddy or silty	Too much fine dust	Grind coarser, sift if needed
Flat or dull	Stale beans	Buy fresher beans, grind right before

Care Tips

• Brush the burr chamber clean after each use - never rinse the burr itself.

• Empty the glass catcher daily so old grounds do not go stale inside.

• Keep beans in an airtight container, away from light and heat.

• A deep clean every month: disassemble, brush all parts, reassemble dry.

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