

CHESTNUT C Series

C, CLEARLY.

A completely redesigned adjustment dial.

New burrs with clarity you can taste.

Two striking new finishes.

This is the C-series, turned up.



● Chestnut **C5 Esp pro**

● ○ Chestnut **C3S Pro**

● ○ Chestnut **C5 Pro**

Life Tested, Champion Approved

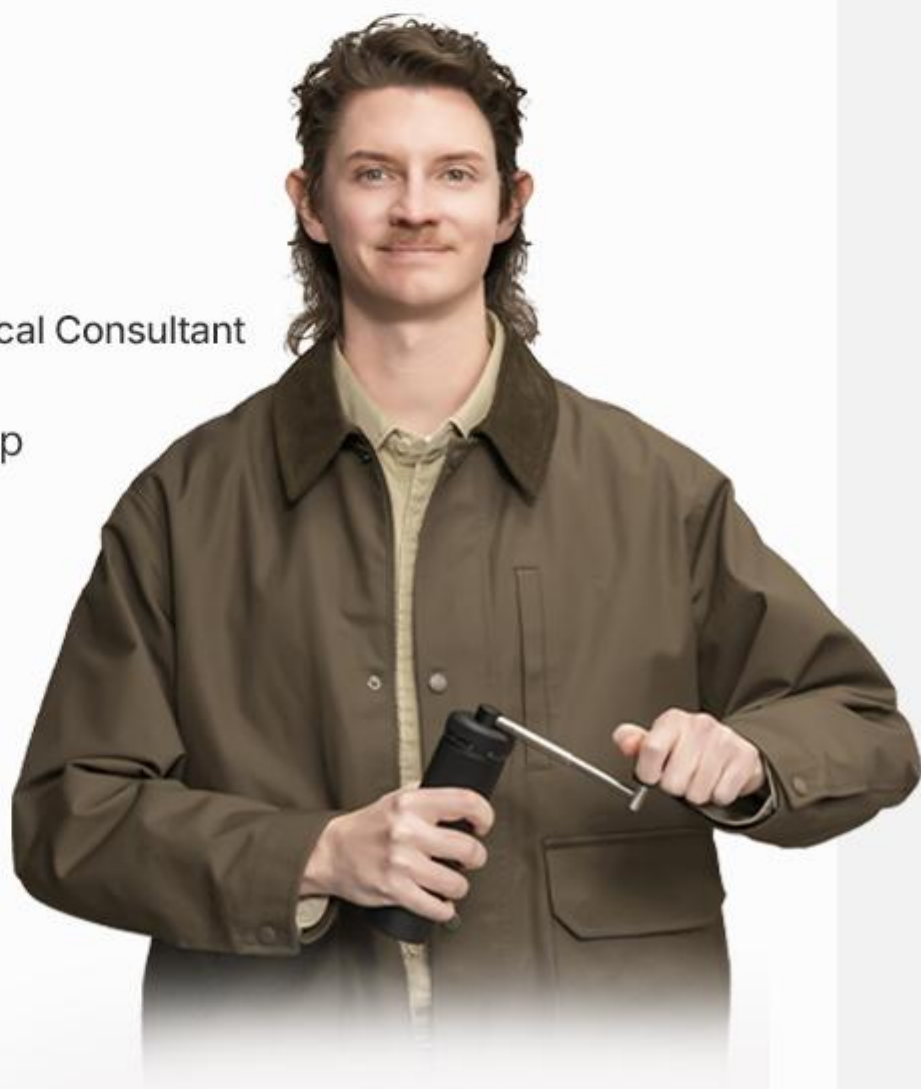
C5 Pro's tighter grind profile lifts the ceiling on extraction — bringing greater clarity, standout sweetness, and a finish that wins.



