





## Company presentation

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In 1962 Ken Muff Lassen (b. 1939) established his first company, Domus Danica, which was a sales gathering of 7 Danish furniture manufactures.

In 1968 Ken sold his shares of Domus Danica to start up IKEA in Denmark.

From 1976 Ken was member of Inter IKEA's group management team with the worldwide responsibility for concept, product and assortment development for the entire IKEA group.

In 1987 Ken left IKEA to establish his own company again having the dream of working in a small company, finding a little gismo which could be sold in millions and earning money by selling products which are better. That company was IDEAS Denmark and the gismo dream turned out to be the beginning of the CrushGrind® adventure.

Today Ken is retired but continues to be a frequent and impassioned visitor.

## The story of CrushGrind

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Based on the principles of the old mortar, CrushGrind® was developed to be more than just a pepper mill – established to create a better grinder than available on the market.

Through passion, will and a bit of nerdiness we invented the original ceramic mechanism – a revolution of traditional pepper mills. We enabled consumers to grind not only pepper, but also salt and all sorts of dried herbs and spices. Our modern mortar releases the essential oils from spices and unleashes their full aromas.

With our 1994 invention we offered a new and better way to adjust the grinder and an easier way to fill the spices.

Our mindset is characterized by our authentic story and eagerness to create better kitchen tools.

We aim to inspire our consumers and give them the best gastronomic experience – because we believe that everybody deserves one.

## CrushGrind® Coffee

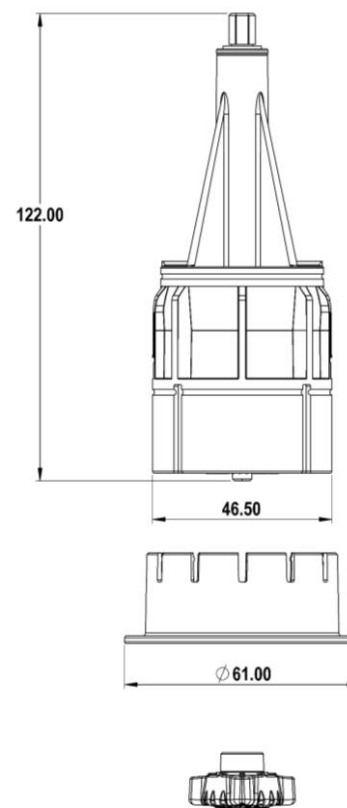
With 25 years worth of knowledge from making ceramic grinders for salt, pepper and all kinds of dried spices and herbs, the natural next step for us was to develop a coffee grinder based on CrushGrind® technology.

The CrushGrind® mechanisms for coffee are conical burr grinders, which give a better consistency of the grind, comparing to a blade grinder.

The consistency of the grind – or the particle size distribution – impacts the flavour and bitterness of the coffee.



# CrushGrind® BARISTA



BARISTA



### CrushGrind® BARISTA

The Barista mechanism is made in a hi-tech ceramic. It is a natural material that does not transfer any metallic taste to the coffee.

The barista mechanism is suitable for any kind of material and is perfect for hand-held grinders.

Article no.	000650-122	No per master	50 pcs
Material	PP	Dimension of master	49 x 15 x 28 cm
Weight per unit	0,12 kg	Gross weight	7,1 kg
Country of origin	China	EAN	5712898700607

Material of finished product	Wood <input type="radio"/>	Metal* <input type="radio"/>	Plastic <input type="radio"/>	Porcelain* <input checked="" type="radio"/>
Stopper fixtures available	Regular <input type="radio"/>	Compact <input type="radio"/>	N/A <input checked="" type="radio"/>	
Ceramic cones available	Regular <input checked="" type="radio"/>	Easy <input checked="" type="radio"/>	N/A <input type="radio"/>	
Warranty on ceramic parts	N/A			
Patented technology	Yes			

\*for mounting into these materials a plastic insert will be required.

# Feature details

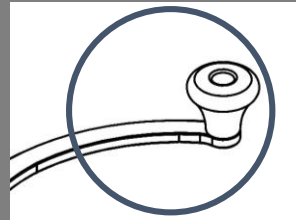
## 1. Standard shaft

The shaft is a standard six sided shaft with a 6mm diameter. Therefore, it is simple to design a crank handle for use with this mechanism.



