

MOMENTEM™

GRIND, SIFT, CUSTOMIZE, AND UPDATE YOUR COFFEE
EXPERIENCE WITH A DUAL-BURR MANUAL GRINDER

WELCOME COFFEE LOVER!

Congratulations on acquiring your brand-new MOMENTEM Coffee Grinder! At I'M NOT A BARISTA, our greatest joy comes from knowing you can savor a beautiful cup of coffee made with this exceptional grinder.

You now possess a remarkable piece of technology, crafted to elevate your coffee experience beyond anything you've encountered before.

MOMENTEM stands as a pioneering innovation – it's the world's first dual-burr, multi-step manual coffee grinder featuring a built-in sifter, adjustable crank, and chaff separator. This grinder is not just a product of meticulous design and engineering; it's a revolution in the manual grinding industry, seamlessly bridging vision and production.

But MOMENTEM is more than its technical specifications. It represents a new era in coffee engineering, offering a transformative experience both for your grinder and your cup of coffee. We've moved beyond incremental improvements to deliver a grinder that captivates and embodies the spirit of innovation.

Recent decades have seen repetitive trends in grinder design – similar shapes, mechanics, and components, with minimal advancements. MOMENTEM disrupts this cycle. Recognizing the physical effort in grinding coffee, we focused on creating an ergonomic, user-friendly experience. Our extensive research led us to discard the conventional tube design in favor of a sleek, unibody form. This design isn't just about aesthetics; it's about combining power, elegance, and technological innovation.

The MOMENTEM's two-step grinding system, with its slim, wine-bottle neck geometry, enhances the grip, making it more comfortable. The adjustable crank and slimmer gripping area are designed with ergonomics and human anatomy in mind.

This system features two conical burrs for pre-breaking and fine-cutting. The transition from one burr to the other is smooth, generating less heat compared to single-burr grinders and ensuring a more consistent feed of coffee particles. The built-in chaff separator removes unwanted flavors, while the catch cup sifter puts you in complete control of your grind.

With external adjustment rings, the burrs can be quickly tailored to your brewing method or recipe.

By delivering dynamic Particle Size Distribution, MOMENTEM allows you to alter your grind profile to extract the fullest flavor from your coffee.

We extend our heartfelt thanks to you for embracing this groundbreaking addition to the manual grinder market. Your support, along with that of our volunteers and the coffee community who believed in and inspired us, has been invaluable.

Here's to a richer, more flavorful coffee journey!

I'M NOT A BARISTA

Founder

Micky



OUR TEAM

Our team at MOMENTEM is a close-knit family, united by our shared passion for exceptional coffee. Every member, a true coffee enthusiast, has poured their expertise and love for coffee into every facet of the MOMENTEM grinder.

Being a small team means we're agile and innovative, focusing on meticulous details and ensuring a personal touch in every aspect of our work.

We owe immense gratitude to each team member whose hard work and dedication have brought the MOMENTEM grinder from a vision to a reality, enhancing the coffee experience for aficionados worldwide.

Team members:

Tigger Chaturabul, Marco Macario, Olga Sazonova, Elena Shapovalova, Elia Khlif, Alice Chen, and Micky Wang.

MOMENTEM

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MAIN COMPONENTS



External adjustment ring



Silicon sleeve with texture designed to provide extra grip while grinding



Unibody design, precision CNC from one piece of metal



Easy-assembly fine-grinding station



Multifunctional catch cup with strong magnets

Fine receiver



Adjustable crank with ergonomic design to enhance your grinding comfort



Conical burrs, hardened SUS 440C coated with Titanium Aluminum Nitride (TiAIN)



Built-in sifter with interchangeable sieves



Sifting lid

QUICK START

Dial In

STEP 1: ADJUST THE FINE-CUTTING BURR

Start by adjusting the fine-cutting burr to match your desired final grind size. Refer to the quick settings in the user manual for helpful tips and visual cues.

STEP 2: ADJUST THE PRE-BREAKING BURR

When grinding for espresso, it's crucial to adjust your pre-breaking burr. Failing to do this could result in the fine-cutting burr becoming clogged, or even damage to the grinder.

