

Product Features



Patented Burrs

078: Turbo Burrs enabling high grinding uniformity078s: Flat Burrs compatible for both pour over and espresso



Patented fines cleaner mechanism

First compact rotary knocker to shake fines



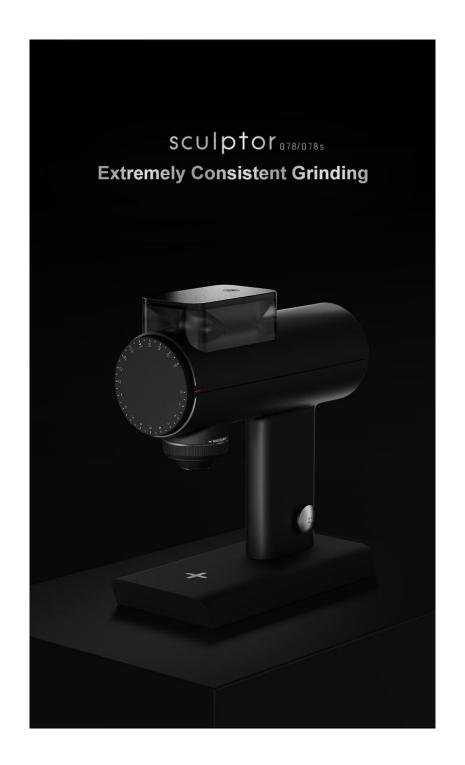
Magnetic Assembly

Lid and Catch Cup magnetically attached



Adjustable speed

set different revolutions for different grinding experience



sculptor 078/078s Patented Turbo/Flat Burrs

Turbo Burrs:

Come with three layers of teeth (arc, vortex and burr teeth) to cut beans fast and consistently, and at the same time, effectively reduce fines caused by squeezing the coffee beans.

Flat Burrs:

With the well-designed innovative flat burrs, suitable for fine grinding required by espresso, and at the same time providing high uniformity for pour over.



Turbo Burrs 078

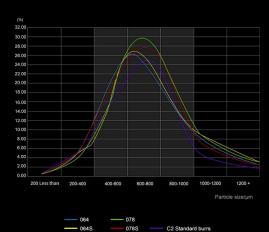


Flat Burrs 078S

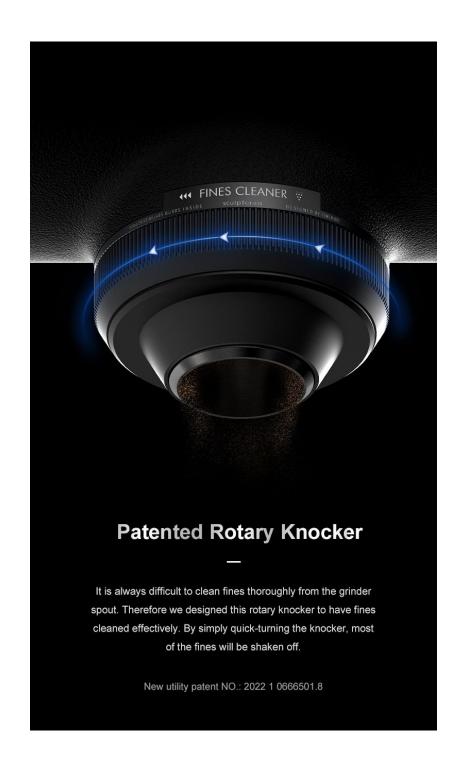
Particle Size Distribution

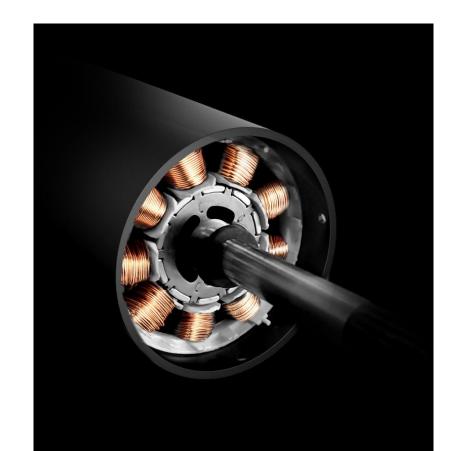
Unit ((µm)	<200	200-400	400-600	600-800	800-1000	1000-1200	1200 +
064 Ratio	8.41%	13.64%	32.34%	25.64%	13.83 %	4.51%	1.6%
064S Ratio	9.07%	12.62%	26.64%	28.16%	13.67%	5.13%	4.71%
078 Ratio	9.28%	11.31%	27.53%	32.74%	16.13 %	2.86%	0.05%
078S Ratio	9.04%	13.61%	29.36%	27.03%	15.88 %	2.71%	2.37%
C2 Ratio	14.59%	16.53%	26.48%	29.38%	8.88 %	2.33%	1.81%

Due to limited lab conditions, the data from QICPIC laser analyzer are for your reference only, which may differ from tests made by hand-sifting.



