

MATCHA MAKER Sururu A portable Tea Grinder



Materials Used

- Lid: ABS plastic resin (heat resistant to 80°C), silicone rubber (heat resistant to 180°C)
- Handle: ABS plastic resin (heat resistant to 80°C), stainless steel
- Body: ABS plastic resin (heat resistant to 80°C), stainless steel, iron (black trivalent chromate conversion coating)
- Dispenser: SAN resin (heat resistant to 80°C)
- Lower cap: ABS plastic resin (heat resistant to 80°C)
- Burrs: ceramic porcelain
- Pouch: (bag) polyester; (drawstring) polyester
- Dimensions (with handle stored): approx. W64mm x D66mm x H108mm
- Weight: approx. 190g
- Dispenser capacity: approx. 30ml (full liquid capacity)
- *Other colors or unevenness in color may be visible on the product as a part of the manufacturing process, but this does not in any way affect its performance or quality.
- *Check for cracks or fissures before using the product. If you notice any flaws or defects, please contact us.

Please read through the instructions and safety information in this manual before using the product and save it for future reference. Improper use of the product can lead to accidents and injury.

Planning & Sales Tokyo Shokosha Co., Ltd.
2-27-1 Minamikamata, Ota-ku, Tokyo, Japan 144-0035
<http://www.sururu.jp> MADE IN JAPAN

Disassembly & Reassembly

Disassembling the Body & the Ceramic Burrs

- 1 Detach the dispenser from the body.
- 2 Unscrew (counter-clockwise) the grind adjustment nut and remove it.
- 3 Slide out the ceramic burrs.

Disassembling the Ceramic Burrs

- 1 Rotate the retention clip up to release the semicircular part from the retention pin, and pull the clip out from the holes.
- 2 Remove the retention pin from the ceramic burrs.

Reassembling the Ceramic Burrs

*After washing the ceramic burrs with water, make sure they are completely dry before use.

- 1 Place the ceramic burr with the three protrusions on the bottom, and place the other burr on top of it, making sure the jagged cutting surfaces face each other.
- 2 With the burrs on top of each other, insert the retention pin first while twisting it into the hole in the ceramic burr without the three protrusions.
- 3 Turn the burrs over to show the holes for the retention clip on the pin.
- 4 Holding the retention clip by the part indicated by the arrow so that it faces you, insert the clip through the two holes until the clip's semicircular part is over the retention pin.
- 5 Rotate the retention clip down until the semicircular part locks into the groove until the clip's semicircular part is over the retention pin.

Reassembling the Body & the Ceramic Burrs

- 1 Align the retention pin slit with the shaft flanges, making sure that the three protrusions on the top burr line up with the three grooves on the inside of the mill body.

- 2 Push the retention pin into the ceramic burrs until the shaft flange is seen to protrude through the retention pin slit, indicating that the burrs are seated in the flat and tight in the mill body.
- 3 With the side with the four bumps facing up, screw the grind adjustment nut onto the shaft, turning it right (clockwise).

Disassembling & Reassembling the Dispenser

Powder can get into the guide slot when using the mill, causing noise when you rotate the dispenser. If this concerns you, detach the dispenser according to the instructions below and clean it.

- 1 Rotate the upper and lower parts of the dispenser to line up the guide tab.
- 2 Grasp the lower part of the dispenser and pull it down to remove it. The lower part will catch on the part indicated by the arrow, so lift it away slightly from the upper part as you pull. Be careful not to pull too hard or you may damage the dispenser.
- 3 Once removed, the lower part of the dispenser can be cleaned. Follow the instructions in reverse order to reassemble.

*Make sure that each part is securely attached. Failure to do so may lead to incorrect operation or damage to the mill.
*The mill may not grind tea leaves well or the leaves may come out of the mill unground if each part is not attached correctly.

