

# KitchenAid®



## MODEL A-9® COFFEE MILL INSTRUCTIONS



1-800-541-6390  
Details Inside



FOR THE WAY IT'S MADE.™

# Hassle-Free Replacement Warranty

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We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your Coffee Mill should fail

within the first year of ownership, KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your "failed" Coffee Mill returned to us. Your replacement unit will also be covered by our one year full warranty. Please follow these instructions to receive this quality service.

**If you reside in the 50 United States or the District of Columbia** and your KitchenAid® Model A-9® Coffee Mill should fail within the first year of ownership, simply call our toll-free Customer Satisfaction Center at **1-800-541-6390**, 8 a.m. to 8 p.m., Monday through Friday, 10 a.m. to 5 p.m., Saturday, Eastern Time. Give the consultant your complete shipping address. (No P.O. Box numbers, please.)

When you receive your replacement Coffee Mill, use the carton and packing materials to pack your "failed" Coffee Mill. In the carton, include your name and address on a sheet of paper along with a copy of the proof of purchase (register receipt, credit card charge slip, etc.).

For a detailed explanation of warranty terms and conditions, including how to arrange for service outside the United States, see pages 3 and 4.

## Proof of Purchase & Product Registration

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Always keep a copy of the sales receipt showing the date of purchase of your Coffee Mill. Proof of purchase will assure you of in-warranty service.

Before you use your Coffee Mill, please fill out and mail your product registration card packed with the unit. This card will enable us to contact you in the unlikely event of a

product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. This card does not verify your warranty.

Please complete the following for your personal records:

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Date Purchased \_\_\_\_\_

Store Name \_\_\_\_\_

# Inspired Designs are Timeless



In 1937, celebrated industrial designer Egmont Arens perfected the KitchenAid® Model “K” Stand Mixer, a matchless design which remains virtually unchanged to this day. The following year, Arens put the finishing touches on the world’s first electric coffee grinder for the home, the KitchenAid® Model A-9® Coffee Mill. The flowing curves of metal and glass embodied a new age of performance, and delighted homemakers everywhere with style and convenience.

The honest style, rugged durability, and essential convenience of the Model A-9® Coffee Mill reflect the simple virtues of quality that have guided KitchenAid since 1919.

## Table of Contents

Hassle-Free Replacement Warranty.....	Inside Front Cover
Product Registration Card .....	Inside Front Cover
Coffee Mill Safety .....	2
Warranty .....	3
For the 50 United States and District of Columbia.....	3
For Puerto Rico .....	4
Arranging for Service after the Warranty Expires .....	4
Arranging for Service Outside the 50 United States and Puerto Rico .....	4
Ordering Accessories and Replacement Parts .....	4
Electrical Requirements .....	5
Troubleshooting Problems .....	5
Model A-9® Coffee Mill Features.....	6
Model A-9® Coffee Mill Operation .....	7
Coffee Grinding Tips.....	8
How the Grind Affects Flavor.....	9
Care and Maintenance .....	10

# Coffee Mill Safety

## Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

 **DANGER**

**You can be killed or seriously injured if you don't immediately follow instructions.**

 **WARNING**

**You can be killed or seriously injured if you don't follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

## IMPORTANT SAFEGUARDS


When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against risk of electric shock do not put Coffee Mill in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug Coffee Mill from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Check bean hopper for presence of foreign objects before using.
11. This product is designed for household use only.

## SAVE THESE INSTRUCTIONS

# KitchenAid® Coffee Mill Warranty for the 50 United States and District of Columbia

This warranty extends to the purchaser and any succeeding owner for Coffee Mills operated in the 50 United States and District of Columbia.

Length of Warranty:	KitchenAid Will Pay For Your Choice of:	KitchenAid Will Not Pay For:
<p>One Year Full Warranty from date of purchase.</p>	<div style="text-align: center;">  </div> <p>Hassle-Free Replacement of your Coffee Mill. See inside front cover for details on how to arrange for service, or call the Customer Satisfaction Center toll-free at <b>1-800-541-6390</b>.</p> <p style="text-align: center;">OR</p> <p>The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center. See the KitchenAid® Coffee Mill Warranty for Puerto Rico on page 4 for details on how to arrange for service.</p>	<ul style="list-style-type: none"> <li>A. Repairs when Coffee Mill is used in other than normal single family home use.</li> <li>B. Damage resulting from accident, alteration, misuse or abuse.</li> <li>C. Any shipping or handling costs to deliver your Coffee Mill to an Authorized Service Center.</li> <li>D. Replacement parts or repair labor costs for Coffee Mills operated outside the 50 United States and District of Columbia.</li> </ul>

**KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

# KitchenAid® Coffee Mill Warranty for Puerto Rico

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A one year full warranty extends to the purchaser and any succeeding owner for Coffee Mills operated in Puerto Rico. During the warranty period, all service must be handled by an Authorized KitchenAid Service Center. Please bring the Coffee Mill, or

ship it prepaid and insured, to the nearest Authorized Service Center. Call toll-free **1-800-541-6390** to learn the location of a Service Center near you. Your repaired Coffee Mill will be returned to you prepaid and insured.

## Arranging for Service after the Warranty Expires

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For service information, call toll-free **1-800-541-6390** or write to:

Customer Satisfaction Center,  
KitchenAid Portable Appliances, P.O.  
Box 218, St. Joseph, MI 49085-0218.

## Arranging for Service Outside the 50 United States, the District of Columbia and Puerto Rico

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Consult your local KitchenAid dealer or the store where you purchased the

Coffee Mill for information on how to obtain service.

## Ordering Accessories and Replacement Parts

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To order accessories or replacement parts for your Coffee Mill, call toll-free **1-800-541-6390** or write to:

Customer Satisfaction Center,  
KitchenAid Portable Appliances, P.O.  
Box 218, St. Joseph, MI 49085-0218.

# Electrical Requirements

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Volts: 120V A.C. only.  
Hertz: 60 Hz  
Grounding, 3-prong system.  
15-amp branch circuit.

**NOTE:** Your Coffee Mill has a 3-prong grounded plug. To reduce the risk of electrical shock, this plug will fit in an outlet only one way. If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug in any way.

## **WARNING**



### **Electrical Shock Hazard**

**Plug into a grounded 3-prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

# Troubleshooting Problems

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**If your Coffee Mill should fail to operate properly, check the following:**

1. Is the Coffee Mill plugged in?
2. Is the fuse in the circuit to the Coffee Mill in working order? If you have a circuit breaker box, make sure the circuit is closed.
3. Try unplugging the Coffee Mill, then plug it back in.

If the problem cannot be corrected with the above steps, see the KitchenAid Warranty on page 3. Do not return the Coffee Mill to the retailer – they do not provide service.

# Model A-9® Coffee Mill Features

## Bean Hopper Lid

Stainless steel lid twists off for filling.

## Bean Hopper

Bean hopper holds 1 lb. of coffee beans and unscrews from motor housing for simple cleaning.

## Grind-Adjustment Ring

Rotate ring to select one of 16 grinds.

## Grind Indicator Arrow

## Grind Spout Cover

## Measuring Glass

Lines show approximate amount of coffee needed to brew a given number of cups.

**Removable Burr Set Screw**  
(not shown)

**Motor Housing**

**Precision Stainless Steel Grinding Burrs**  
(not shown)

**On/Off Switch**

**Power Cord**  
Round cord wipes clean easily.

## Cleaning Tool

Specially designed tool features a pick on one end to facilitate removal of grinds from the grinding spout and the burrs. Stiff bristles on the other end of the cleaning tool quickly sweep excess grinds from the cutting burrs.



# Model A-9® Coffee Mill Operation

## Before First Use

Wash the bean hopper, bean hopper lid, and measuring glass in hot, soapy water. Rinse and dry.

## Model A-9® Coffee Mill Use

1. Unplug Coffee Mill.
2. Attach bean hopper to motor housing by turning bean hopper clockwise until snug.
3. Fill bean hopper with whole coffee beans. Attach lid to bean hopper by turning clockwise.

**NOTE:** Grinding flavored coffee beans is not recommended. Flavored beans will impart an off-taste to any other coffee that is ground in the mill. Additionally, many flavored coffee beans have sugars or syrups added in the roasting process. These sugared beans may cause the mill to clog, damaging the unit.




5. Select grind by rotating grind-adjustment ring, aligning markings with the grind indicator arrow on the motor housing. See "Coffee Grinding Tips" on page 8 to select the appropriate grind adjustment.



6. Position measuring glass under spout. The glass shows the approximate amount of coffee needed to brew a given number of cups. Individual tastes may require slightly more or less coffee.
7. To grind coffee, flip "On/Off" switch to "On" position. When measuring glass is filled with desired amount of ground coffee, flip "On/Off" switch to "Off" position.