Matt Winton

TIMEMORE Grinder Technical Consultant

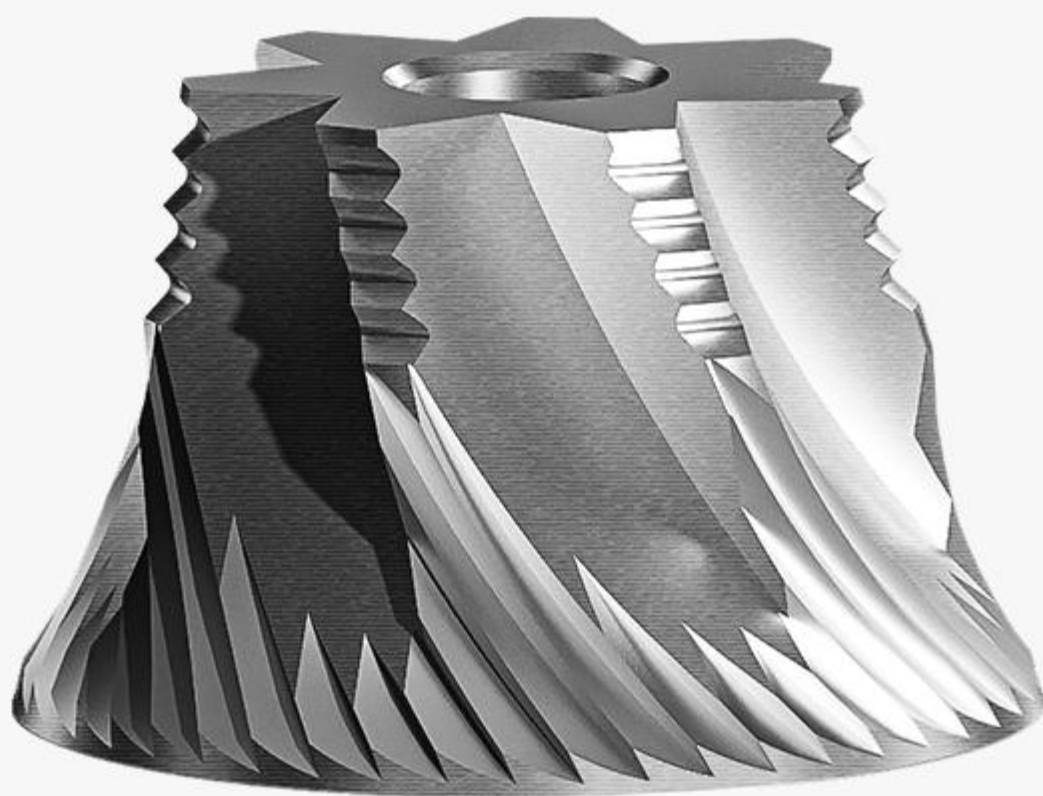
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2021 World Brewers Cup
Champion (WBrC)



Compact Size Serious Flavor

A grinding path 16.23% longer than the previous-gen S2C660 improves consistency across brew methods.

More fines where espresso needs them. Fewer where pour-over doesn't.



