

ALBA

PROFESSIONAL GRINDER | MACINACAFFÈ PROFESSIONALE

TECHNICAL DATA | DATI TECNICI

Voltage / Frequency / Phase	Tensione / Frequenza / Fase	220-240V, 50/60 Hz, 1~ 110-127V, 60 Hz, 1~ 100V, 50/60 Hz, 1~
Max. nominal power (220-240V)	Max. Potenza nominale (220-240V)	50Hz: 520 W 60Hz: 600 W
RPM	Giri motore	1500 rpm Giri (50 Hz) 1800 rpm Giri (60 Hz)
Grinding capacity	Capacità macinazione	~5,6 g/s @ 250 µm (50 Hz) ~6,4 g/s @ 250 µm (60 Hz)
Grinding time for single espresso	Tempo di macinazione per espresso singolo	~1,3 s

EQUIPMENT FEATURES | CARATTERISTICHE TECNICHE

Innovative 3.5 inch touch display	Innovativo display da 3.5 pollici
3 programmable recipes	3 possibili programmi da impostare
Removable/magnetic tray	Vassoio raccogli caffè magnetico e rimuovibile
Adjustable and easily removable spout	Beccuccio regolabile e facilmente estraibile
Stepless and single-handed grind-size adjustment	Regolazione micrometrica continua e regolabile con una sola mano

CERTIFICATIONS | CERTIFICAZIONI


Conforms to Conforme a
IEC/EN 60335-1; IEC/EN 60335-2-64
Certified to Certificazione
UL 763; CSA C22.2 No. 195; NSF/ANSI 8

COLOR OPTIONS | ALTRI COLORI SU RICHIESTA


Black, White Nero, Bianco
Other colors on request Altri colori su richiesta


Other elec. specifications available on request | Voltaggi speciali a richiesta



 Ø 80 mm
Hardened steel
Acciaio temperato

 2.0 kg

 210 x 620 x 386 mm

 13.0 kg Net | Netto
14.5 kg Gross | Lordo

BEST

PROFESSIONAL GRINDER | MACINACAFFÈ PROFESSIONALE

TECHNICAL DATA | DATI TECNICI

Voltage / Frequency / Phase	Tensione / Frequenza / Fase	220-240 / 50 / 1
Watt	Watt	300 W
RPM	Giri motore	1300 rpm Giri/min
Grinding capacity	Capacità macinazione	1 kg/day giorno

EQUIPMENT FEATURES | CARATTERISTICHE TECNICHE

Bean hopper slide	Saracinesca per tramoggia
Overload protection	Protezione da sovraccarico
Doser	Dosatore

SPECIAL FEATURES | ACCESSORI O VERSIONI A RICHIESTA

Static tamper	Pressino fisso
Bean hopper 1.0 kg	Tramoggia 1.0 kg
Stepless grind adjustment	Regolazione macinatura micrometrica

CERTIFICATIONS | CERTIFICAZIONI

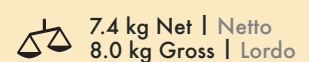
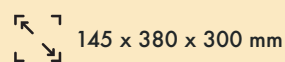
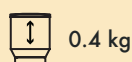
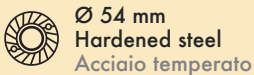
CE, CB REPORT

COLOR OPTIONS | ALTRI COLORI SU RICHIESTA

Black, White, Grey, Silver, Red	Nero, Bianco, Grigio, Argento, Rosso
Other colors on request	Altri colori su richiesta



Other elec. specifications available on request | Voltaggi speciali a richiesta





BEST OD EL (BEST ON DEMAND ELECTRONIC)

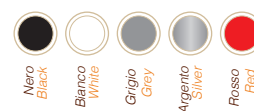
Macinacaffè Semi Professionale / *Semi Professional Grinder*

