

sculptor^{078/078S}

TIMEMORE electric coffee grinder

Specially built for pour over/espresso

Like a sculptor

Carefully sculpt each piece of ground coffee



Product Features



Patented Burrs

078: Turbo Burrs enabling high grinding uniformity

078s: 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

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Extremely Consistent Grinding



sculptor 078/078S

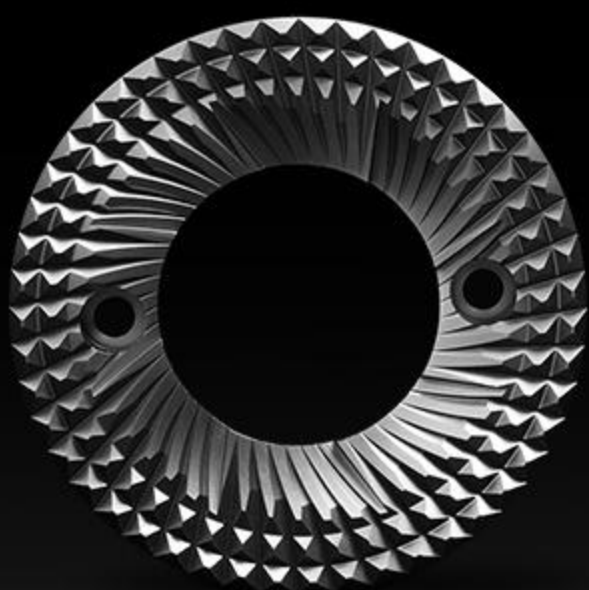
Patented Turbo/Flat Burrs

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

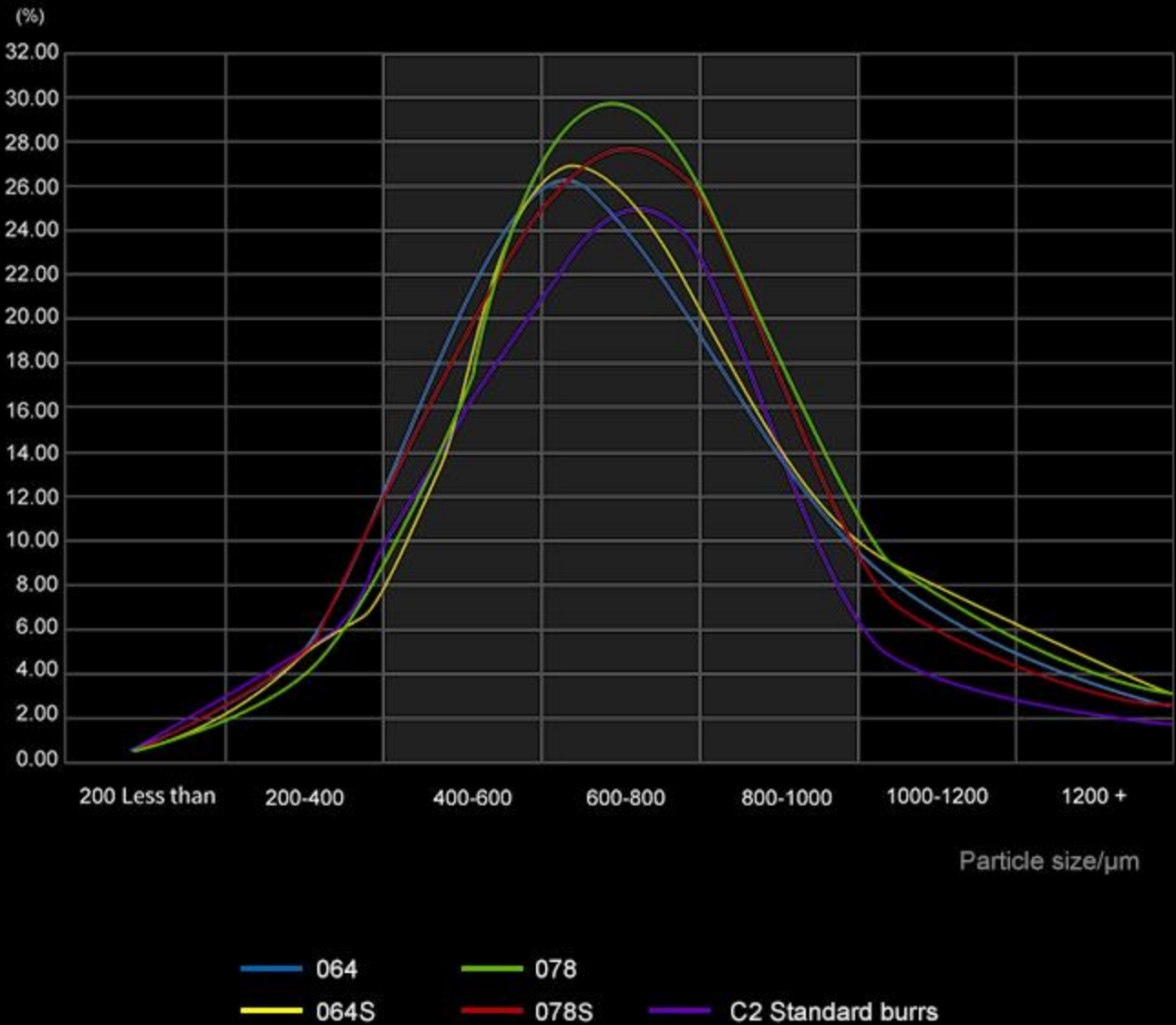


Flat Burrs 078S

Particle Size Distribution

Unit ((μ m)	<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 400-1000 μ m.



Patented Rotary Knocker

It is always difficult to clean fines thoroughly from the grinder spout. Therefore we designed this rotary knocker to have fines cleaned effectively. By simply quick-turning the knocker, most of the fines will be shaken off.

New utility patent NO.: 2022 1 0666501.8



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).

Magnetic bean lid