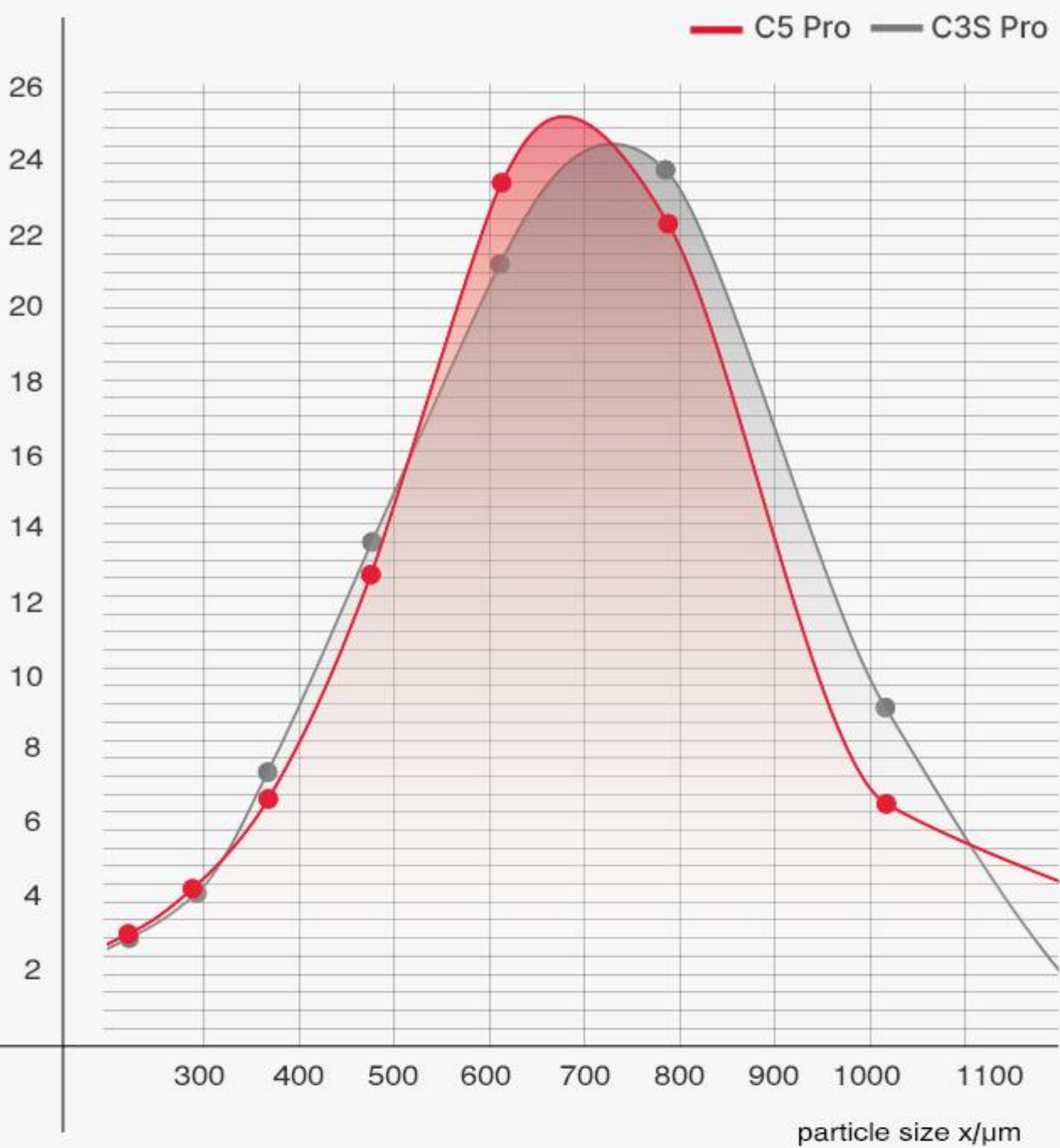
Utility Patent Number: ZL 2020 2 0131549.5



*The C5 series excels with traditional espresso roasts. Light-roasted or single origin beans may be harder to grind by hand due to their higher density.

S2C-042-III

Coffee Particle Size Distribution



From Chestnut C3 Pro to C5 Pro, we've pursued a grind profile that balances conical sweetness with analytical clarity. **C5 Pro is our most refined expression yet.** A 5% improvement in grind consistency over C3S Pro allows for higher extractions without astringency — and a cup that holds up as it cools.

