

LIDO E-T

The E-T Model of the OE LIDO Manual Coffee Grinder Series is our travel model, designed especially for espresso grinding. The adjustment system is based on a fine thread pitch allowing for an expanded espresso range and greater sensitivity for grind adjustment resolution. The LIDO E-T is also suitable for all grind sizes, and any coffee brewing method.

SET UP FOR USE

Your OE LIDO E-T Manual Coffee Grinder is fully assembled & ready to use - set the grind adjustment, add your coffee beans & grind!

To deploy the folding handle, pull straight up, until the upper handle has cleared the body, and turn it out into position. The bolt head under the hinge area may be used as a push button to lift the handle.

The ball driver, and cleaning brush (both are included) are stored in pockets in the case handle strap.

SETTING THE GRIND

Grind size adjustment direction is noted by a large (coarse) and a small (fine) dot on the burr carrier.

Grind adjustment is accomplished by using the two rings on the body of the grinder. The wide ring is the Adjustment Ring. The narrow ring is the Locking Ring. The setting can be changed with, or without, the jar in place.

When you receive the grinder it is set at zero, indicated by a black line on the Adjustment Ring in alignment with the line mark on the body. You will need to change the adjustment in the coarse direction for your initial setting.

To change the adjustment, loosen the Locking Ring by turning it to the right (Clock Wise - CW).

Turn the Adjustment Ring to the left (Counterclock Wise - CCW) to move the adjustment in the coarse direction. The inner burr and axle are attached to the Adjustment Ring, and travel up/down with the movement of the ring.

Once you have the Adjustment Ring set at your desired setting turn the Locking Ring (CCW) until it tightens against the Adjustment Ring. Your grinder is now set, and ready to use - this is a two hand operation.

To make small adjustments - "dialing in" - Loosen the Locking Ring and turn the Adjustment Ring to the right (fine) or left (coarse) direction, then tighten the Locking Ring.

The 'setting' is designated by counting marks from zero using zero as a reference point only. There is no need to go back to zero each time when dialing in the grinder.

The stepless adjustment ring has 16 marks and is infinitely adjustable through the grinding range.

Turkish settings are typically very close to the zero mark on the adjustment ring (appx 1-4 marks CW).

Espresso settings are usually about 4-8 marks from zero.

Pourover (drip) settings are appx 1 revolution plus 8 marks, depending on the method.

Full immersion settings are appx 1 revolution plus 9 marks to 2 1/2 rotations, depending on your method.

Small adjustments are made to fine tune for your particular bean, taste and brew method.

Orphan Espresso

Although the OE LIDO E-T Manual Coffee Grinder is a simple tool, it does have a learning curve. Most users will invariably 'jam' the rings due to overtightening the locking ring at some point - usually only once. To unlock the rings, grasp both rings and turn the entire assembly in whichever direction it will move. Once you feel the ring pair slip on the main burr holder thread they will be free to move & are unlocked. In an extreme case you can run hot water over ONLY the adjustment ring to expand the metal which will allow it to turn, or remove the lower screw & washer from beneath the adjustment ring, grip the ring firmly & turn free, and reassemble. Some people have found the use of canning jar wrenches to be very helpful in extreme cases.

When removing the grinds jar from the grinder it is useful to grasp the rings as though they are the lid of the jar in one hand, then turn the jar free from the rings. Holding the grinder by the hopper only when unscrewing the jar may change your setting.

Expect a break in period when using your LIDO E-T. The grinder will become faster, and easier to turn as the burrs "Grind In". Particle size will also become more uniform with burr seasoning. We do not advocate the use of rice or other non-coffee items to speed the break in period. We recommend grinding coffee beans...

CLEANING THE GRINDER

Day to day cleaning - use the included brush to brush away coffee grinds from the burr from underneath.

Level 1 - Using the included ball driver, loosen & remove the screw and washer from below the adjustment ring. Remove the adjustment ring, clean with brush.

Level 2 - Using the included ball driver, remove screw that holds the handle in place (do not lose screw). Remove the handle. Unscrew the Adjustment Ring completely. Pull the Adjustment Ring with inner burr & axle attached through the grinder & out the bottom. This will allow access to all surfaces of the grinder for cleaning. Assembly is reverse.

Level 3 - More invasive cleaning may be undertaken (this will require realignment - don't do this if you aren't ready to undertake this process!) by removing the top bearing plate, after removing the handle as above allowing open access to the hopper. Use a soft cloth for cleaning the hopper. If you choose to wash any or all parts of the grinder use mild detergent, rinse well, and dry thoroughly before reassembling and realigning.

PLEASE NOTE - the included ball driver is ideally suited for the top handle screw, and the lower adjustment ring screw but the tool MUST be fully seated, and held vertical or the ball may strip the screw head - replace the screw immediately if it is damaged - it is a flat head M4 x 16mm standard screw in the handle.

Full breakdown & assembly of the grinder requires a standard L-shape 2.5mm Hex Key.

We do not recommend washing the burrs in water. The burrs are steel, and WILL rust if not properly dried, and immediately recoated with coffee oils from grinding beans. Please note - the burrs are steel, and dark discolorations can be normal.

Do not put in the dishwasher.

Removal of the outer burr carrier from the hopper is not recommended only because you must be careful when you reassemble to maintain correct burr alignment. Consult the OE Handgrinder website for technical videos & assistance.

TIPS FOR USE

The OE grinder philosophy is that every user will develop their own technique for using the the grinder. This is reflected in the unmarked Adjustment Ring - we encourage you to develop your own system to keep track of your grind settings. We count marks, and keep track of our settings. Some use a color marker system, some use stickers. Use the marking or tracking system that works best for you.

Your LIDO E-T Manual Coffee Grinder uses a specially engineered static dissipative grinds jar, but depending on your beans and environment, you may still encounter a small amount of static which causes the lightest grinds and chaff to stick to the lower burr area. This is normal, and unavoidable. To alleviate this, grind your coffee a few minutes before brewing - this allows the static to dissipate naturally.