



... do yourself a flavor!



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MANUAL COFFEE GRINDER

BEAN ME UP™

BEAN ME UP™ – The manual coffee grinder for irresistible, fresh ground coffee.

Manual coffee grinding does not have to be hard work anymore. Bean Me Up™, the winner of 2015's GOOD DESIGN™ award, promises a new experience in manual coffee grinding. The new edition of Bean Me UP™ is the first manual grinder that features 2 interchangeable ceramic conal burrs, which allow you to choose the way you want to grind: quick or easy?

The grinding grade can be adjusted from a coarse to a super fine one.

Two ceramic conal burrs offer a completely new level of performance, being able to deal with even the hardest of beans and to achieve the finest evenly ground coffee with great easiness.

Whatever the brew you are up for, be it filter coffee, French press, espresso or even Turkish mocca, Bean Me Up™ can do them all.

Its ergonomic design and modern look is easy to operate and to clean.

FOR IRRESISTIBLE,
FRESH GROUND
COFFEE



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BEAN ME UP™

ITEM NO. 65/480.50.X0

MEASUREMENTS H 17,5 cm x W 11 cm, Bottom: D 17 cm

Ergonomic and patented design
2 ceramic conal burrs for fast and easy grinding
Filling chamber capacity (coffee beans): 30g / 1oz
Collecting chamber capacity (ground coffee): 60g / 2oz
3-5 times faster grinding compared to other grinders
Easy to operate – easy to clean
Continuous adjustable coarseness of grinding – from super fine (mokka) to coarse (cold brew)
The highly durable ceramic parts are easy to dismantle – no metal taste
Uniformity in granular size
Stainless steel shaft, housing ABS, silicone knobs, handle ZAK chrome plating

FEATURES

COLORS black (0) red (4)

PACKAGING 1 BEAN ME UP™ with 2 burrs / gift box; 4 boxes / master carton;
7 languages (EN, DE, FR, ES, ZH, JP, RU)



Evenly ground coffee for best aroma.



For coarse ground coffee preferred in French Press coffee-makers.



Or finely ground coffee for use in espresso machines.



Top-quality ceramic grinding mechanism.



Remarkable design, ergonomically adapted for good lever action and effortless grinding.



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[Click here for the productvideo >>](#)

MANUAL COFFEE GRINDER

INSTRUCTION FOR USE - BEAN ME UP™



Place the grinder inverted position to its base. Lift the handle from the recess.



Turn the top part of the grinder housing anti-clockwise to release the bayonet locking mechanism and lift off the top part.



Fill in with coffee beans (into the upper rim). When full, the grinder holds approx. 30 g / 1 oz of coffee beans, for approx. 3 cups/0.5l/17 floz of coffee. Mount the top part of the grinder housing.



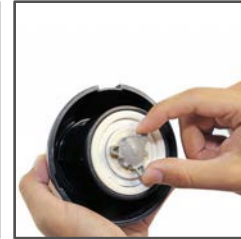
Turn it clockwise until the bayonet mechanism engages. Remove the knob. Push the knob into the hole at the top of the handle recess.



Lift the grinder from its base and place it at an angle in the base so that it engages. Push the handle to the stop into the grinder shaft so that it engages.



Hold the grinder at its base and turn the handle clockwise. We recommend that you stand when grinding the coffee beans. Remove the handle.



Lift the grinder from the base and place it in a vertical position so that it engages onto the base. Turn the two upper housing parts anticlockwise to open the bayonet lock. Remove the ground from the base of the grinder, brew a cup and enjoy the perfect taste & aroma!

CLEANING INSTRUCTIONS - BEAN ME UP™

To clean the housing of the BEAN ME UPTM, wipe the grinder with a soft, damp cloth. Do not clean with aggressive, abrasive detergents or chemicals. Only use warm water.

To clean the ceramic grinder part, turn the grinder carefully back and forth with the help of the handle, while keeping the grinder upside down. Thereby the space between the two ceramic parts is cleaned.

Afterwards:

- 1) Unscrew the grey adjusting wheel completely and take out the inner part, the cone. Now clean both parts with a hard brush.
- 2) If that is not enough, you can put the cone in warm water to remove the remaining residue.

ATTENTION:

The ceramic parts need to dry completely before mounting and grinding again. The parts should dry for at least 24 hours.



ABOUT FINUM

finum® is the brand of the German filter manufacturer **Riensch & Held GmbH & Co. KG**. The production company was founded in 1845 as an international trading company.

The filter products manufactured in Hamburg are offered to consumers from all over the world as both OEM components and private label products. Innovation and sustainability are the main characteristics of our products as well as of our certified facility with its modern manufacturing technology.

Accessories for tea, coffee & spices.

With its accessories **finum®** represents design, functionality and sustainability. We are committed to the conscious preparation of tea, coffee and spices - for more taste and a careful use of our natural resources.

Discover our range of products:

Renowned for its flavor-enhancing products, **finum®** holds the leading role in the manufacturing of biodegradable tea filters. The brand also offers a series of unique brewers for tea and coffee, teaming patented German filter technology with elegant glassware, as well as award winning coffee and spice grinders.

With the tea accessories by **finum®** you can enjoy the valuable ingredients and the fine aroma of loose leaf tea.

Coffee beans and spices are gently and freshly ground with **finum®** manual grinders. Experience the pleasure and easiness of brewing your coffee by hand.

The **finum®** slogan says it all:
"...do yourself a flavor"

Kind regards from Hamburg,

Your Christian Justus

Managing Partner of
Riensch & Held GmbH & Co. KG

DESIGN
FUNCTIONALITY
SUSTAINABILITY



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System certified according to DIN ISO 9001 and FSSC 22000

