



By using mill

Coffee by newly pressed
beans without losing
flavor and ingredients



COFFEE

Sweat a
little bit,

A cup of
tasteful
coffee

MILLU

Your
Imaging/

Genuine Coffee



COFFEE

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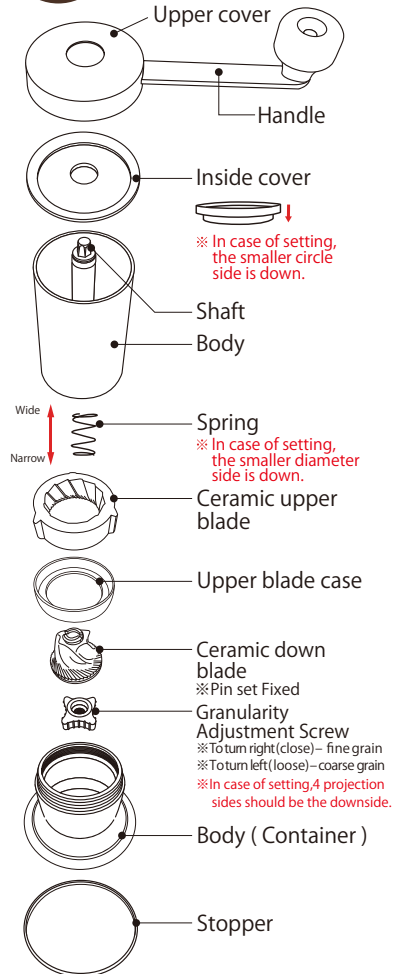
Taking pieces apart • Assembling User Guide

MILLU Coffee Mill

Way of taking pieces
apart • setting up

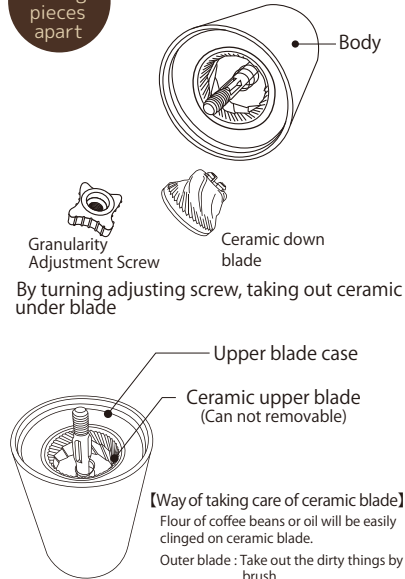


Name of parts



All parts should be set firmly. Otherwise it may cause inappropriate operation or troubles.

Way of taking pieces apart



By turning adjusting screw, taking out ceramic under blade

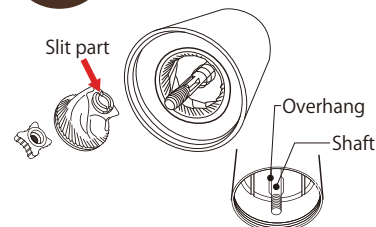
【Way of taking care of ceramic blade】

Flour of coffee beans or oil will be easily clinged on ceramic blade.

Outer blade : Take out the dirty things by brush.

Inner blade : First take out the dirty things by brush, then put it in the hot water. After boiling for 30minutes, dry it well in the sun.

Setting up



Slit part of fixed pin should be inserted to projection part of body shaft. Finally granularity adjustment screw should be attached.

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Breathing a sigh of relief
Coffee will save us by bringing a kind of substantial nutrition to our heart.

A cup of delicious coffee
For enjoying the good flavor, it is essential to make beans grind just now.
Coffee will help the function of your autonomic nerve, as well you can expect the effect of anti-aging by drinking the coffee.
By a few cups of coffee, everyday life will be vivid and active.



COFFEE

For enjoying
delicious coffee



Cup (about 140ml)

For one cup •about 12g/ For two cups •about 20g

For three cups •about 30g/For four cups •about 40g

By referring upside estimate, make by your own volume.

Estimate of grinding the coffee beans

There are roughly 5 stages of the way of grinding the coffee.

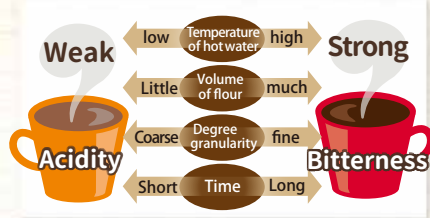
	Rough size of granularity (shown by sugar size)	The most suitable instrument
The most Fine	White Sugar	Espresso machine etc.
Fine	Middle between white sugar and granulated sugar	Water drip etc.
Middle Fine	Granulated sugar	Paper drip or coffee maker used at individual home
Middle	Middle between Granulated and Zarame (※)	Syphon and clothe drip etc.
粗挽き	Zarame (※)	Percolator etc.

(※)Zarame is the degree of granularity of sugar, used in Japan. It means the coarsest granularity.

If the flour is too coarse, hot water flows quickly before the substantial taste of coffee will be pressed.

On the contrary, if the flour will be too fine, the bitterness of coffee will be pressed to the unnecessarily level.

Generally speaking, the granularity of coffee beans after ground, selling in the market, is middle fine. This is because just fit for paper drip. If you like the strong coffee, you need to choose the fine granularity, as well in case of plain and simple coffee, choose the coarse one, and in case of balanced coffee choose the middle fine one. Adjust the way of grinding according to your taste.



Temperature of pressing coffee

Stop the fire after boiled, then the best time for pressing coffee will come, roughly one minute later. (around 85-90°C)

The more high temperature at the time of pressing the coffee, the more bitter taste coffee you will drink as well you will have various tastes and pressing of ingredients are quick.

The more low temperature of boiled water you will have, you can enjoy the less bitter coffee with acidity. It takes time to press the ingredients.

Volume of flour

If the volume of flour will be more to the boiled water, it tastes bitter and less to the boiled water, it tastes weak.

Degree of granularity

In case of the finer granularity of beans, you can taste the stronger coffee with bitterness, on the contrary, by the coarser granularity, you can taste weak coffee with acidity.

Length of the time for dip

The more longer you will dip you will taste more bitter, the more shorter, you will taste weak coffee with acidity.

How to preserve



Roasted Beans

By roasting, coffee is getting more acid. Regarding the roasted beans, it is ideal to consume within one month. It is expected to put in the container by being shut tightly and should be preserved it by the room temperature.



Pressed Beans

As the beans will be more granulated, this will promote oxidation of beans more quickly, because they will be more easily faced with air. It is expected to consume roughly within two weeks. The way of preservation is the same with roasted beans.



How to make the regular coffee

※Paper drip

- 1 First of all, you need to warm both the dripper and the server.
- 2 Set the filter to the dripper in which, refill the coffee flour flat.



- 3 Pour the hot water a little by little, slowly to the coffee flour equally. Then keep it steam for about 20-30 seconds.



- 4 Pour the hot water a few times just like drawing a circle to the center of the coffee flour.

