



**C40**

**COMANDANTE  
MANUAL GRINDER  
MADE IN GERMANY**

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# HELLO COFFEE FRIEND.

## THANK YOU VERY MUCH FOR BUYING MY COMANDANTE® GRINDER!

*I have been around the globe hunting excellent coffee for quite some time. To find an extraordinary specialty coffee and to buy it on the spot, you have to meet coffee producers at their farms and check out what they've got.*

*Out there at origin you roast a handful of freshly harvested beans and grind and brew your own cup of coffee. You gotta trust your own brew... your nose and your palate. In this situation you want the best grinder in your pocket, right by your side. Trust me – this is not the time to toy around with mediocre grinder quality or inconsistent vintage grinder models.*

*Grind performance is key to revealing true coffee potential. Your grinder has to be your own trusted gold*

*standard. I was in that exact situation many times. You want to be fast and certain.*

*That is why I developed and engineered my own grinder. A true Comandante® grinder – bold and strong and no compromise when it comes to quality.*

*It took a while to make it right. But the results are rock solid. You just bought one of my babies. Congratulations!*

*I am sure you will love this grinder. And by the way... I made it last to last. It's made in Germany.*

*Enjoy your journey to new and exciting specialty coffee frontiers.*

Bernd Braune | El Comandante



# COMANDANTE® C40

## MK4 NITRO BLADE®

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Built for true coffee enthusiasts and specialty coffee connoisseurs, the **C40 (MK4) NITRO BLADE®** is a robust, high performance manual coffee grinder with an advanced burr set design. The selection of the burr material is the proud result of dedicated research and development. Early on, we chose a very special high-alloyed, high-nitrogen stainless steel with a fine martensitic micro-crystal matrix as our top of the line burr material.

We further refined the geometry and structure of the **NITRO BLADE®** burr to get the grind performance we were looking for and the particle distribution which worked best with brewing freshly roasted specialty arabica beans. Working with **NITRO BLADE®** steel is a serious engineering task which requires special tools

and machinery, excellent craftsmanship and lots of experience. High-nitrogen martensitic steel is extremely tough and wear resistant. But when the burr is finished, it is highly wear resistant, and has a superior degree of edge retention. That is what we want!

After hardening and tempering a finished **NITRO BLADE®**, we give it the last engineering kick. We cut tiny micro-blades on the tips of the Z-teeth to give it an ultra sharp burr entry. The grind result gives you a very refined particle size distribution for all grind settings and brewing methods; from coarse for hand brewing to super-fine for espresso and cezve/ibrik.

Stainless steel is the right choice to build a robust and food safe coffee grinder. That is why the **C40 MK4**

not only has a burr made of stainless steel, but also a stainless steel body, a stainless steel axle, a stainless steel crank and stainless steel micro ball bearings.

For our Classic and Premium Wood products, our craftsmen laminate a thin layer of beautiful wood onto the stainless steel body, before waxing and polishing it with meticulous dedication. Our Classic and Special Coating products use a robust and sleek powder coating – baked on at high temperature, not just painted on. Both body surfaces give you a solid grip for serious crank action.

**We love our little masterpiece. It shows our heritage from Bavaria and the Black Forest – Made in Germany.**



## GRIND PERFORMANCE

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**COMANDANTE**® burr sets are always cut from solid metal blocks by experienced craftsmen.

**BURR GEOMETRY** has been optimized to achieve excellent **Bean Thruput** with a reduced **Crank Torque** and at the same time delivering a refined **Particle Size Distribution** for best brewing results.

Thruput averages 1 coffee bean per turn with a comfortable physical effort.

## NITRO BLADE® BURR SET

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The **NITRO BLADE**® burr set is the ultimate performance choice. It “cuts” coffee beans in a very unique way. The grind result is extremely exact and very uniform with the least amount of coffee dust.

Both ring and cone are cut out of a solid block of high-alloyed, high-nitrogen stainless steel. This makes the **NITRO BLADE**® very sharp and strong with

excellent edge retention and wear resistance. **NITRO BLADE**® is also extra non-corrosive and shows an excellent cutting performance.

**☠ PLEASE BE CAREFUL ☠**  
**SHARP BURR EDGES AND BURR TEETH!**

Please be extra careful when your fingers get close to any burr edge or burr teeth. Both, burr edge and teeth are very sharp and can easily cut and seriously harm you. Please keep your children away from the burr!

## HIGHLY INERT BURR SURFACE

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The **NITRO BLADE**®'s steel surface is highly inert and therefore performs with absolute neutrality.

Unlike typical burr sets, **NITRO BLADE**® avoids premature oxidation of and reaction with the beans during the grinding process, preserving the complex flavor and sensory characteristics of high quality coffees.