- LA MIGLIORE SOLUZIONE PER UNA MACINATURA ISTANTANEA PER LOCALI CON BASSI CONSUMI
- THE PERFECT SOLUTION FOR LOW VOLUME COFFEE SHOPS WHERE FRESHLY GROUND COFFEE IS A MUST

DATI TECNICI / TECHNICAL DATA

Diametro macine	Burr diameter	54 mm
Materiale macine	Burr material	Acciaio / Steel
Tensione / Frequenza / Fase	Voltage / Frequency / Phase	220-240 / 50 / 1
Watt	Watt	300 W
Giri motore	RPM	1400 Giri/min / 1400 rpm
Capacità macinazione	Grinding capacity	1.5 g/s
Capacità tramoggia	Bean hopper capacity	0.4 kg
Dimensioni (L x A x P)	Dimensions (w x h x d)	145 x 380 x 300 mm
Peso netto	Net weight	6.9 kg
Peso lordo	Shipping weight	7.6 kg

OPZIONI COLORE / COLOR OPTIONS



Altri colori su richiesta
Other colors on request

CARATTERISTICHE TECNICHE / EQUIPMENT FEATURES

Saracinesca per tramoggia	Bean hopper slide
Protezione da sovraccarico	Overload protection
Avvio automatico con portafiltro	Automatic START/STOP switch
Controllo a display	Control display & control unit
Programmazione variabile per singola e doppia dose	Electronic shot timer for single & double shot

ACCESSORI O VERSIONI A RICHIESTA / SPECIAL FEATURES

Tramoggia 1.0 kg	Bean hopper 1.0 kg
Regolazione macinatura micrometrica	Stepless grind adjustment

CERTIFICAZIONI / LISTINGS / CERTIFICATIONS

CE, CB REPORT



Foto BEST OD EL con regolazione macinatura micrometrica (accessori).
The picture shows the BEST OD EL with stepless grind adjustment (special feature).

Voltaggi speciali a richiesta / *Other elec. specifications available on request*



BEST OD EL ST (BEST ON DEMAND ELECTRONIC STEPLESS)

Macinacaffè Semi Professionale / *Semi Professional Grinder*

- LA MIGLIORE SOLUZIONE PER UNA MACINATURA Istantanea PER LOCALI CON BASSI CONSUMI
- THE PERFECT SOLUTION FOR LOW VOLUME COFFEE SHOPS WHERE FRESHLY GROUND COFFEE IS A MUST

DATI TECNICI / TECHNICAL DATA

Diametro macine	Burr diameter	54 mm
Materiale macine	Burr material	Acciaio / Steel
Tensione / Frequenza / Fase	Voltage / Frequency / Phase	220-240 / 50 / 1
Watt	Watt	300 W
Giri motore	RPM	1400 Giri/min / 1400 rpm
Capacità macinazione	Grinding capacity	1.5 g/s
Capacità tramoggia	Bean hopper capacity	0.4 kg
Dimensioni (L x A x P)	Dimensions (w x h x d)	145 x 380 x 300 mm
Peso netto	Net weight	6.9 kg
Peso lordo	Shipping weight	7.6 kg

CARATTERISTICHE TECNICHE / EQUIPMENT FEATURES

Saracinesca per tramoggia	Bean hopper slide
Protezione da sovraccarico	Overload protection
Avvio automatico con portafiltro	Automatic START/STOP switch
Controllo a display	Control display & control unit
Programmazione variabile per singola e doppia dose	Electronic shot timer for single & double shot

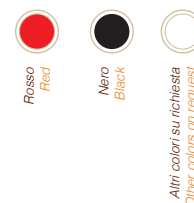
ACCESSORI O VERSIONI A RICHIESTA / SPECIAL FEATURES

Tramoggia 1.0 kg	Bean hopper 1.0 kg
Regolazione macinatura micrometrica	Stepless grind adjustment

CERTIFICAZIONI / LISTINGS / CERTIFICATIONS

CE, CB REPORT

Opzioni colore / Color options



Voltaggi speciali a richiesta / *Other elec. specifications available on request*

