CHESTNUT G3

Innovative Design with Updated New Burrs Design Award

Original design of Square outside and round inside Labor-saving, high-quality and uniform grinding



Product Features



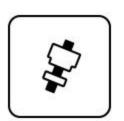


5 axis CNC cutting



Smooth Grinding

Square outside and round inside Easy to hold and grind



Consistent Grinding

Dual bearings to fix center shaft



Precise Coarseness

Point to point adjustment



Reddot Design award Winner 2017

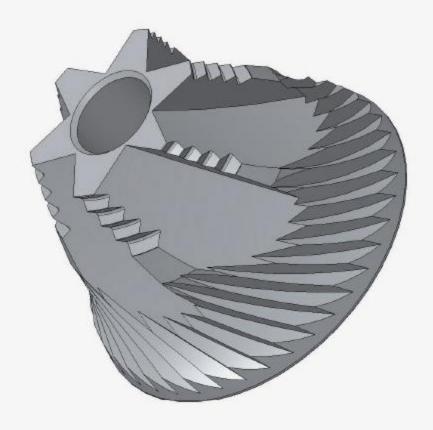


This coffee grinder combines a round grinding mechanism with a square outer contour, the edges of which are harmoniously rounded. The precisely manufactured grinding body is made of a robust aluminium alloy and ensures the uniform grinding of coffee beans. In addition, the hand knob and the lower coffee container made of polished walnut ensure a pleasant feel and comfortable handling. The precise transition from metal to wooden elements underlines the contrast of the selected materials.

Statement by the Jury

Expressing high quality standards, this coffee grinder presents an aesthetic and characteristic overall appearance.

Original Patented S2C660 Burrs



With long time effort of parametric researches and adjustments, we released this new S2C 660 Burrs based on the patented philosophy of S2C (Spike To Cut) to make secondary cutting.

S2C 660 Burrs is derived from the S2C 860 on Chestnut X which received unanimous praise from coffee industry since its release.

TIMEMORE design team has reduced the size and fine-tuned the parameters to improve overall grinding effect significantly.

Patent ID: ZI.202020121549.5







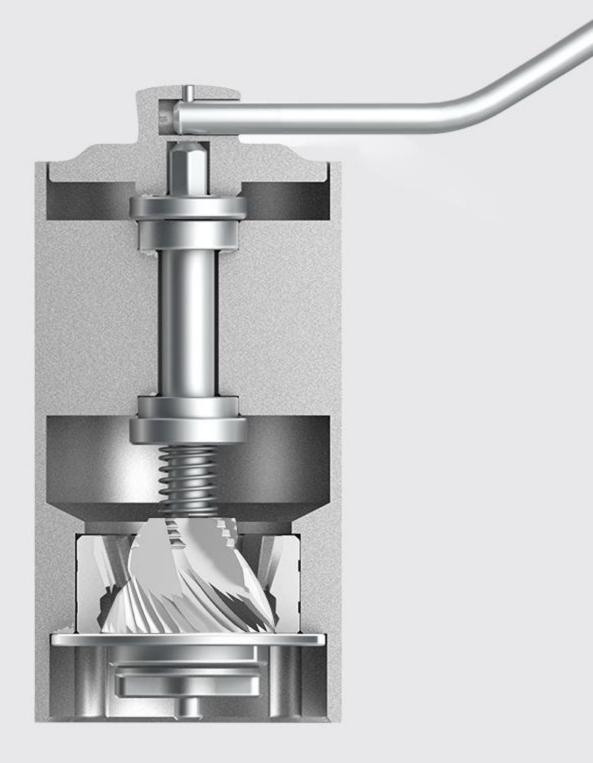


Model	Diameter	Material
G3	Ф 38mm	SUS 420

Features

High uniformity for pour-over Lower efficiency to grind espresso

Stable Dual-bearing Structure



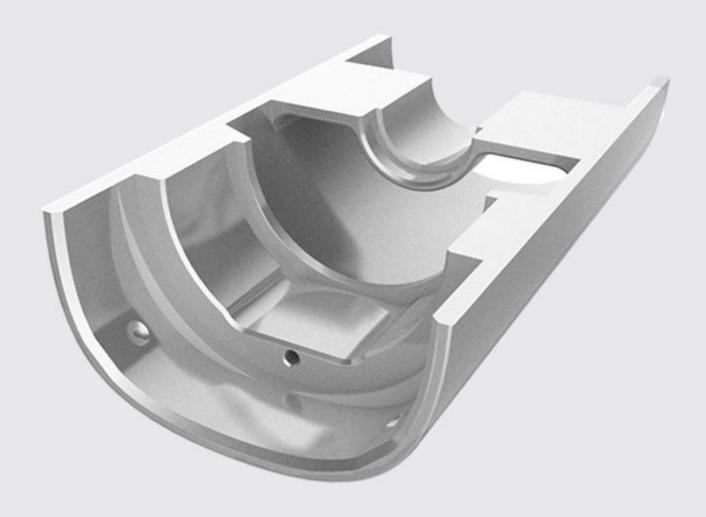
Two deep grooved ball-bearings to fix the shaft

To ensure the fluency and concentricity when the burrs are

rotating against the shaft

This is the key to grinding consistently

High-precision Machining



A whole piece of Aluminum Alloy processed by CNC machine with tolerance within 0.03mm

Square Shape for A Firm Hand Grip



Energy-saving and Smooth Grinding



Patent ID: zi.201620488714.6

Adjustable Coarseness for Different Needs



Patented point to Point coarseness adjustment To adjust coarseness precisely and meet espresso, Moka, Pour over and siphon, French Press etc







French Press

7-8 clicks

13-16 clicks

17-20 clicks

Creative Hand Grip Design

The body of most hand grinders are round and it may be easy to lose your grip on it. Therefore, we designed this special round inside and square out side. It makes an elegant design



Aluminum Alloy Combined with Walnut Container



Product Parameters



NAME:

Chestnut G3 Coffee Grinder

MODEL

G3: Matt Black

CAPACITY:

WEIGHT

Around 25g

Around 560g

MATERIAL

Aluminum Alloy + Stainless Steel + Walnut

SIZE:

Body 168mm×52mm Handle: 159mm

Professional and Beautiful









PRECAUTIONS

- The device is for grinding coffee beans only. DO NOT grind other material.
- It's recommended to clean it with a brush.DO NOT wash it with water.
- Be careful of the sharp metal burrs.
- 4. Keep kids from using it.
- 5. Keep it in a cool and dry place.
- 6. It's not recommended that customers disassemble or replace any part of it. If you have any special requirement, kindly operate with the advice from related professional persons.
- 7. Warranty is not available if you are against the above remarks
- If you use the grinder to grind coffee beans, the device is not refundable or returnable unless there is any quality problem. Because burrs may get damaged after use.

REMARKS:

^{*}We are not in charge of the consequences caused by the violation of the above precautions.

^{*}Once it's been used, it's not available to return or exchange except quality issues.

Because burrs are consumable, trial grind is not available.