However, don't be afraid to experiment! Discover the flavor profiles resulting from faster or slower grinding, and find the pace that suits your taste best.



QUICK START

Set the grind size



ESPRESSO

3-5

3 (30 clicks)



AEROPRESS

1 R - Maximum

7-0



POUR-OVER

1 R - Maximum

1 R + (1-3)

R = ROTATION
NO. 1 = 10 CLICKS
NO. 2 = 20 CLICKS

TWO-STEP GRINDING

Two-step grinding essentially involves grinding coarsely first and then grinding finely. This is the basic way to use MOMENTEM – ensure the top pre-breaking burr grinds more coarsely than the fine cutting burr.

REVERSE GRINDING

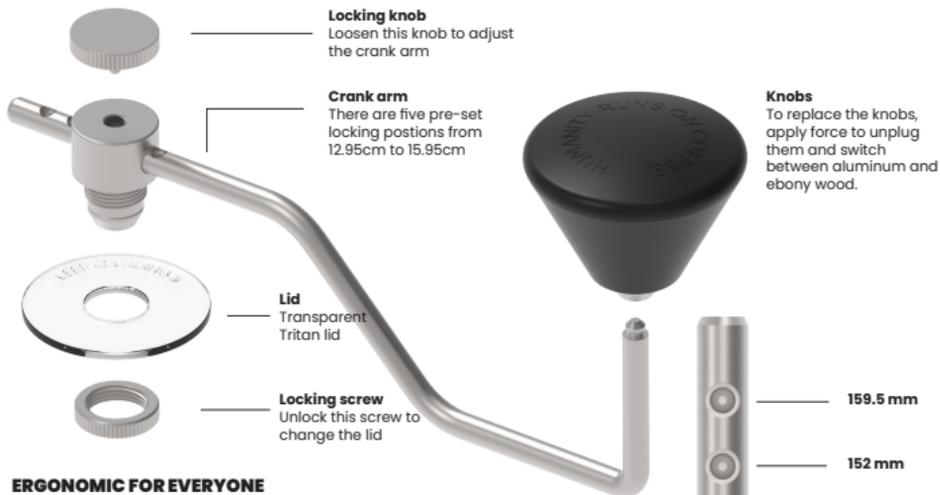
Introducing a different approach to grinding called “reverse grinding”. Instead of the traditional coarse grind followed by a fine one, this method involves starting with a fine grind and then proceeds to a coarse grind. Through our testing, we have discovered this interesting two-step grinding technique: first, using the pre-breaking burr to grind to your desired size, and

then use the fine-cutting burr to break down larger boulders. This process helps minimize the production of fines that typically occur during double-grinding, resulting in a more uniform particle distribution with fewer boulders.

It's important to note that this method requires a bit more time, but we encourage you to explore it once you're familiar with your MOMENTEM.

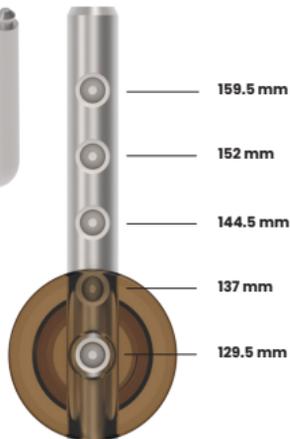
QUICK START

Adjust the crank



ERGONOMIC FOR EVERYONE

MOMENTEM not only considers diverse brewing methods but also takes into account the unique physical characteristics of the users. As coffee enthusiasts, we may share a common passion, but our arm lengths and hand sizes vary considerably. To address these differences, MOMENTEM features an adjustable crank arm that can be customized from 12.95cm to 15.95cm. This seemingly minor adjustment ensures a comfortable and personalized coffee brewing experience, highlighting that even the smallest changes can have a profound impact.



QUICK START

Sift with sieves



Default ring

The built-in sieve filter system that gives you complete control over your coffee's flavor by managing the coffee ground size. You can easily reintroduce the sifted fine coffee ground at any time to create your ideal flavor.