CAIMANO

PROFESSIONAL GRINDER | MACINACAFFÈ PROFESSIONALE

TECHNICAL DATA | DATI TECNICI

Voltage / Frequency / Phase	Tensione / Frequenza / Fase	220-240 / 50 / 1 380-415 / 50 / 3
Watt	Watt	300 W (1-ph) - 450 W (3-ph)
RPM	Giri motore	800 rpm Giri/min
Grinding capacity	Capacità macinazione	1-2 kg/day giorno

EQUIPMENT FEATURES | CARATTERISTICHE TECNICHE

Bean hopper slide	Saracinesca per tramoggia
Overload protection	Protezione da sovraccarico
Doser	Dosatore
Start switch - ON/OFF	Interruttore di avvio - ON/OFF

SPECIAL FEATURES | ACCESSORI O VERSIONI A RICHIESTA

Titanium coated burrs	Macine al titanio alta resistenza
Shot counter	Contacolpi
Spring telescopic tamper	Pressino telescopico a molla
Static tamper	Pressino fisso
Semi automatic timer	Timer semi automatico
Automatic START/STOP	Partenza-Arresto automatico

CERTIFICATIONS | CERTIFICAZIONI

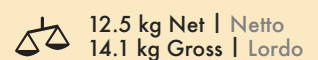
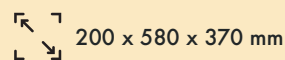
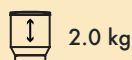
CE, PSE, KTC, CB REPORT, ETL

COLOR OPTIONS | ALTRI COLORI SU RICHIESTA

Black, White, Grey, Silver, Red Nero, Bianco, Grigio, Argento, Rosso
Other colors on request Altri colori su richiesta



Other elec. specifications available on request | Voltaggi speciali a richiesta



CAIMANO

ON DEMAND

PROFESSIONAL GRINDER | MACINACAFFÈ PROFESSIONALE

TECHNICAL DATA | DATI TECNICI

Voltage / Frequency / Phase	Tensione / Frequenza / Fase	220-240 / 50 / 1
Watt	Watt	300 W
RPM	Giri motore	800 rpm Giri/min
Grinding capacity	Capacità macinazione	1-2 kg/day giorno
Grinding time for single espresso	Tempo di macinazione per espresso singolo	4.6 s

EQUIPMENT FEATURES | CARATTERISTICHE TECNICHE

Bean hopper slide	Saracinesca per tramoggia
Overload protection	Protezione da sovraccarico
Electronic doser counter	Contatore dosi elettronico
Multifunction control display & control unit	Controllo multifunzione a display
Manual push button	Pulsante manuale
Electronic shot timer for single & double shot	Programmazione variabile per singola e doppia dose

SPECIAL FEATURES | ACCESSORI O VERSIONI A RICHIESTA

Titanium coated burrs	Macine al titanio alta resistenza
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CERTIFICATIONS | CERTIFICAZIONI

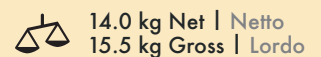
CE, PSE, CB REPORT

COLOR OPTIONS | ALTRI COLORI SU RICHIESTA

Black, White, Grey, Silver, Red	Nero, Bianco, Grigio, Argento, Rosso
Other colors on request	Altri colori su richiesta



Other elec. specifications available on request | Voltaggi speciali a richiesta



CAIMANO SPECIAL

PROFESSIONAL GRINDER | MACINACAFFÈ PROFESSIONALE

TECHNICAL DATA | DATI TECNICI

Voltage / Frequency / Phase	Tensione / Frequenza / Fase	220-240 / 50 / 1 380-415 / 50 / 3
Watt	Watt	660 W (1-ph) - 660 W (3-ph)
RPM	Giri motore	650 rpm Giri/min
Grinding capacity	Capacità macinazione	4-10 kg/day giorno