**NOTE:** To avoid grounds spraying beyond glass, do not lift grind spout cover while the coffee mill is operating.

**⚠ WARNING**



**Electrical Shock Hazard**

**Plug into a grounded 3-prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

4. Plug into a grounded 3-prong outlet.

# Coffee Grinding Tips

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- Use the correct grind for the brew process you are using. 16 grinds are available from “Fine” to “Coarse.” “Fine” can be used for espresso, “Medium” is appropriate for automatic drip coffee makers, and “Coarse” is suited to French Press brewing. Experiment – your tastes may be better served by using a slightly finer or coarser grind.
- When adjusting to a finer grind, it may be easier to turn the grind-adjustment ring while the grinder is running.
- For drip coffee makers, a good starting point is to grind 1 ounce of coffee for every 4 cups of brew water as measured with the carafe (a carafe “cup” is about 4¼ ounces). Finer grinds require less coffee, but too fine a grind could cause an overflow in the brew basket of the coffee maker.
- Ground coffee loses flavor and aroma quickly. For best results, grind only as much coffee as you intend to use immediately.
- To preserve the freshness of coffee beans, keep beans in an opaque, airtight container and store them in a cool, dry place. Refrigeration is not recommended, as condensation tends to form on the beans whenever the container is opened. Freezing can help preserve beans stored for an extended period, but it will also impair the flavor.  
**NOTE:** Grind frozen beans immediately upon removal from the freezer. If beans begin to thaw from a frozen state, condensation will form on the beans and the moisture may clog both the grinds and the mill.
- Grinding flavored coffee beans is not recommended – they will impart an off-taste to any other coffee that is ground in the mill, and may cause the burrs to clog.
- Do not grind spices. The Coffee Mill is intended for grinding whole coffee beans only.

# How the Grind Affects Flavor

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The flavor of coffee depends on a variety of factors, including the quality, freshness, and roast of the beans, the purity of the brew water, the cleanliness of the brewing equipment, and the brewing temperature. The fineness and consistency of the grind is also critical.

Coffee that is ground too fine for a particular brewing process – using too fine of a grind in a drip coffee maker, for example – will result in the brew water over-extracting the oils and aromatic compounds in the coffee, yielding a brew that is extremely pungent and bitter.

Conversely, coffee that is too coarsely ground for a particular process will result in the under-extraction of the oils and essences, resulting in a very thin and weak flavor.

The consistency of the grind is also an important factor in the flavor of coffee. If the grounds are uniform, equal amounts of soluble compounds will be extracted from each. If the grounds vary in size, some will be over-extracted and some will be under-extracted, leading to extremely poor quality.

The Model A-9® Coffee Mill uses a pair of stainless steel cutting burrs to grind coffee with precision. This helps ensure that your coffee is the best it can be.

# Care and Maintenance

## IMPORTANT:

- Make sure the Coffee Mill is switched “Off” and unplugged before cleaning.
- Do not immerse motor housing in water.
- Do not use abrasive cleaners or scouring pads.
- Never immerse the cutting burrs, burr-shaft assembly, or face-plate assembly in water. Keep them dry at all times.

## Cleaning the Coffee Mill

1. Loosen and scrape leftover grinds from the grinding spout with the cleaning tool after each use.
2. Wipe the motor housing and cord with a clean damp cloth.
3. Dry with a soft cloth.



4. Wash the bean hopper, lid, and glass in hot soapy water.
5. Dry all parts thoroughly before attaching them to the Coffee Mill.

**NOTE:** The bean hopper, bean hopper lid, and measuring glass are dishwasher safe, but repeated dishwasher cleaning may cause the graduated markings on the measuring glass to fade.

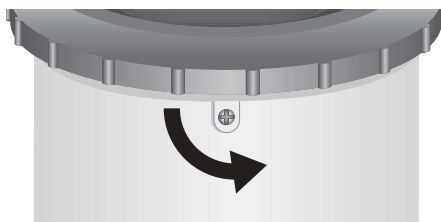
## Cleaning the Cutting Burrs

If the mill is used frequently, the cutting burrs need to be cleaned every few weeks for best performance. Cleaning enables the burrs to achieve the most consistent grinds possible. Without regular cleaning, the mill may clog, which could cause damage to the Coffee Mill.