Made for the Grind



SUS420

Hardened Stainless Steel







5-Axis CNC

Manufacturing Process

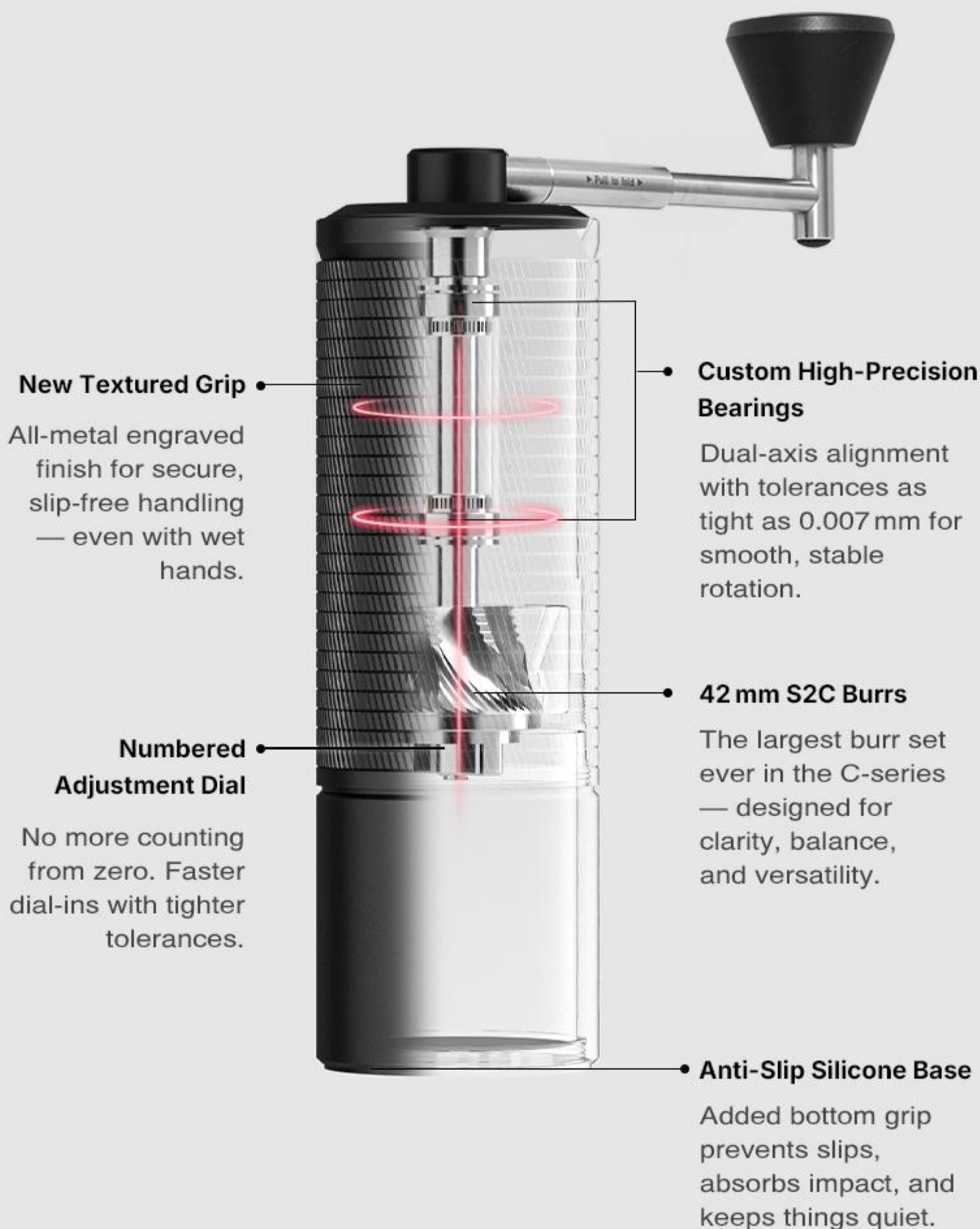


55-58 HRC

Industry Standard Sharpness

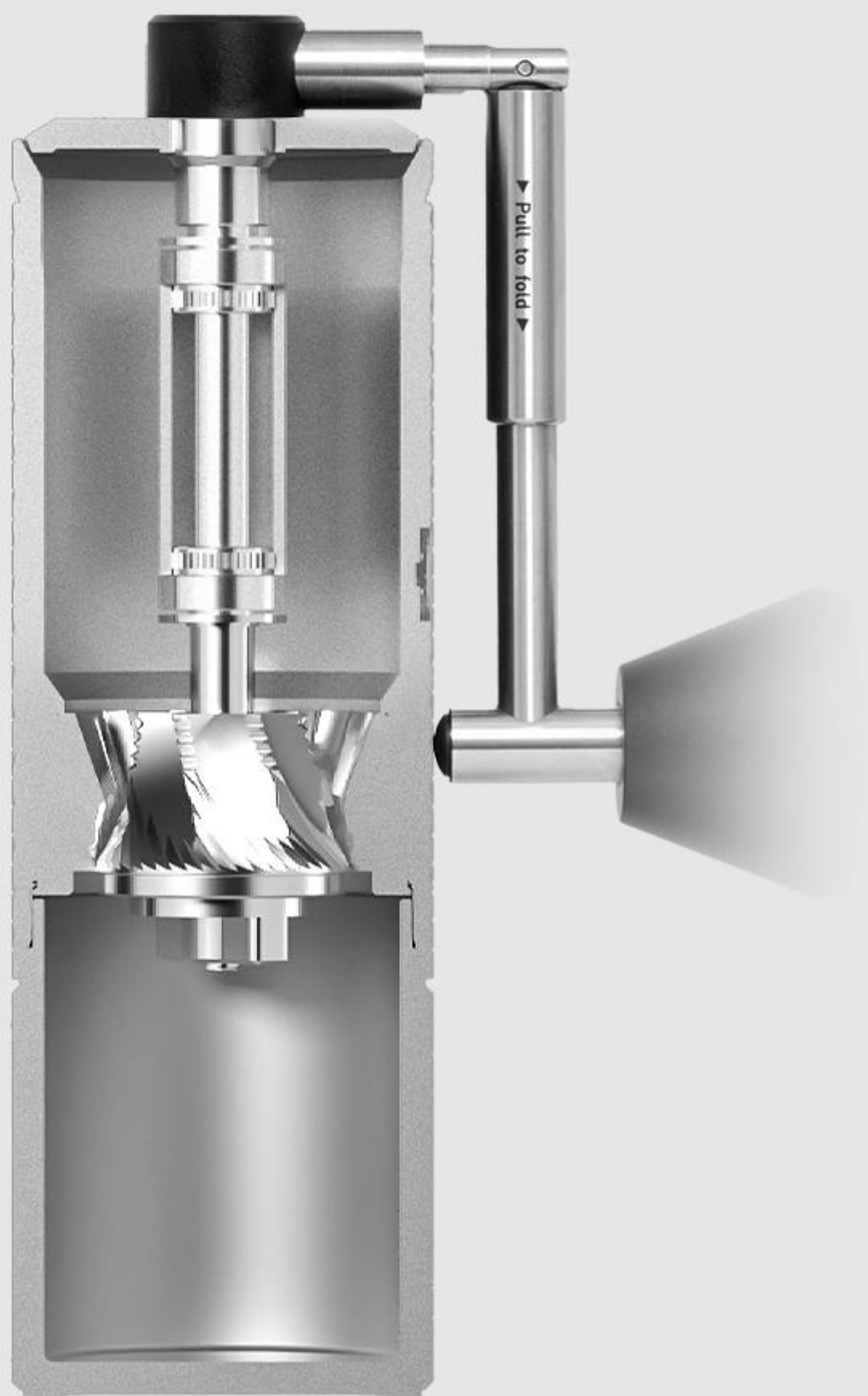
				
Model	C3S Pro	C3 Esp Pro	C5 Pro	C5 Esp Pro
Color	○ ●	●	○ ●	●
Burr Set	S2C660 SUS 420 Φ38 mm	S2C660 SUS 420 Φ38 mm	S2C-042-III SUS 420 Φ42 mm	S2C-042-III SUS 420 Φ42 mm
Adjustment Precision	0.0833 mm /click 12 clicks / revolution	0.0233 mm /click 30 clicks / revolution	0.031 mm /click 48 clicks / revolution	0.015 mm /click 50 clicks / revolution
Grind Uniformity	★★★★	★★★★	★★★★	★★★★
Flavor Profile	Clear, layered, complex	Clear, layered, complex	Brighter acidity, better balance, distinctive clarity	Brighter acidity, better balance, distinctive clarity

Improvements, Inside and Out



Utility Patent Number: ZL201620488714.6

All-Metal Construction



C5 Pro's unibody doesn't flex, flake, or flinch.
It's made to grind. And keep grinding.

XL Funnel Design



A flared opening and slightly taller body make it easier than ever to dose coffee.

30 g Capacity Grind Chamber



Roomier. Cleaner. Built for easier
loading and maintenance.

Slim, Textured Body



A refined, grooved engraving and compact 53mm body offer a confident, effortless grip.

Grippy Silicone Base



Reduces slip and dampens noise for
a stable, silent grind.