EQUIPMENT FEATURES | CARATTERISTICHE TECNICHE

Bean hopper slide	Saracinesca per tramoggia
Overload protection	Protezione da sovraccarico
Doser	Dosatore
Semi automatic timer	Timer semi automatico

SPECIAL FEATURES | ACCESSORI O VERSIONI A RICHIESTA

Titanium coated burrs	Macine al titanio alta resistenza
Shot counter	Contacolpi
Spring telescopic tamper	Pressino telescopico a molla
Static tamper	Pressino fisso
Automatic START/STOP	Partenza-Arresto automatico

CERTIFICATIONS | CERTIFICAZIONI

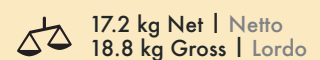
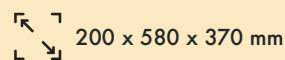
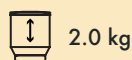
CE, PSE

COLOR OPTIONS | ALTRI COLORI SU RICHIESTA

Black, White, Grey, Silver, Red	Nero, Bianco, Grigio, Argento, Rosso
Other colors on request	Altri colori su richiesta



Other elec. specifications available on request | Voltaggi speciali a richiesta



PRATICA

PROFESSIONAL GRINDER | MACINACAFFÈ PROFESSIONALE

TECHNICAL DATA | DATI TECNICI

Order code	Codice materiale	AE 65 2.4B
Voltage / Frequency / Phase	Tensione / Frequenza / Fase	100 / 50 / 1
		100 / 60 / 1
		110-127 / 60 / 1
		220-240 / 50 / 1
Max. nominal power	Max. Potenza nominale	220-240 V drive: 440 W
		100 V drive: 510 W
		110-127 V drive: 580 W
RPM	Giri motore	1400 rpm (50 Hz) 1700 rpm (60 Hz)
Grinding capacity	Capacità macinazione	4-5 g/s @ 250 µm (50 Hz) 5-6 g/s @ 250 µm (60 Hz)

CERTIFICATIONS | CERTIFICAZIONI

CE, (CB), ETL Safety, ETL Sanitation,
Conforms to *Conforme a:*
EC/EN 60335-1 except IPX1; IEC/EN 60335-2-64 except IPX1
Certified to *Certificazione:*
Standard ANSI/UL 763; CSA C22.2 No. 195; NSF / ANSI 8


COLOR OPTIONS | ALTRI COLORI SU RICHIESTA

Black/Grey
Other colors on request


Nero/Grigio
Altri colori su richiesta




Other elec. specifications available on request | Voltaggi speciali a richiesta

 Ø 65 mm
Hardened steel
Acciaio temperato

 1.2 kg

 195 × 578 × 387 mm

 11.2 kg Net | Netto
12.7 kg Gross | Lordo

LUNA

PROFESSIONAL GRINDER | MACINACAFFÈ PROFESSIONALE

TECHNICAL DATA | DATI TECNICI

Voltage / Frequency / Phase	Tensione / Frequenza / Fase	220-240V, 50/60 Hz, 1~ 110-127V, 60 Hz, 1~ 100V, 50/60 Hz, 1~
Max. nominal power (220-240V)	Max. Potenza nominale (220-240V)	50Hz: 460 W 60Hz: 530 W
RPM	Giri motore	1500 rpm (50 Hz) 1800 rpm (60 Hz)
Grinding capacity	Capacità macinazione	~2,8 g/s @ 250 µm (50 Hz) ~3,6 g/s @ 250 µm (60 Hz)
Grinding time for single espresso	Tempo di macinazione per espresso singolo	~2,5 s

EQUIPMENT FEATURES | CARATTERISTICHE TECNICHE

Innovative 3.5 inch touch display	Innovativo display da 3.5 pollici
3 programmable recipes	3 possibili programmi da impostare
Removable/magnetic tray	Vassoio raccogli caffè magnetico e rimuovibile
Adjustable and easily removable spout	Beccuccio regolabile e facilmente estraibile
Stepless and single-handed grind-size adjustment	Regolazione micrometrica continua e regolabile con una sola mano