**NITRO BLADE**®'s unique physical and chemical properties

make it the top choice for all serious coffee brewers and baristas.

Try your **C40 MK4 NITRO BLADE®** with salt and pepper or other dry herbs. You may be surprised about the grind result. Freshly ground seasoned salt powder – extremely tasty!

Just make sure you clean it properly if you use it with strongly fragrant herbs and spices before you go back to grinding your coffee.

## **COFFEE & TEA**

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**NITRO BLADE®** is an excellent grinder for both coffee and tea. Yes tea! The special burr geometry in combina-

tion with the highly inert stainless steel blades give you a tool to discover new flavor dimensions.

## **DRIVE TRAIN**

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The central axle is fixed and supported by two micro ball bearings for better distribution of force and grind momentum. Both micro ball bearings are encapsulated with rubber for protection and smooth operation. The crank is made of stainless steel and can be removed to fill the **C40**.

The polymer disc on the crank is press-fitted into place with no need for glue, so it can be adjusted if you like.

**"... COMANDANTE® GAVE ME THE BEST PARTICLE DISTRIBUTION  
FOR WINNING THE WORLD BREWER'S CUP!"**

杜嘉宁 Du Jianing | World Brewers Cup Champion '19

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## **100% NATURAL WOOD**

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The wooden knob is made by a friend in Germany's Black Forest. It is made of 100% natural oak wood and is mounted with a push-button mechanism onto the crank.

You can remove it and click it back on. The shape of the wooden knob has been designed for a comfortable and solid feel during grinding. We love oak's unique & beautiful grain structure.

All wooden surfaces have been treated with a child-safe, natural wax-oil.

## **FOOD SAFE POLYMER (BPA-FREE)**

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All burr frame parts are made with BPA-free high-performance polymers, which are very robust

and extremely shatter-resistant. The polymer compounds have been tested by third-party laboratories and the results have demonstrated that they are free of estrogenic and androgenic activity. These materials are very safe for holding your precious coffee beans.

## **BEAN JAR**

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The Bean Jar at the bottom holds at least 40 grams of roasted coffee beans.

With your grinder you get a brown glass Bean Jar and a clear polymer-glass Bean Jar. Both are food safe and have their own advantages. The Jars are perfect storage devices and you can easily clean them with hot water. Please just be careful not to burn yourself!



## GRIND SELECTION DIAL

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The grind selection dial has been designed like a three-legged star with a proper click action to lock in each grind setting.

We use three independent, micro steel ball units to assure balanced pressure on the burr cone. This is located at the bottom of the **C40**.

Use three fingertips and turn the star clockwise to get a finer grind or counter-clockwise for a coarser grind. The click action firmly locks in your preferred grind setting.

But please be careful with your fingers when you operate close to the burr edges. All burr edges of **NITRO BLADE®** are extra sharp. You can easily cut and harm yourself if you are not careful.

## PLEASE BE CAREFUL!

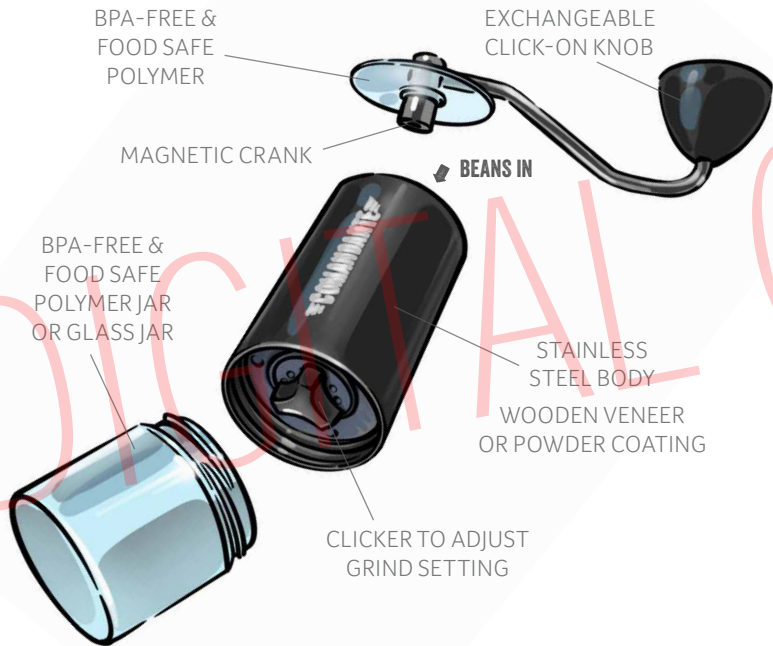
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- Please be extra careful when you use this coffee grinder. The attached glass Bean Jar may break when it hits a hard surface like the floor. Broken glass is dangerous and can seriously harm you!
- Please handle your grinder carefully – dropping the grinder from a height may lead to damage.
- Please don't let children play with this coffee grinder. It is heavy, it has very sharp blades and a glass Bean Jar which can break!