Foreign objects – like pebbles or twigs – sometimes find their way into whole bean coffee. These objects may cause the mill to jam. If this happens, follow the burr-cleaning procedure to remove the foreign material.

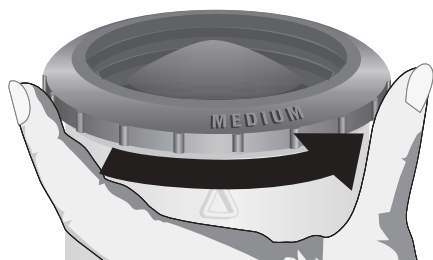
### To clean the removable burrs:

1. Empty the bean hopper and remove from the base.
2. Locate the removable-burr set screw on the back of the Coffee Mill.

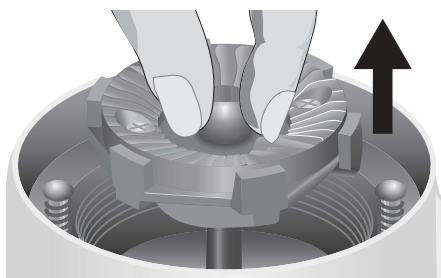


3. Using a Phillips-head screwdriver, turn the set screw counter-clockwise to loosen, and remove.

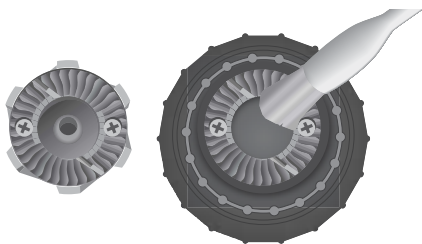
# Care and Maintenance



4. Turn the grind-adjustment ring counterclockwise several complete rotations, and remove it from the base.



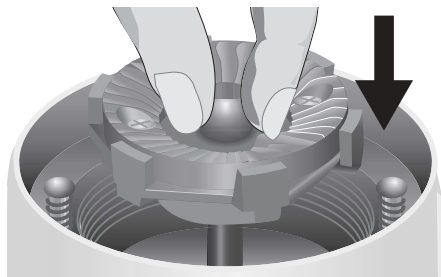
5. Lift the burr-shaft assembly out of the motor housing.
6. Using the cleaning tool, clean the burr mounted on the burr-shaft assembly and the burr mounted underneath the grind-adjustment ring.



**NOTE:** Never wash the burrs or burr-shaft assembly in water. Keep them dry at all times.

## To reassemble:

1. After cleaning, align the keyed burr-shaft assembly with the motor shaft. Lower the burr-shaft assembly onto the motor shaft and rotate until the burr-shaft assembly falls into place inside the motor housing.



2. Place the grind-adjustment ring onto the motor housing. Press and turn the grind-adjustment ring clockwise several rotations until the gear offers complete resistance, then rotate it counterclockwise until the selection arrow aligns with the initial "M" for the Medium grind selection.



3. Replace the set screw and tighten with the Phillips-head screwdriver. Your Coffee Mill is now ready for use.

# Care and Maintenance

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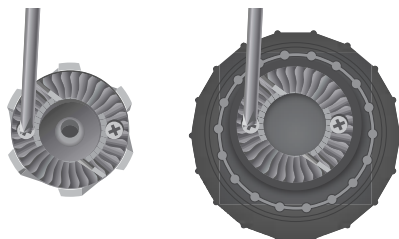
## Replacing the Cutting Burrs

If the cutting burrs are damaged, or have reached the end of their life (usually after grinding 600-800 lbs. of coffee), they can be easily replaced.

Contact KitchenAid at **1-800-541-6390** to order a set of replacement burrs.

### To replace the burrs:

1. Unplug Coffee Mill.
2. Remove the grind-adjustment ring and burr-shaft assembly. For instructions, see "Cleaning the Cutting Burrs", pages 10-11, steps 1-5.
3. With a Phillips-head screwdriver, remove the burr from the burr-shaft assembly by turning the two burr-mounting screws counter-clockwise until free.
4. Remove the burr from the grind-adjustment ring by turning the two burr mounting screws counter-clockwise until free.



4. Attach the replacement burrs to the burr-shaft assembly and the grind-adjustment ring with the burr-mounting screws. Make certain the cutting surfaces of the burrs face outward (see the illustration above), and the burr-mounting screws are tight.
5. Insert the burr-shaft assembly into the motor housing and attach the grind-adjustment ring. For instructions, see "To reassemble", page 11, steps 1-3.





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