CERTIFICATIONS | CERTIFICAZIONI

Conforms to / Conforme a
IEC/EN 60335-1; IEC/EN 60335-2-64
Certified to / Certificazione
UL 763; CSA C22.2 No. 195; NSF/ANSI 8

COLOR OPTIONS | ALTRI COLORI SU RICHIESTA

Black, White
Other colors on request


Nero, Bianco
Altri colori su richiesta


Other elec. specifications available on request | Voltaggi speciali a richiesta



 Ø 65 mm
Hardened steel
Acciaio temperato

 2.0 kg

 195 x 580 x 371 mm

 11.2 kg Net | Netto
12.7 kg Gross | Lordo

SCODY II

ON DEMAND

PROFESSIONAL GRINDER | MACINACAFFÈ PROFESSIONALE

TECHNICAL DATA | DATI TECNICI

Voltage / Frequency / Phase	Tensione / Frequenza / Fase	220-240 / 50 / 1
Watt	Watt	450 W
RPM	Giri motore	800 rpm Giri/min
Grinding capacity	Capacità macinazione	2-3 kg/day giorno
Grinding time for single espresso	Tempo di macinazione per espresso singolo	3.2 s

EQUIPMENT FEATURES | CARATTERISTICHE TECNICHE

Bean hopper slide	Saracinesca per tramoggia
Overload protection	Protezione da sovraccarico
Automatic START/STOP switch	Avvio automatico con portafiltro
Electronic shot counter	Contatore dosi elettronico
Multifunction control display & control unit	Controllo multifunzione a display
Electronic shot timer for single & double shot	Programmazione variabile per singola e doppia dose

SPECIAL FEATURES | ACCESSORI O VERSIONI A RICHIESTA

Titanium coated burrs	Macine al titanio alta resistenza
Ventilation - Cooling fan	Ventilazione - Fan
Stepless grind adjustment	Regolazione macinatura micrometrica

CERTIFICATIONS | CERTIFICAZIONI

CE, CB REPORT, KTC, ETL

COLOR OPTIONS | ALTRI COLORI SU RICHIESTA

Black, White, Grey, Silver, Red Other colors on request	Nero, Bianco, Grigio, Argento, Rosso Altri colori su richiesta
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Other elec. specifications available on request | Voltaggi speciali a richiesta



Ø 75 mm
Hardened steel
Acciaio temperato



2.0 kg



195 x 575 x 370 mm



14.1 kg Net | Netto
15.6 kg Gross | Lordo

SUPER CAIMANO

PROFESSIONAL GRINDER | MACINACAFFÈ PROFESSIONALE

TECHNICAL DATA | DATI TECNICI

Voltage / Frequency / Phase	Tensione / Frequenza / Fase	220-240 / 50 / 1 380-415 / 50 / 3
Watt	Watt	450 W (1-ph) - 600 W (3-ph)
RPM	Giri motore	800 rpm Giri/min
Grinding capacity	Capacità macinazione	2-4 kg/day giorno

EQUIPMENT FEATURES | CARATTERISTICHE TECNICHE

Bean hopper slide	Saracinesca per tramoggia
Overload protection	Protezione da sovraccarico
Doser	Dosatore
Start switch - ON/OFF	Interruttore di avvio - ON/OFF

SPECIAL FEATURES | ACCESSORI O VERSIONI A RICHIESTA

Titanium coated burrs	Macine al titanio alta resistenza
Shot counter	Contacolpi
Spring telescopic tamper	Pressino telescopico a molla
Static tamper	Pressino fisso
Semi automatic timer	Timer semi automatico
Automatic START/STOP	Partenza-Arresto automatico