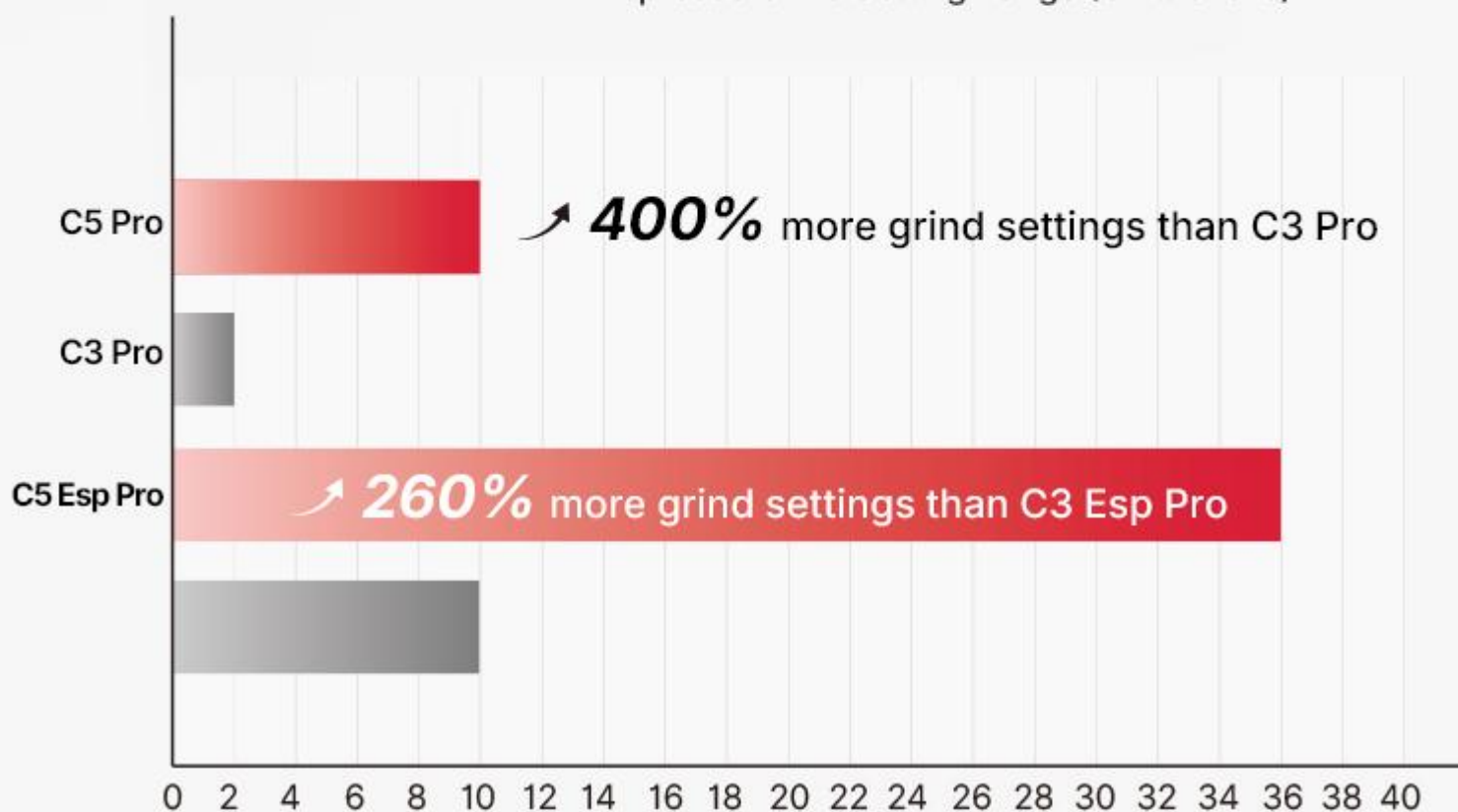
Compatible with Espresso and Moka

Both C5 Pro and C5 Esp Pro handle traditional Espresso and Pour-over with ease.

C5 Esp goes further — with a refined central axle and adjustment mechanism, offering 15-micron precision per click and 50 steps per rotation. More control. More flexibility. More room to dial in the perfect shot.



Espresso Grind Setting Range (Unit: Clicks)



Utility Patent Number: ZL201620488714.6

Better Dials for Better Coffee



*Shown: C5 Pro Adjustment Dial

C3S Pro



Classic Stepped Dial

Grind for espresso to French press across a variety of settings.

C5 Pro



Numbered Stepped Dial

C5 Pro's numeric alignment makes dialing in faster, easier, and more accurate.

Note: A minor deviation (± 2 clicks) when returning to zero is normal.



Espresso / Moka



Pour-over



French Press

C3S Pro	7-8 clicks	13-16 clicks	17-20 clicks
C5 Pro	5-8 clicks	10-14 clicks	14-17 clicks



*Shown: C5 Esp pro Adjustment Dial

C3 Esp Pro



Numbered Espresso Dial v1

Delivers **0.0233 mm** per click, giving home brewers access to espresso grind precision at an approachable price point.