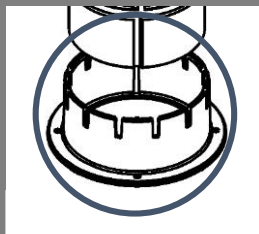
## 2. Handle length

During the development of this mechanism we discovered that the minimum length of the handle should be 110mm between the center of the shaft and the handle pin. This length will make it possible to generate the required amount of torque for whatever grain size of coffee you need to grind.

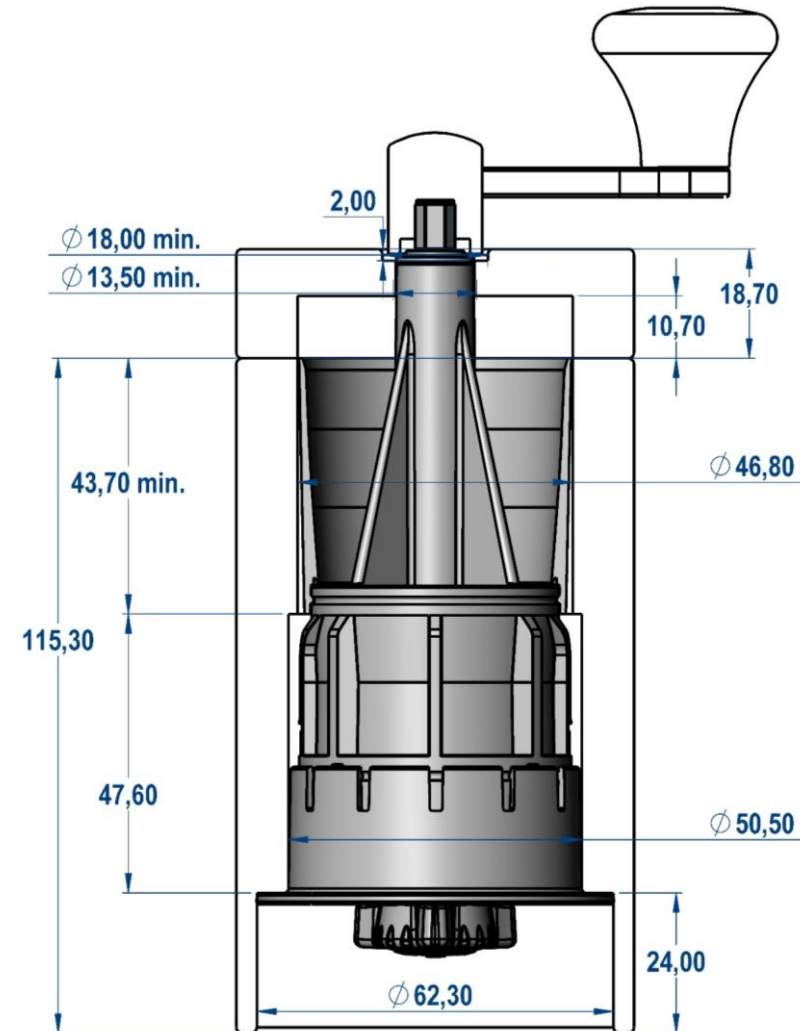


## 3. Screw-in shim for wood

Four screws on the shim are used to hold the mechanism in place for wooden products. We suggest using screws with a 2mm thread diameter, length of 12mm and head diameter of 4.5mm. The use of the screws and design of the shim prevents rotation when grinding.