CERTIFICATIONS | CERTIFICAZIONI

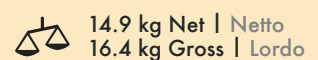
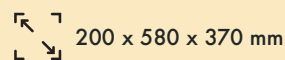
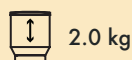
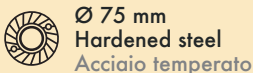
CE, PSE, KTC, CB REPORT, ETL

COLOR OPTIONS | ALTRI COLORI SU RICHIESTA

Black, White, Grey, Silver, Red Nero, Bianco, Grigio, Argento, Rosso
Other colors on request Altri colori su richiesta



Other elec. specifications available on request | Voltaggi speciali a richiesta





SP II +

INSPIRED BY BARISTAS – MADE IN ITALY





SP II+

The home of espresso is where baristas and guests meet – at the coffee bar.

Hence, laboratory testing alone could never create the perfect espresso grinder. As we strive to make a real difference, improving the baristas workflow without compromising the guest's taste experience, our product development is based on everyday insights, gathered from actual experiences at the bar.

We keep our finger on the pulse of espresso culture, both in Italy and worldwide. To ensure we continue to best develop our grinder technology, we look to the passionate baristas, roasters and retail partners that we work closely with. We trust that although we are experts in tech, they are experts by experience.

THE SP II+ REFLECTS THAT SPIRIT.

“ For me, the SP II+ has been one of the most exciting discoveries in recent years. Not only is the grinding constant and precise, even at high workloads it guarantees excellent extraction results in the cup and it is the perfect grinder for my daily workflow. ”

JESSICA SARTIANI - INDEPENDENT BARISTA & TRAINER

HANDCRAFTED, ROBUST & RELIABLE CONSTRUCTION

FORMS THE CORE OF THE SP II+ ESPRESSO GRINDER.

Smart technology increases its performance, functionality and safety levels.

As a result, the SP II+ is the top choice for busy environments. It was designed to improve quality and efficiency in high volume coffee shops, producing a clean taste with great flavor. Its 75 mm Titanium coated burrs are paired with a dual fan system to preserve the aroma whilst minimizing both heat and noise emissions.

The stepless grind adjustment and precise user-friendly timer, which is adjustable to a tenth of a second, ensure the most accurate dosing and consistent extraction times.

On top of this, the SP II+ features yet another innovation to take on the challenges of peak hours at the coffee bar.

The mechanical start/stop switch has been replaced by a proximity switch that remains unaffected by even the most intense use. It's the first espresso grinder on the market to include this brand-new feature.

What it takes to prepare a perfect espresso shot is just as true for creating the perfect espresso grinder: bring expertise, experience and passion together – genuinely enjoy the development process and constantly strive to exceed your own expectations!

Artisan for flavour.



KEY FEATURES

HEAVY DUTY PERFORMANCE

- + **75 SP MM TITANIUM COATED BURRS**
provide a long life-span and consistently high espresso quality

GREAT FLAVOR

- + **STEPLESS GRIND ADJUSTMENT**
ensures an optimal setting to the sweet spot of your espresso

RELIABLE GRINDING QUALITY

- + **PROXIMITY SENSOR FOR START/STOP AUTOMATION**
speeds up the preparation whilst reducing stress

EASE OF USE

- + **LOW 650 RPM AND DUAL COOLING FAN SYSTEM**
maintain aroma-saving grinding temperatures even during peak hours