The bean lid is magnetic. When the bean lid covers half of the position of the bean entrance, it will automatically fit to prevent bean hopping and is convenient to use



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.

078: 36 steps 078S: stepless



Pour over Coffee



French Press



Espresso

Details

Slim-fit body design

It's compact and you can place it at home or at your cafe.



Magnetic container

The magnetic container can move automatically
to the center smoothly and accurately



Metal polished buttons

One-click to start



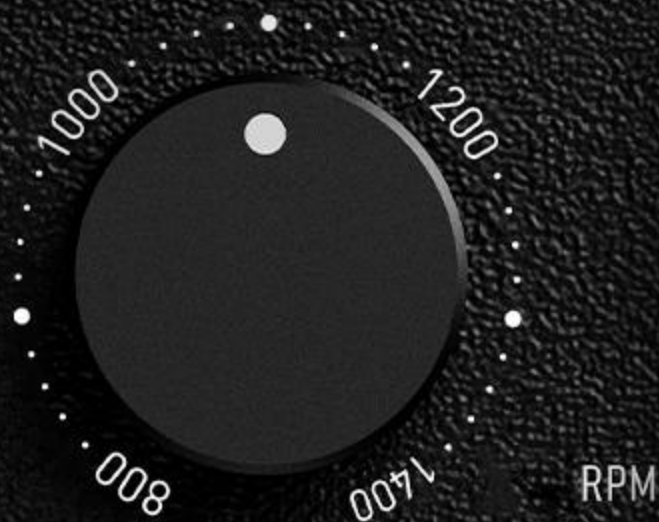
Heat dissipation design

Fast temperature dissipation



The speed adjustment

Adjustable speed from 800-1400 RPM





Product Parameters



NAME:

Sculptor 078/078S TIMEMORE Electric Coffee Grinder

COLOR:

Black or White

Voltage:

220V

Rated power:

400W

MATERIAL:

Aluminum Alloy

Stainless Steel + PCTG

WEIGHT:

6.5 KG

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







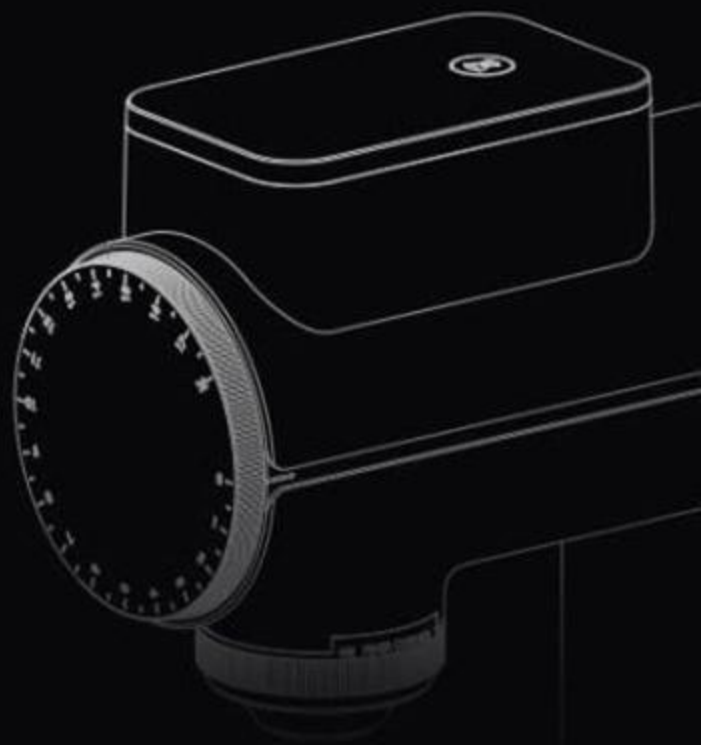






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Shows Originality

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.