Cleaning

After grinding green tea, use a toothbrush or other soft brush to remove any remaining tea powder, wash with a soft sponge and mild dish detergent, and rinse well. The mill is not dishwasher or dish dryer-safe.
If you will not use the mill for a long period of time, thoroughly wash and dry the ceramic burrs before storing it, as tea powder can cause the burrs to stick together and become immobilized.
*Make sure to thoroughly read the disassembly and reassembly instructions before cleaning the mill.

MATCHA MAKER Sururu A portable Tea Grinder



Instruction Manual

Product Features

Sururu lets you drink freshly ground tea leaves that are highly nutritious and are good for beauty, health, and rejuvenation.

- Green tea offers many anticipated health benefits including preventing skin aging and helping to regulate mood.
- Grinding tea leaves into a powder lets you get all the vitamin E, dietary fiber and other nutrients left behind in used leaves.
- The human body cannot store certain nutrients found in tea leaves, such as catechin and vitamin C, so drinking tea several times a day is important. You will notice the difference in flavor and freshness when you drink a cup of freshly ground tea.

Millstone ceramic burrs preserve all the flavor

- The ceramic burrs grind tea leaves slowly without heating up, preventing leaf oxidation, and letting you enjoy the true flavor of your tea.
- Made from ceramic, the burrs can be washed in water without rusting, making it easy to keep Sururu clean.

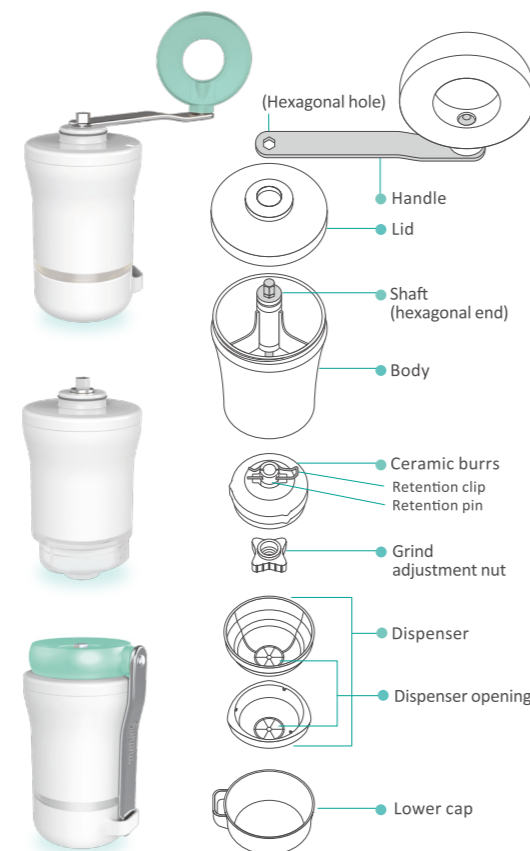
Sururu's compact size makes it easy to use anywhere, anytime.

- Handle stores cleanly and compactly.
- Designed to keep tea powder from leaking.
- Carrying pouch fits slimly in a bag or purse.

Drinking tea leaves whole means no used leaves, and no need for a teapot.

- Sururu can grind leaves in small amounts, eliminating excess powder.
- Tea powder is a smart way to drink tea as there are no used leaves to throw away.
- With no need for a teapot, there is less to wash.

Parts Diagram



Using Sururu

Grinding tea

1. Before using the mill, remove the lower cap, make sure that the dispenser opening is closed, and replace the cap. (Rotate the dispenser to the right if the opening is not closed)
2. Open the lid, fill the chamber with the desired amount of tea leaves using a teaspoon or other utensil, and close the lid.
 We recommend about 1g of powdered tea per 180ml of water
3. Attach the hexagonal hole in the handle to the hexagonal end of the shaft.
4. Placing the mill on a level and stable surface, turn the handle clockwise while firmly grasping the body of the mill.
*Do not turn the handle counter-clockwise.
The powdered tea will collect in the dispenser.



