

# **Ceramic Coffee Mill - Skerton PRO**

# Contents

<b>Chapter 1. Features and Usage.....</b>	<b>1</b>
Mill Features.....	1
Using the Mill.....	1
<b>Chapter 2. Ground Size.....</b>	<b>2</b>
Adjusting the Size of Coffee Grounds.....	2
Choosing the Correct Coarseness.....	2

# Chapter 1. Features and Usage

## Mill Features

Thank you for purchasing this HARIO product. Please be sure to read this instruction manual thoroughly in order to use this product correctly. As you begin to familiarize yourself with this product, it is recommended to review the product features to ensure proper care and handling.

### Features:

- Fully washable, with burr parts made from ceramic and metallic parts made from stainless steel.
- Ceramic burr does not have a metallic odor, and will never rust. Sharp, durable blades.
- Fitted with a non-slip cover for stable grinding.
- Attach the lid to use as a storage container for coffee grounds. The mill can also be stacked on the lid for convenient storage in compact spaces.

## Using the Mill

The Skerton PRO's fresh, contemporary design has been updated for easier grind adjustment and performance. Following the steps below will ensure a satisfactory grind to suit your tastes.

- 1. Grind a small amount of beans to test and adjust the coarseness of the coffee grounds.**
  - Refer to the '[Choosing the Correct Coarseness](#)' (*on page 2*) section for more details.
- 2. Put enough beans for 1 or 2 cups of coffee into the hopper, using about 10 to 12g of coffee per cup.**
  - Putting in too many beans will make the handle difficult to turn, and may cause coffee beans to fall out.
  - Add more coffee beans when the previous beans start to run low.
- 3. Hold the grinder firmly and rotate the handle clockwise to grind the coffee beans.**
  - Never turn the handle counterclockwise (left), as doing so will damage the burr.

## Chapter 2. Ground Size

### Adjusting the Size of Coffee Grounds

Small changes in ground size can drastically affect the taste of your brew. Depending on your flavor preference, you will want to adjust its coarseness. Finer grounds typically make for a stronger, more flavorful brew, though it is recommended to avoid making the grounds too fine or too coarse as it produces an undesirable taste.

1. Determine your preferred grind

Coarseness	Description
Fine	Granulated sugar size
Medium-Fine	Between granulated and crystallized sugar
Medium	Between granulated and crystallized sugar
Coarse	Crystallized sugar size

2. Hold the center of the handle firmly and turn the adjustment nut.
3. Make sure that the handle is attached when turning the grind adjustment nut.
4. Rotate to the right (clockwise) for finer grounds or to the left (counterclockwise) for coarser grounds.

### Choosing the Correct Coarseness

The recommended coarseness may differ depending on the type of equipment used. Review the equipment below to determine how it aligns with your desired coarseness level. \*Reminder: Always use fresh coffee beans.

**Table 1. Coarseness**

***Equipment used is listed in column 1 followed by ascending coarseness in columns 2-4.***

Coarseness/ Brew- ing Equipment	Fine	Medium-Fine	Medium	Coarse
Paper Filter		X	X	
Paperless Filter			X	

**Table 1. Coarseness*****Equipment used is listed in column 1 followed by ascending coarseness in columns 2-4.*****(continued)**

<b>Coarseness/ Brew- ing Equipment</b>	<b>Fine</b>	<b>Medium-Fine</b>	<b>Medium</b>	<b>Coarse</b>
<b>Cloth Filter</b>			X	X
<b>Syphon</b>		X	X	X
<b>Water Dripper</b>	X	X		
<b>Coffee Maker</b>		X	X	
<b>French Press</b>			X	X