## BARISTA Integration guidelines



**Stopper** ●  
N/A

**Warranty** ●  
N/A

**Patent** ●  
Yes

*This is an example of how to mount the Barista mechanism with shim inside wooden products. Please contact us for 3D files of this mechanism if mounting in a different material without the shim. All measurements in mm. +/-0.5MM tolerances applicable for mounting into wooden housing.*



# CrushGrind® COFFEE

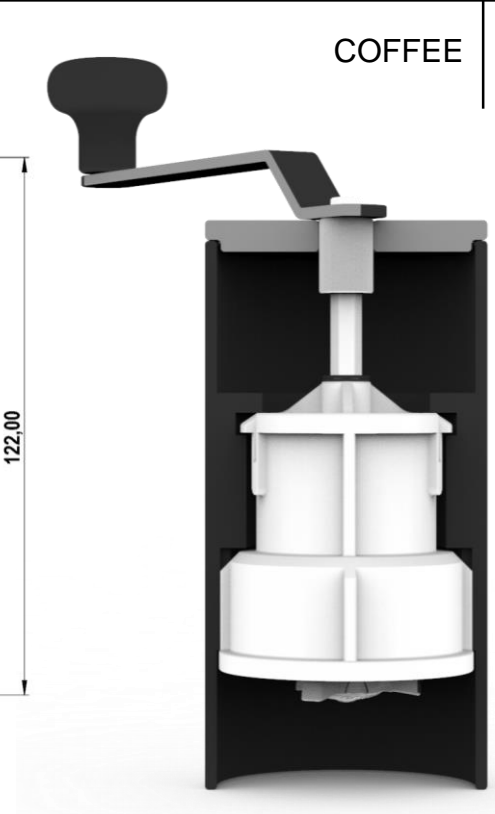
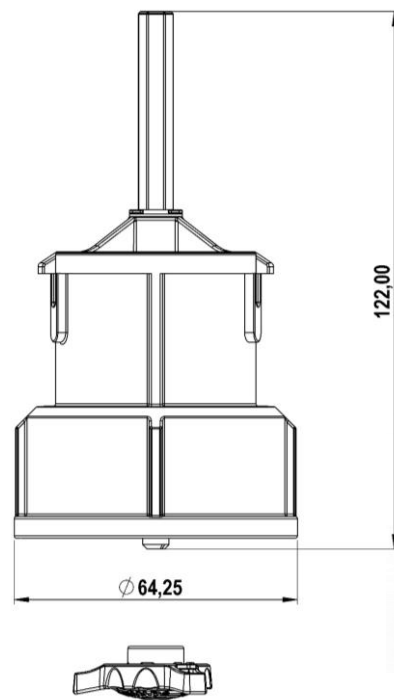


### CrushGrind® COFFEE

The hi-tech ceramic used inside the coffee grinder mechanism is a natural material which does not transfer metallic tastes to the coffee.

The mechanism is 2-5 times more efficient than other comparable market products.

The coffee mechanism is best for coffee grinders stabilised by using a base.



COFFEE



Article no.	000620-135	No per master	50 pcs
Material	PP	Dimension of master	37 x 18 x 39 cm
Weight per unit	0,182 kg	Gross weight	10 kg
Country of origin	China	EAN	5712898700553

Material of finished product	Wood <input checked="" type="radio"/>	Metal* <input type="radio"/>	Plastic <input type="radio"/>	Porcelain* <input type="radio"/>
Stopper fixtures available	Regular <input type="radio"/>	Compact <input type="radio"/>	N/A <input checked="" type="radio"/>	
Ceramic cones available	Regular <input checked="" type="radio"/>	Easy <input type="radio"/>	N/A <input type="radio"/>	
Warranty on ceramic parts	N/A			
Patented technology	Yes			

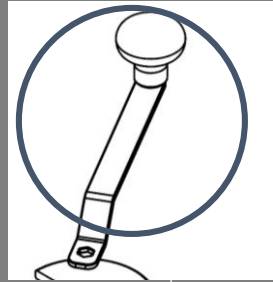
\*for mounting into these materials a plastic insert will be required.



# Feature details

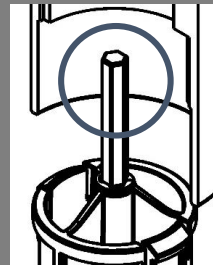
## 1. Handle length

During the development of this mechanism we discovered that the minimum length of the handle should be 115mm between the center of the shaft and the handle pin. This length will make it possible to generate the required amount of torque for whatever grain size of coffee you need to grind.