5. Remove the lower cap and hold the mill over your favorite cup or bottle, lining up the dispenser opening with the inside of the cup or bottle mouth. (The dispenser opening fits into most plastic bottle mouths)



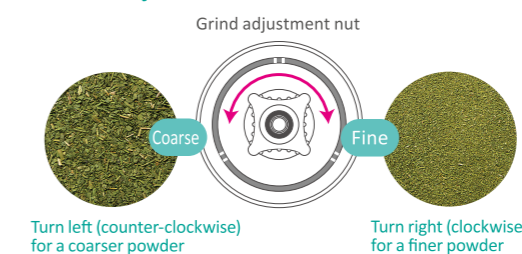
6. Rotate the dispenser to the left to open it and fill your cup or bottle with the desired amount of powder. If the powdered tea does not come out easily, gently tap the side of the mill.

7. Pour hot or cold water into the cup or bottle, stirring or shaking well until all the powder has dissolved.

Sururu is only for use with dry tea leaves.

You may use commercially available teas; however the mill cannot grind such teas as kukicha (stem tea) containing thick stems, hojicha (roasted green tea), genmaicha (brown rice tea), mugicha (barley tea), or tea leaves that are moist.
Please use hojicha and black tea available especially for the Sururu.
* Do not grind anything other than dry tea leaves, as it will damage the mill.

Grind adjustment feature

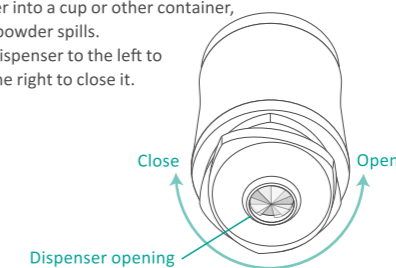


You can get close to a "medium" grind by turning the grind adjustment nut all the way to the right, and then turning back one full turn.

*Turning the grind adjustment nut too far to the right can cause the ceramic burrs to rub against one another, making the handle difficult to turn, and even damage the burrs.
If you hear a grating sound when using the mill, loosen the grind adjustment nut by turning it a little to left before using it again.
*Tightening (turning clockwise) the grind adjustment nut too much can cause the ceramic burrs to crack or chip.

Dispense

Powdered tea can be emptied directly from the dispenser into a cup or other container, eliminating powder spills. Rotate the dispenser to the left to open it, to the right to close it.



Safety Information

- When placing the mill on a surface to grind tea leaves, make sure the surface is dry and stable. Using the mill on a wet or unsteady surface may lead to injury. When holding the mill to grind, grasp it firmly with your hand not letting it slip.
- Only use dry tea leaves with the mill. It cannot grind commercially available teas such as kukicha (stem tea) with thick stems, hojicha (roasted green tea), genmaicha (brown rice tea), and mugicha (barley tea) (please use hojicha and black tea leaves available especially for the Sururu). Do not use the mill to grind anything other than dry tea leaves, as this will damage it.
- Strongly shaking or turning the mill upside down with tea leaves inside may cause tea powder to leak out.
- Do not drop, strike or otherwise physically shock the mill. This may damage it, causing cracking or chipping. Do not use the mill if it is cracked or chipped.
- Grinding small stones or other hard foreign objects will damage the mill. Do not use it if the ceramic burrs are damaged in any way.
- Loosen the grind adjustment nut if the ceramic burrs make a grating sound when turning the handle when the mill is empty. Continuing to use it without loosening the nut will damage the burrs.
- Overtightening the grind adjustment nut (turning it clockwise) can make the handle harder to turn and may damage the mill.
- Read these instructions when disassembling or reassembling the mill. Forcing parts off or on may damage them.
- Do not leave the mill near a heat source. Extreme heat may cause it to melt or warp.
- Wash the mill with only mild dish detergent and a soft sponge, and rinse well.
- Do not use abrasive cleaners or abrasive cleaning pads as they may scratch the mill.
- Not dishwasher, dish dryer or microwave-safe
- After rinsing the mill dry it thoroughly before use.
- If you will not use the mill for a long period of time after grinding tea leaves, thoroughly wash and dry it before storing. Tea powder left on the upper and lower ceramic burrs may cause them to stick together, become immobilized, and damage them.
- When storing the mill, keep it out of the reach of small children.