**WARNING**

Please **do not adjust or remove** the three screws on the bottom of your grinder. They have been carefully and perfectly calibrated by our team of production experts. Doing so could de-calibrate or even damage your grinder.



## HOW TO USE

Take the magnetic crank off your **COMANDANTE**<sup>®</sup>, fill the grinder with beans, and reattach the crank.

Adjust the grind setting by holding the crank and grinder body still with one hand, and turning the three-legged clicker with the other.

Clockwise to go finer, anti-clockwise to go coarser.

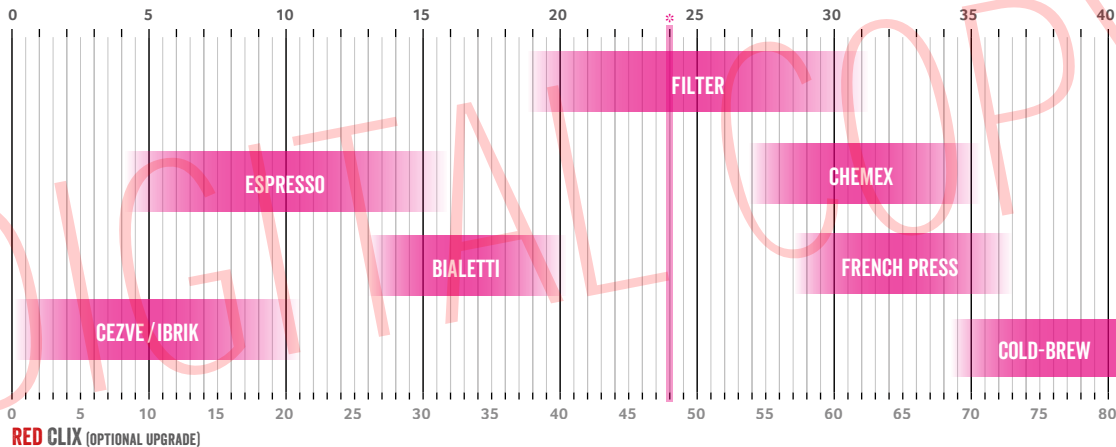
To keep track of your setting, start with the burrs touching/closed ('click zero') and count each click as you turn anti-clockwise to open the burr.

The higher the number of clicks, the coarser the setting.

A guideline on where to start for various brewing methods. Taste and adjust – trust your palate.

\*Factory setting when you unpack your new grinder is 24 clicks.

### C40 STANDARD CLICKS



## GRIND SETTING GUIDELINES

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There are many ways to brew a nice cup. **What methodology and recipe you want to use is a matter of personal taste.**

To start your coffee making experience, we put some click-setting guidelines for you on the chart opposite.

Since we don't know what kind of coffee varietal and roast color you will encounter, we encourage you to start in the middle of the marked area for a specific brewing technique and work yourself up or down based on your taste experience.

### **DON'T LET YOURSELF BE SCARED BY STRICT BARISTA EXPERT RULES.**

We encourage you to find your own coffee making style... with your favorite bean, your water temperature and your brewing recipe. Grinding and brewing your own coffee should be fun!

If you have questions or if you need help, speak to a friendly coffee roaster or just give us a call.

We want you to be happy and enjoy your coffee making journey.

## MORE INFO

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For care instructions, video-tutorials with tips and tricks, FAQs, and **instructions in other languages**, please head to our website.

### **Other questions or a problem?**

Please visit the support section of our website and contact us or one of the Official Support Partners for your region.

**COMANDANTE®** has an extensive range of accessories and spare parts.

We are always happy to help!

SCAN ME





WELCOME TO THE FAMILY  
WELCOME TO THE COMMANDANTE  
WELCOME TO THE COMMANDANTE  
WELCOME TO THE FAMILY

## DATA SHEET

Burr geometry: Comandante Nitro Blade® Z15MB-V7LC-DSE -200

Burr material: high-nitrogen Nitro Blade® stainless steel

Bean Thruput average: > 1 Bean per turn at < 3,0 Nm

Body: stainless steel (plus wooden veneer or powder coating)

Axle & Crank: stainless steel

Crank knob: 100% natural oak wood (handmade in the Black Forest)

Wood surface treatment: natural-based wax-oil (suitable for children's toys)

Engine-frame: high performance polymer (BPA-free)

Axle bearing: 2x stainless steel micro sealed ball bearing cartridges

Bean Jar: glass & high performance polymer (BPA-free)

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[WWW.COMANDANTE-GRINDER.COM](http://WWW.COMANDANTE-GRINDER.COM)