HOW TO INSTALL A SIEVE

1. Select your desired sieve filter.
2. Gently place the sieve inside the catch cup. The magnets will automatically secure it in place.

REPLACE OR REMOVE SIEVE

Remove the fine receiver, apply gentle pressure with your thumb to disengage the sieve from the catch cup.

Caution: The sieve is extremely delicate. Avoid using pointed objects or exerting force as it can cause damage.

FUN AND EASY BREWING

The built-in sifter makes it simple to grind and sieve your coffee simultaneously. As you grind, MOMENTEM naturally separates the fine grounds, collecting them in a dedicated receiver.

We've also included a versatile pad that doubles as a sifting lid, perfect for covering the catch cup during extra sifting.

NOT A FAN OF THE FILTER?

If the built-in sifter doesn't meet your preference, you have the option to utilize the default ring as an alternative. To proceed, follow the same installation process as the sifter. This will effectively fill any gaps and ensure that fine grounds don't accumulate in that area.

QUICK START

Dechaff

GRINDER SETTINGS

Based on our tests, the recommended default setting for the pre-breaking burr is approximately 1 full rotation and 20 clicks (No.2) on the external adjusting dial. However, please note that this setting may not be suitable for all types of beans due to variations in roast levels and bean types. We advise starting with this default setting and making small adjustments as needed to achieve the best possible results.

Caution: Grinding coarser than the dechaffer size can cause your grinder to clog. When an excess of larger coffee grounds accumulates above the fine-grinding station, it can cause the burr set to become dislocated and pop out.

On the other hand, grinding too fine can slow down the grinding process, produce an excessively fine powder, and introduce more chaff into your coffee.



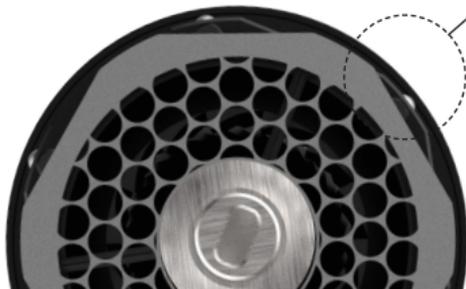
HOW TO INSTALL THE DECHAFFER?

- 1) Position the dechaffer over the fine-grinding station. Ensure that the shape of the sieve perfectly aligns with the hexagonally shaped magnets.
- 2) Once the dechaffer is correctly positioned, the powerful magnets will automatically secure it in place.

HOW TO REMOVE THE DECHAFFER?

- 1) Gently rotate the dechaffer until it becomes misaligned.
- 2) Proceed by lifting one corner of the dechaffer, followed by the other corners, taking care not to apply excessive force.

*Exercise caution during this process, as the dechaffer is constructed from thin SUS410 material, and improper handling can potentially bend or damage the sieves.



RECOMMENDED TESTING PROCEDURE

We recommend conducting a quick test before using the dechaffing feature. Follow these steps:

- 1) Remove the fine-cutting station from the grinder.
- 2) Add coffee to the grinder and place it securely on a flat surface.
- 3) Grind the coffee and observe the particle size without the second step of grinding.
- 4) Compare the particle size with the size of the dechaffing holes.

This extra step may take a few minutes, but it will help you achieve the best possible results. By following this testing procedure and starting with the default settings, you can ensure the desired particle size and optimal performance of the dechaffing feature.

*Utilizing the dechaffer might cause a slight reduction in your grinding speed.

*Please note that using the dechaffer does not promise 100% chaff-free coffee as chaff shapes and sizes are inconsistent.



TIPS

Occasionally, particles may become clogged on top of the sieve. In such situations, moving the grinder rapidly up and down can help to relocate the coffee grounds inside the grinder. This will encourage any clogged particles to travel through the sieve and prevent them from blocking the grinder.

QUICK START

Reassembly

HOW TO RESET THE BURRS

Follow the steps outlined below to safely reset your burr set after cleaning your grinder.

1. Begin by adjusting the external ring dial to the minimum setting. It's important to proceed carefully here - avoid over-rotating the adjustment ring to prevent potential damage to the adjustment system.