MAINTENANCE-FRIENDLY

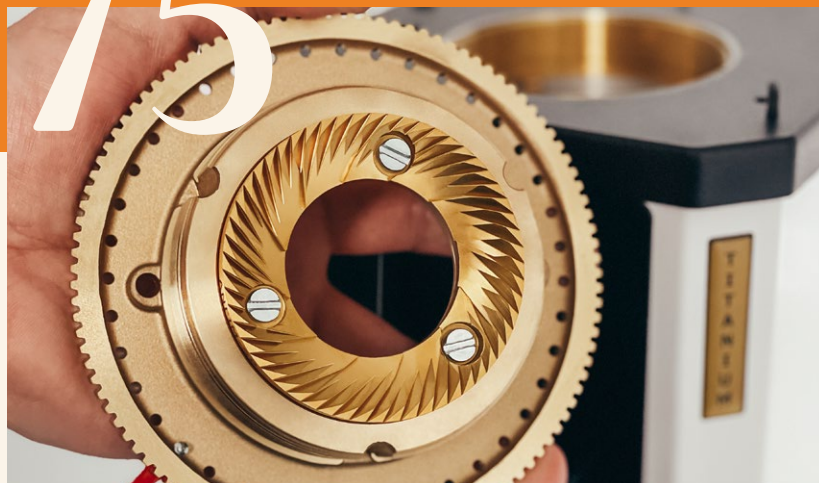
- + **MODULAR CONSTRUCTION WITH REMOVABLE BACK PANELS**
enable easy access for technical maintenance

TOP SAFETY LEVEL

- + **SAFETY SWITCHES BEHIND THE SPOUT AND UNDER THE BEAN HOPPER**
minimize the risk of injury



75 SP MM TITANIUM COATED BURRS



+ FAST + RELIABLE + RESISTANT

Every detail of the SP II+ is designed to cope with the most challenging demands of the busiest coffee shops while keeping the espresso flavor at a top level. The burrs have been enhanced with a titanium coating that provides minimal settling-in effects as well as a four times longer life span.

The large, 75 SP mm diameter burrs maximize the output of the SP II+, whilst the motor operates at lower rpm. The result is an aroma-saving low grinding temperature as well as a much gentler grind which both contribute to a top-quality espresso.

Burr geometry also has a major influence on every aspect of taste. The tooth profile of the SP II+ ensures that the beans get ground gently and evenly. It determines the optimal motor speed, grinding temperature and not least that every single bean turns into particles of even sizes, contributing to a cleaner, more balanced and sweeter cup.



FULL CONTROL

A stepped grind adjustment can hold your espresso back from releasing its full potential, because the perfect grinder setting is out of reach, somewhere in-between two steps on the scale.

The stepless grind adjustment on the SP II+ puts you into full control over your in-cup quality.

It lets you set your grinder to your espresso's perfect sweet spot and allows for meticulous tweaks over time, as you adapt your setting to changing parameters.

PROXIMITY SENSOR

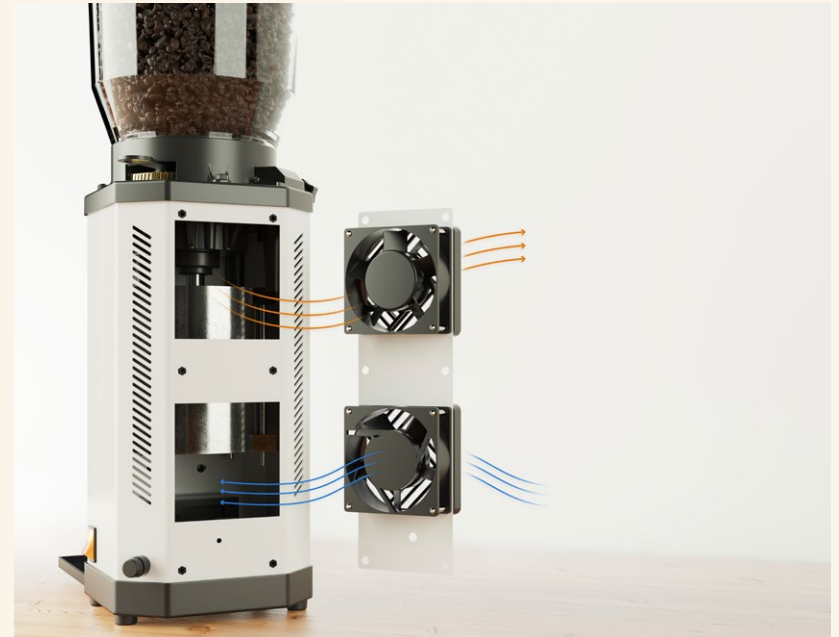
The SP II+ is the first espresso grinder ever to automatically start grinding by simply sensing the portafilter.