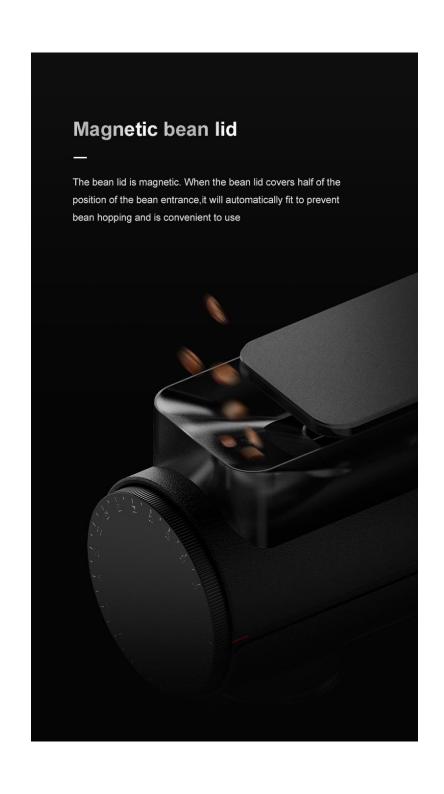
Conclusion: compared with regular burrs in the market, our Sculptor series have a more concentrated particle size distribution. As shown in the graph, most ratios of the sculptor series are gathering especially between 400-1000µm.





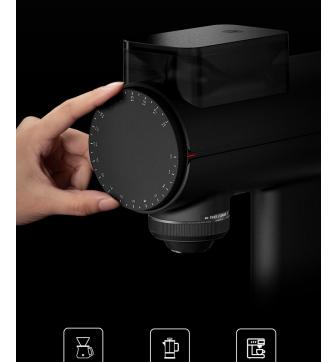
Sensory brushless motor

We adopt this more expensive brushless motor with PID control and Hall components which can only be found among high-end brands. Compared with brushed motor, brushless motor rotates without contacting the stator, therefore is zero-friction, and enables a longer lifespan and a more stable usage (does not shake during operation).



36 clicks grinding steps for your options

Turn the dial with a scale to adjust the coarseness. You can read the value pointed to the red mark on the side. If it's smaller, the coarseness is finer and vice versa.





French Press

Espresso

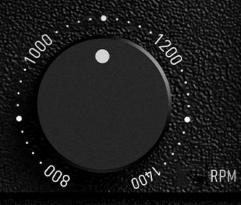






The speed adjustment

Adjustable speed from 800-1400 RPM





Product Parameters





NAME:

Sculptor 078/078s TIMEMORE Electric Coffee Grinder

COLOR:

Black or White

Voltage: Rated power:

220V 400W

MATERIAL: WEIGHT:

Aluminum Alloy 6.5 KG

Stainless Steel + PCTG

Dimensions L*W*H (mm):

261mm x 118mm x 294mm

Catch Cup Size:

58mm*100.5mm

Warning:

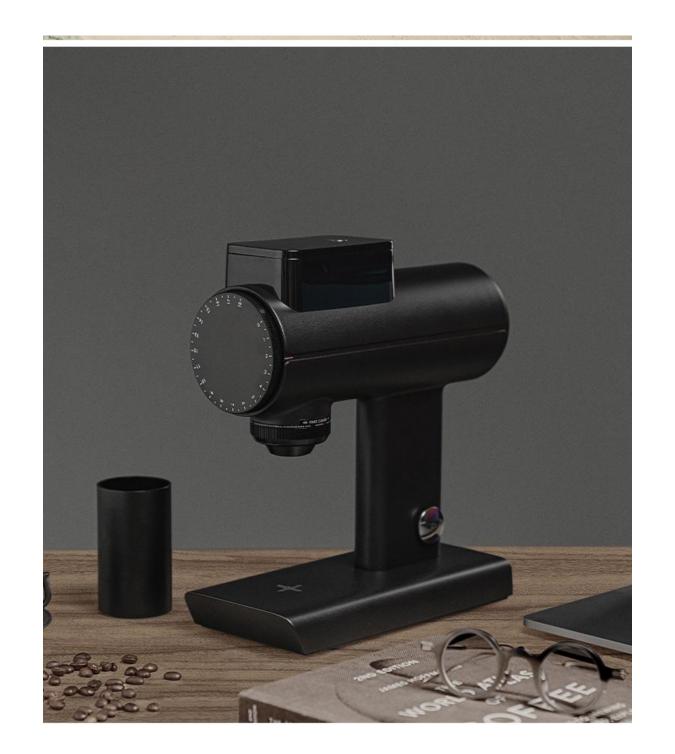
No washing the grinder with any liquid like water. Kindly clean it with a brush

Professional and Beautiful









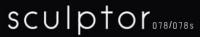












TIMEMORE electric coffee grinder



Shows Originality

Patented burrs: Turbo burrs for 078 and Flat burrs for 078s. Sensory

brushless motor: more stable and longer lifespan.

Rotary knocker: collect and clean the fines effectively.

Adjustable RPM: free to choose between 800-1400 RPM.

Factory test

We test each grinder before the shipment to ensure grinding quality of each device.

Therefore, there might be some fines stuck inside, which is normal. The grinders sold in our store are all brand new products.

About cleaning

Please clean with a brush or an air blower. It's not recommended to disassemble or replace the grinding blades and other internal parts. Due to the problems caused by self-disassembly, we only provide paid corresponding after-sales service.