

COMM 2312: Technical and Professional Communication

Section 112

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Assignment 1: Technical User Manual

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2.0 Introduction to Baratza and the Encore Product

The history of the Baratza company is one of the reasons for the evolution specialty coffee in the United States and abroad. Founded in 1999 by Kyle Anderson and Kyra Kennedy, the company was established on a core set of values that prioritized technical innovation, environmental sustainability, and a respect for the user. Before founding Baratza, Kyle Anderson had already established himself as a leader in the coffee equipment industry, having founded Acorto a company known for automatic commercial espresso machines in 1990. When Anderson and Kennedy launched Baratza, their initial focus was on importing high-end home espresso machines, but they soon identified a significant gap in the market: the lack of high-quality, precise, and affordable home coffee grinders.

The Encore is engineered to be the first step in a user's filter brew journey, providing 40 individual grind settings that allow for precise control over the extraction process. By utilizing 40mm conical burrs and a high-torque DC motor, the Encore achieves a level of grind uniformity that was previously unavailable to the home consumer at its price point.

This manual aims to facilitate that journey, providing the reader with a comprehensive guide that is both accessible and technically rigorous, ensuring that the transition from whole bean to brewed coffee is a rewarding experience.

3.0 Procedural Steps: Initial Setup, Unboxing, and Assembly

The goal of this section is to guide a first time user through the complex problem of initial assembly. Many users experience frustration when their new grinder does not turn on; 90% of the time, this is due to an improperly seated hopper or burr.

3.1 Unboxing and Initial Inspection

Problem: Residue or dust from the factory may be present on the components.

Solution: Perform a preliminary cleaning of all non-electrical parts.

Methods:

- Carefully remove the grinder and all accessories from the packaging.
- Hand-wash the Hopper Lid, Bean Hopper, Silicone Gasket, and Grounds Bin in warm, soapy water.
- **WARNING:** Do not wash the Removable Ring Burr in water. Dry it with a clean cloth or brush only to prevent rust.
- Dry all components thoroughly before proceeding.

3.2 Assembly Procedure

Problem: The grinder will not activate if the safety interlocks are not engaged.

Solution: Follow these specific steps to ensure the ring burr and hopper are locked.

Methods:

- Step 1: Locate the ON/OFF knob and press it firmly onto the switch stem on the right side of the unit.

- Step 2: Place the Ring Burr into the grind chamber. Ensure the red tab on the burr is pointing toward the grind setting 30 on the housing.
- Step 3: Fit the Silicone Gasket on top of the ring burr. Align the gasket notches with the burr tabs and press down until it is seated securely.
- Step 4: To install the Hopper, align the silver grind setting indicator with the silver triangle marker on the case (near setting 40).
- Step 5: Press down on the hopper and rotate it clockwise to at least setting 20. You should hear several clicks. If the hopper will not rotate, ensure the black adjustment ring inside the unit is turned fully counter-clockwise before trying again.

3.3 Seasoning the Burrs

New burrs may have a metallic taste or produce slightly inconsistent grinds until they have been used. To solve this, season the burrs by grinding approximately 1 pound of inexpensive coffee beans. Discard these grounds, as they are for conditioning the metal and may contain manufacturing residues.

4.0 Glossary of Technical Terms

To ensure all readers can follow the manual without confusion, the following are industry specific terms are defined below.

Adjustment Ring: The internal black plastic ring that the hopper attaches to; it moves the burrs closer or further apart.

Burrs: The abrasive cutting surfaces in a grinder. Conical burrs consist of a cone shaped inner piece and a ring shaped outer piece.

Calibration: The act of adjusting the grinder's internal settings so that the external numbers (1-40) match the expected particle size.

Extraction: The chemical process of water dissolving the flavors and oils from ground coffee.

Fines: Very small coffee particles that can clog filters and cause bitterness. High-quality grinders like the Encore produce fewer fines.

Hopper: The clear plastic container on top of the grinder where whole beans are stored.

Micro-adjustments: Very small changes to the grind size, essential for perfecting espresso.

Pulse: A short burst of grinding activated by a button on the front of the Encore.

Seasoning: Running coffee through a new grinder to prep the metal burrs for use.

Yield: The final amount of liquid coffee in your cup after brewing.

Zero Point: The setting where the burrs are physically touching and no grinding is possible.

5.0 Universal Safety Standards

This section outlines the safety standards and precautionary measures required to operate the Baratza Encore safely.

5.1 Definition of Safety Signal Words

Signal Word	Color	Severity Level and Meaning
DANGER	Red	Indicates an immediate hazard which will result in serious injury if the safety measures are not followed.
WARNING	Orange	Indicates a potential hazard which could result in serious injury if the safety measures are not followed.
CAUTION	Yellow	Indicates a potential hazard which could result in minor or moderate injury if the safety measures are not followed.
NOTICE	Blue	Indicates important information related to equipment maintenance or property damage.

5.2 Fundamental Safety Warnings

The following instructions are critical for user safety.

DANGER: Risk of Electric Shock

- **Voltage Requirements:** Use this appliance only with AC current and the correct voltage. Refer to the label on the base of the grinder to confirm the voltage requirements for your specific model.
- **Immersion Warning:** Do not immerse the grinder housing, power cord, or electrical plug in water or any other liquid.
- **Maintenance Safety:** Always unplug the electrical supply cord from the wall outlet before performing any cleaning, assembly, or disassembly.

WARNING: Moving Mechanical Parts

- **Sharp Burrs:** The grinding burrs are made of hardened steel and are extremely sharp.
- **Pinch Points:** Keep hands, hair, and clothing away from the hopper and the grind chamber while the motor is in operation.
- **Automatic Protection:** The motor is equipped with a thermal safety device that shuts the unit off if it overheats.

CAUTION: Proper Usage and Limitations

- **Intended Use:** The Baratza Encore is designed exclusively for grinding roasted whole coffee beans.
- **Child Safety:** This appliance is not intended for use by children under the age of 8.
- **Environmental Constraints:** Do not use the appliance outdoors or on moving vehicles or boats.

NOTICE: Equipment Protection

- **Clog Prevention:** Do not allow the ground coffee to exceed the maximum fill line on the grounds bin.
- **Adjustment Rule:** Always adjust the grind size while the motor is running or when the hopper is completely empty.

6.0 Product Identification and Technical Specifications

A clear understanding of the Encore's components is necessary for effective troubleshooting and day to day use.

6.1 Component Diagram and Descriptions

Component Name	Description and Function
Hopper Lid	A plastic cover that seals the bean hopper to keep coffee fresh and prevent debris from falling into the burrs.
Bean Hopper	A removable container that holds up to 8 oz of whole beans. Rotating the hopper adjusts the grind size.
Removable Ring Burr	The stationary upper burr. It features a red tab for proper alignment during reassembly.
Conical Burrs	40mm stainless steel burrs that crush coffee beans into uniform particles. These are the core of the grinding system.
Pulse Button	A front-mounted button that activates the motor only while it is being pressed, ideal for small adjustments.
ON/OFF Switch	A side-mounted knob for continuous grinding, typically used for larger batches.
Grounds Bin	A removable container that catches the ground coffee as it falls through the discharge chute.