The innovative proximity sensor was designed to save precious time during the preparation process. It starts the grinding process automatically without any button being involved. In addition, compared to the former start/stop button, the sensor is less vulnerable, especially during peak hours. Brewing more cups with less effort – that is the big impact this small detail is all about.





LOW TEMPERATURE – HIGH QUALITY



Grinding temperature plays a crucial role when it comes to preserving the precious aroma of your espresso.

The SP II+ is designed to stay cool even under high workloads during peak hours at the bar. While the motor maintains low 650 rpm without sacrificing on grinding speed and capacity, the grinder is also equipped with an improved dual cooling system which now comes with the industry's leading fans. These fans have been upgraded to the IP55 standard which is the best quality available to maintain low temperatures inside the espresso grinder.



SAFE MAINTENANCE

Two additional safety switches, one under the hopper and one behind the exit spout, automatically stop the grinder if either one gets triggered. That way, the daily cleaning and maintenance routines become more simplified and absolutely safe.

EASY SERVICE

The overall modular construction of the SP II+ is a game changer that reduces downtimes for technical service to a minimum. The removable rear panel brings a smile of joy to every technician's face. It allows easy access to the internals of the grinder by taking off 6 screws, only.




TECHNICAL DETAILS

Burr diameter	75 SP mm
Burr material	Titanium coated burrs
Voltage / Frequency / Phase*	220 - 240 / 50 / 1
Watt	720 W
RPM	650 rpm
Grinding capacity	5 - 6 kg/day
Grinding time for single espresso	2.2 s
Bean hopper capacity	2.0 kg
Dimensions (w x h x d)	220 x 620 x 370 mm
Net weight	16.3 kg
Shipping weight	18.4 kg

Listings / Certifications

CE, CB REPORT, KTC

Color options**

-  Black / Black
-  White / Black
-  Stainless steel

*Other elec. specifications available on request | **Other colors on request



www.anfim.it | www.hemrogroup.com

SP II

SPECIAL PERFORMANCE

PROFESSIONAL GRINDER | MACINACAFFÈ PROFESSIONALE

TECHNICAL DATA | DATI TECNICI

Voltage / Frequency / Phase	Tensione / Frequenza / Fase	220-240 / 50 / 1
Watt	Watt	720 W
RPM	Giri motore	650 rpm Giri/min
Grinding capacity	Capacità macinazione	5-6 kg/day giorno
Grinding time for single espresso	Tempo di macinazione per espresso singolo	2.2 s

EQUIPMENT FEATURES | CARATTERISTICHE TECNICHE

Bean hopper slide	Saracinesca per tramoggia
Overload protection	Protezione da sovraccarico
Multifunction display & control unit	Controllo multifunzione tramite display
Stepless grind adjustment	Regolazione macinatura micrometrica
Dual cooling fan system	Ventilazione doppio fan
Safety switch under the bean hopper	Switch di sicurezza per campana
Safety switch behind the spout	Switch di sicurezza per becco di erogazione

CERTIFICATIONS | CERTIFICAZIONI

CE, CB REPORT, KTC

COLOR OPTIONS | ALTRI COLORI SU RICHIESTA

Black, White, Grey, Silver, Red Nero, Bianco, Grigio, Argento, Rosso
 Other colors on request Altri colori su richiesta



Other elec. specifications available on request | Voltaggi speciali a richiesta



Ø 75 SP mm
 Titanium coated
 Macine al titanio alta
 resistenza



2.0 kg



220 x 620 x 370 mm



16.3 kg Net | Netto
 18.4 kg Gross | Lordo