



There is more than meets the eye with Rhinowares Hand Grinders

I often get asked, what is different about the Rhinowares Hand Grinder compared with other brands on the market....so I thought I would pen the path of events that has led us from our first grinder to our latest compact handgrinder with the adaptor to suit Aeropress.

When we first designed the [Rhinowares grinder](#), it was based on a number of factors and common problems I would hear back from customers on grinders selling for under \$75

- * Handle comes off too easily
- * Central rod wobbles – affecting grind consistency
- * Too big to hold in one hand – a must for any hand grinder
- * Made of plastic – breaks easily

So my aim was to develop a grinder that would address these key points, which I think we did! My good friend and long time product tester and critique extraordinaire James Phillips from [Dose](#) fed back that an issue with many grinders was that the outer burr moved whilst grinding. I spoke to a Japanese supplier about this as I noticed all Japanese style hand grinders had this 'feature'. He said it was designed this way so when a hard bean or object was in the burrs the outer burr would move and let the object through. With modern Specialty Coffee roasting and processing we rarely get this. So we focused our design on removing that outer burr wobble. This improved the quality of grind dramatically.....no big broken chunks or unusual size grinds of coffee coming through. We test grind quality using several fine grade geo-tech screens and believe our consistency of grind is now one of the best on the market in the under \$ 200 hand grinder category.

Our other objectives of it 'not being plastic' and 'fitting comfortably in the hand' were met by making it in stainless steel....not revolutionary in any way but sensible. I think it's fair to say that when aspects of a product make sense then stick with what works. The handle was also critical, we looked at handle length (for ease of action – especially on the finer grinds), a comfortable knob and most importantly a solid fit to the grinder so it didn't come off during grinding. After our first grinder was released, it was quickly followed up with requests for a smaller more [compact grinder](#) that would fit in an Aeropress. The compact grinder answered this request and we took it one step further and included an adaptor that fits to the body of an Aeropress. This adaptor made the process of producing a brew less cumbersome and it's always good to have something fit for purpose.

It's great to get ongoing feedback as it allows us to improve our products. Be assured a lot of thought has gone into making the Rhinowares hand grinders best quality for money on the market...and we do pay attention to the functional aspects of use and performance.....and of course, it's all in an effort to help achieve a better cup of coffee consistently!

Paul Radin

Director of Coffee Hit and Partner in Rhinowares

Tall or short?

With the release of the new Rhinowares compact handgrinder – the question has been raised: what are the differences between the [tall](#) and [short](#) (compact) handgrinders?

The most obvious starting point is the size – the [tall grinder](#) offers a larger 42g capacity. It is a perfect companion when you are brewing for more than just yourself. In contrast the [compact hand grinder](#) can hold 21 – 23g – perfect for most brewing methods especially Aeropress.....and its smaller capacity and the compact size makes it easier to fit into a compact travel 'brew' kit (the body actually fits inside an Aeropress).

To achieve the compact size, the burrs are slightly smaller but are still a great quality conical ceramic set. The comfortable grip handle still has that smooth 'easy to use action' and 'doesn't' come off during use (which can happen with many other brands). Both grinders have managed to stabilise the core so the burrs stay firmly in position when grinding.....the quality and consistency of grind is tested using varying grade micron geotech screens. Both Rhinowares grinders produce excellent results compared with other popular hand grinders.

The new compact grinder includes an adaptor that allows it to neatly connect to the Aeropress...this saves on the space required to brew and makes the whole process much easier.

A couple helpful hints for adjusting the appropriate grind:

- For grind to suit Aeropress®, tighten nut all the way, then ease off half a turn
- For French Press, ease off 1.5 turns
- For a V60, tighten the burrs all the way, and then go half a turn back. Some further adjustment may be required from there depending on the specific beans used. Suggested ratio is 60g/litre.

- For a moka pot, which is somewhere between drip and espresso, adjust your grind to the finest level (adjust so that the burrs are touching) then open up a notch or two.

And some cleaning tips:

- It's best to pull the grinder apart and give it a clean every 4 weeks or more often if you are using darker more oily roasts

- Just use warm, soapy water and an old toothbrush to remove all residual coffee

- Make sure to rinse with fresh water when finished and allow the parts to fully dry before re-assembling