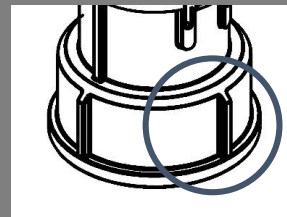
## 2. Standard shaft

The shaft is a standard six sided shaft with a 7mm diameter. Therefore, it is simple to design a crank handle for use with the mechanism.

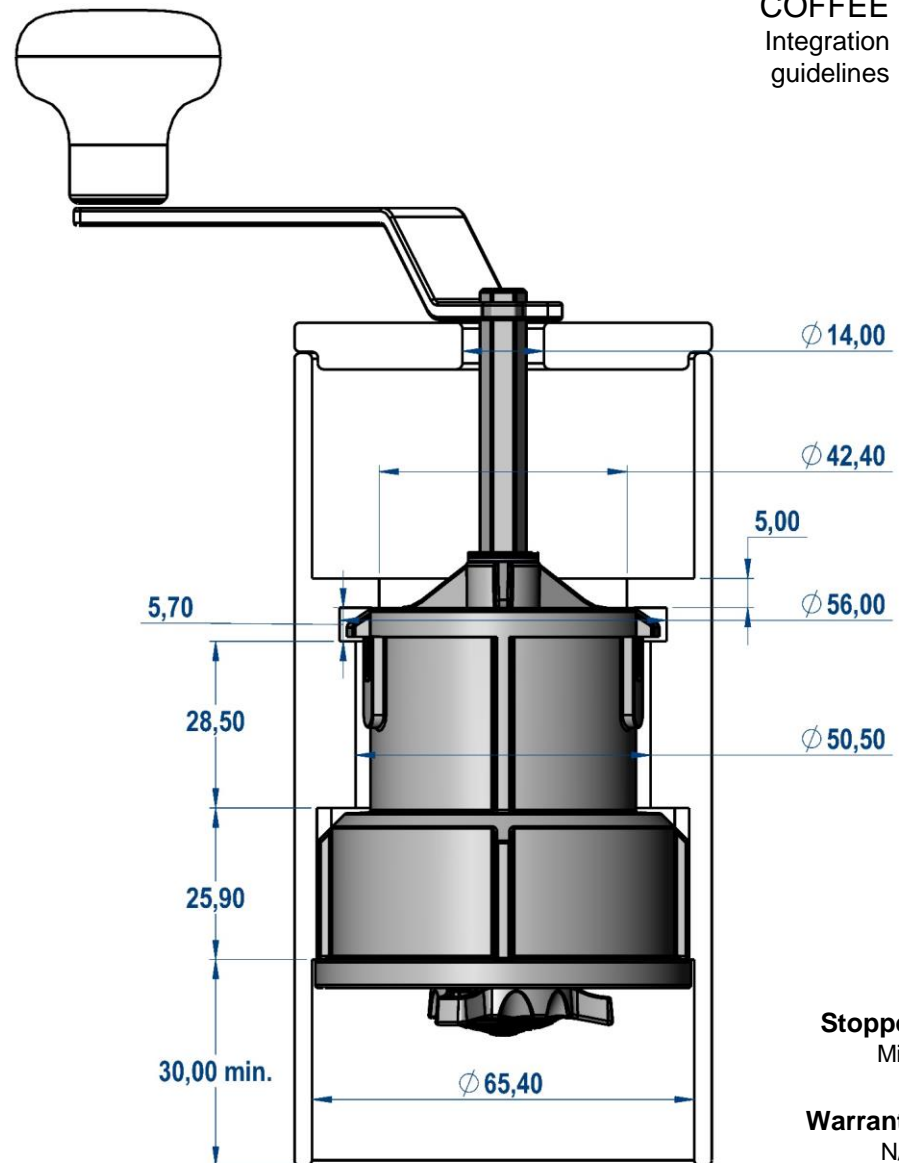


## 3. Ribs

These carefully designed ribs are strong enough to prevent the rotation of the mechanism without the need for screws. The geometry of the ribs must be considered when designing the inner construction.



COFFEE  
Integration  
guidelines



*Complicated geometry required for construction. Detailed files and 3D model available on request. All measurements in mm. Tolerances dependent on material.*



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