2. Align the small marking line above the '0' on the ring dial. Subsequently, push the burr upward into the grinder body. As you do this, ensure the hexagonal shapes align with each other.

3. If the burr set cannot be completely pushed back, simply rotate the crank in a counterclockwise motion. This rotation of the first axle will help you locate the locking position that will enable the axles to connect successfully.

Your burr set should now be successfully reset. Always remember to execute these steps with care to maintain the functionality and longevity of your grinder.



QUICK START

Special Brewing Recipes

TWO STEP-BREWING

In this coffee brewing process, we employ MOMENTEM's catch cup with a 600 μ m sieve filter and a medium-sized chaff remover. Sticking to the traditional 1:16 ratio with 15g of coffee, we grind the beans to yield approximately 14g of coffee larger than 600 μ m and 1g smaller than 600 μ m.

Start by brewing the coarser particles longer to draw out a rich body and lively acidity. Then, introduce the finer particles to add a touch of sweetness, avoiding any risk of over-extraction.

This process results in a complex, balanced coffee flavor that is sure to delight your cup after cup.

1. Start by blooming the 14g of coffee (>600 μ m) for a duration of 35-45 seconds.
2. Aim for 100ml of water at around the one-minute mark.
3. The goal is to reach a water volume of 160ml by 1:40.
4. Then add the finer coffee grounds that are less than 600 μ m.
5. Complete the pour, aiming to finish between 2:20 and 2:40.

This special brewing method has the power to transform your everyday coffee into a remarkable brew. Why is it so effective? It enables optimal extraction of acidity from medium-coarse and coarse coffee while preventing over-extraction from the finer grounds. The best part is, you can always tweak the sweetness level to your liking, effortlessly creating a coffee experience that is truly your own.



SHARE YOUR RECIPES

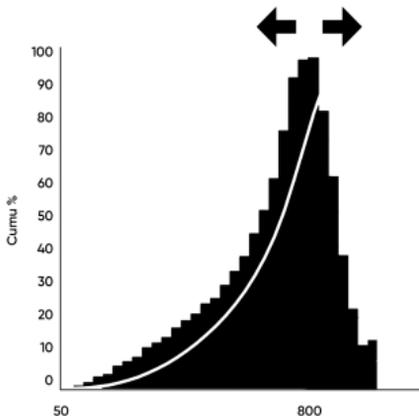
If you stumble upon an incredibly enjoyable and delectable brewing recipe, simply scan the code and kindly share it with us.

COFFEE SCIENCE POWERED BY **BETTERSIZE**

Dynamic particle distribution

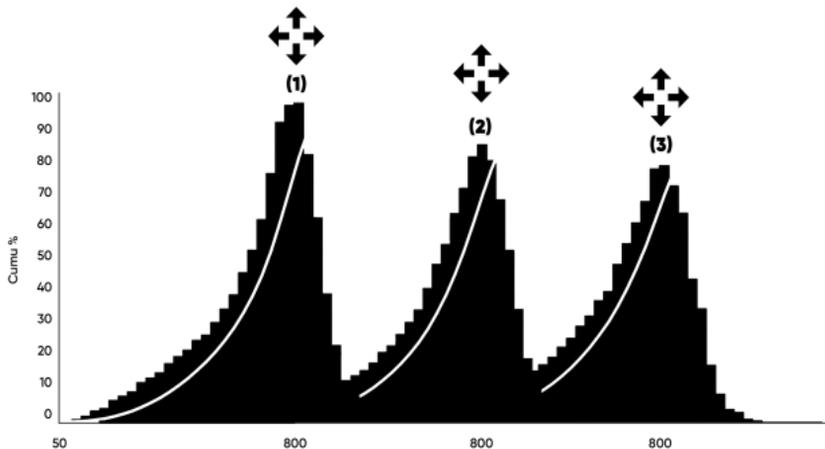
MOMENTEM's Dual-Burr Grinding System (DBGS) provides a dynamic and adaptable grinding experience. MOMENTEM offers a revolutionary dual-burr mechanism that unlocks a new dimension of grind customization. The dual-burr system creates a customizable particle distribution that can be tailored according to your taste preferences and the specific type of coffee you are brewing.