C5 Esp Pro



Numbered Espresso Dial v2

Tightens and refines the thread pitch, achieving **0.015mm** per click, our finest yet, with **36 clicks** in a single rotation for ultimate control.

C5 ESP introduces a new grind adjustment dial for ultimate control:

X = full rotations / Y = numbered clicks / Z = micro-steps

Example: 1.6.2 = 1 rotation, 6 numbered clicks, 2 micro-steps



Espresso / Moka



Pour-over



French Press

C3 Esp Pro **0.8-1.1** Circles **1.4-2.0** Circles **2.0-2.3** Circles

C5 Esp Pro **0.5.0-1.2.0** **1.5.0-2.0.0** **2.0.0-2.4.0**

Note: A minor deviation (± 2 clicks) when returning to zero is normal.

Tech Specs



C5 Pro



C5 Pro / C5 Esp Pro



C3S Pro



C3S Pro / C3 Esp Pro

NAME

Chestnut C5 Series Grinder

COLORS

Matte Black / White

WEIGHT

Approx. 530 g / 640 g

CAPACITY

Max: 25 g

MATERIALS

420 Stainless Steel, Aluminum Alloy, Stainless Steel

DIMENSIONS

C5 Pro / C5 Esp Pro 159 mm * 53 mm * 163.5 mm

C3S Pro / C3 Esp Pro 147 mm * 52 mm * 159 mm

Note: Do not wash the grinder with water. Clean with a dry brush after use.

C Where Your Coffee Will Take You