The DBGS stands for versatility and precision. Most conventional grinders with a single burr system offer a one-dimensional particle size distribution characteristic—adjusting the burrs finer or coarser means the particle distribution chart moves left or right. With DBGS, you have the capability to experience more flavors. By simply adjusting the pre-breaking burr, you can explore a new spectrum of flavors. Our cupping sessions confirmed discernible taste differences, achieved by fine-tuning DBGS. Whether you crave a clean or a more contrasty brew, MOMENTEM grants you the freedom to explore and savor the full potential of your coffee beans.



Bettersize
BETTER PARTICLE SIZE SOLUTIONS





The illustrative chart above demonstrates the impact of the pre-breaking burr settings:

Setting 1: A finer adjustment results in a concentrated particle distribution.

Settings 2 & 3: A coarser adjustment broadens the distribution curve without changing the target grind size (800 microns). This versatility allows for an expanded grind range, inviting a

spectrum of taste nuances.

The efficacy of these settings has been tested and confirmed with the **Bettersize** Laser Particle Analyzer 2600. This validation process ensures that when you adjust your **MOMENTEM** grinder, you are employing scientifically proven methods to enhance your coffee's grind and, ultimately, a world of flavors in your cup.

*All test results presented were meticulously acquired using **Bettersize 2600**.

* The tests specifically employed Ethiopian washed coffee, a preferred choice for its distinct flavor profile and quality. While these results provide a robust benchmark, it's important to note that variations may occur based on the specific type of coffee and the unique characteristics of different brewing machines. Therefore, we encourage experimentation with various coffee types and settings to discover your personalized coffee experience.



DESIGN

Dual-burr system

MOMENTEM's burrs are constructed with SUS 440c hardened steel, the same high-quality material utilized in the sharpest knives. This superior steel, when coupled with a Titanium Aluminum Nitride (TiAlN) coating, not only presents a surface that is smooth and sharp but also boasts a striking black aesthetic.



During our R&D process, we faced the complex challenge of designing the two-step grinding system. Our fine-grinding burr is designed to handle larger volumes and more intricate tasks than its standard one-burr counterparts, resulting in a size that surpasses that of most hand grinders on the market.

To ensure a seamless grinding experience for all users, we meticulously crafted the burrs that achieve the perfect harmony between speed, evenness, and ease of rotation. This guarantees that every user can operate the grinder with simplicity while consistently producing high-quality results.

DESIGN

Ergonomically and aesthetically inclined



UNIBODY DESIGN INSPIRED BY WINE BOTTLES

This exquisite coffee grinder was designed with a unique unibody inspired by the timeless elegance of wine bottles. Derived from the creative thoughts of Marco Macario, a passionate coffee enthusiast and industry designer from Italy, every part of this masterpiece speaks for itself, delivering an iconic design that serves both aesthetically and functionally.

DESIGN

Textures and details

We are passionate about infusing more natural elements into the design of MOMENTEM, even while recognizing that its primary construction is metal-based. The knob, specifically, is designed to not only complement the overall aesthetic of MOMENTEM seamlessly, but also to establish a touch of nature.

The knob is meticulously crafted from ebony, one of the hardest and darkest woods native to Africa. Each piece of this unique wood is carefully polished to perfection. The naturally occurring black hue and complex dark patterns of the wood render each knob truly one-of-a-kind and visually captivating.

To provide a distinctive tactile experience, we have intentionally designed the top edges of the knob to be slightly different from the metal version, allowing for easy differentiation between the two knobs.

Ebony, used in our MOMENTEM knob, is both rare and exquisite. To keep it in top condition, we recommend a simple care routine. Regularly wax your knob to protect its surface and prevent cracking. Avoid exposing it to very dry environments, as this can cause damage. This easy maintenance helps preserve the knob's natural beauty and ensures its longevity as part of your MOMENTEM experience.





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