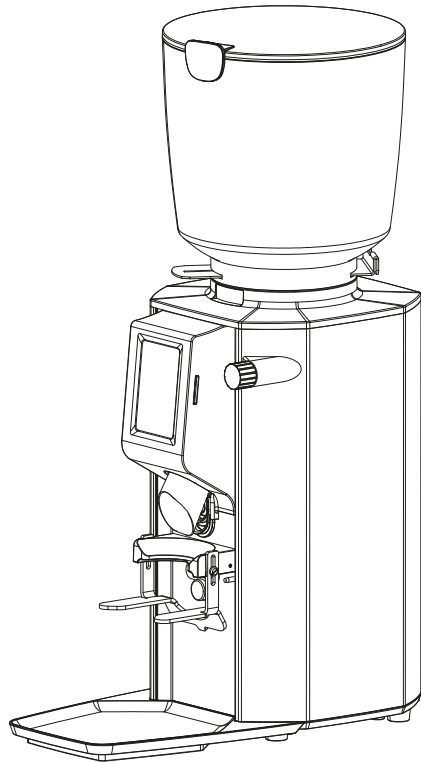


LUNA

ON DEMAND

PROFESSIONAL GRINDER

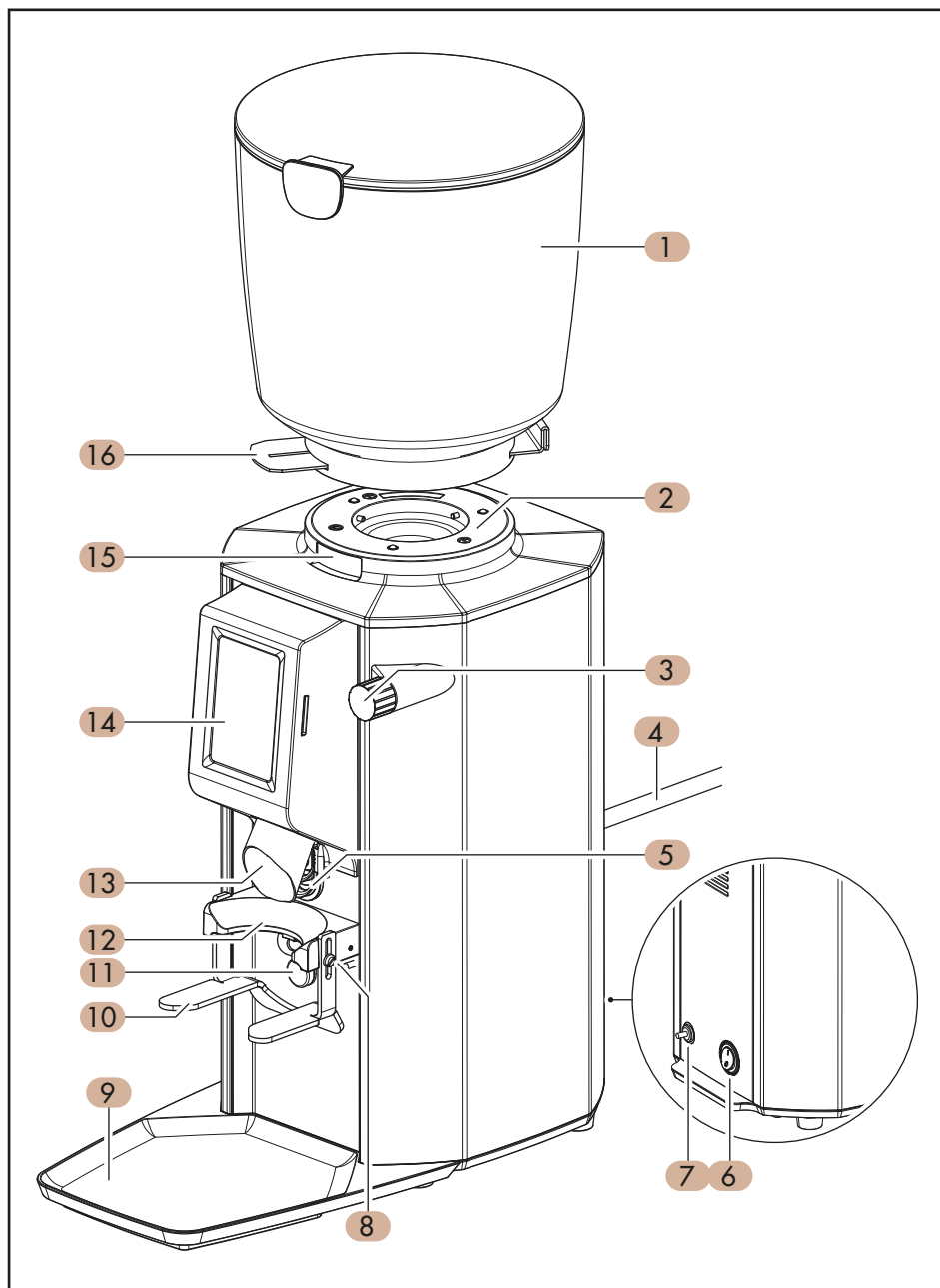
ORIGINAL INSTRUCTIONS



Contents

Overview..	3	Touchscreen / settings menu .	14
Scope of delivery	4	Symbols..	14
General Information	5	Opening and using the settings menu .	15
Reading and retaining the original instructions .	5	Cleaning...	16
Explanation of symbols used..	5	Cleaning the grinder installation surface	16
Safety	6	Cleaning the housing	16
Intended use	6	Cleaning the bean hopper	17
Safety information	6	Cleaning the spout system .	17
Before putting into service	9	Cleaning the grinder mechanism	18
Function..	9	Troubleshooting..	19
Check the grinder and scope of delivery	9	Technical data	21
Setting up and connecting the grinder...	9	Disposal	22
Inserting the bean hopper .	10	Disposing of the packaging...	22
Setting up the portafilter support and spout	10	Disposing of the grinder	22
Operation .	11	Maintenance and service	22
Filling with espresso beans	11		
Switching on the grinder	11		
Adjusting the grinding degree	12		
Setting or changing the recipe/grinding time	12		
Grinding espresso beans	12		
Interrupting the grinding procedure (break function)	13		
Changing the espresso bean type	13		

Overview



Scope of delivery

No.	Designation
1	Bean hopper (with lid)
2	Bean hopper intake
3	Grind adjustment system
4	Power cable (with power plug)
5	Spout guide
6	On/Off switch
7	Release button (Thermal overcurrent circuit-breaker)
8	Screw for adjusting the portafilter support (left and right), 2x
9	Drip tray
10	Portafilter support
11	Trigger switch
12	Portafilter intake
13	Spout
14	Touchscreen
15	Grinding degree scale
16	Sliding valve

General Information

Reading and retaining the original instructions



Before you start using the Single Espresso Grinder Luna, read the original operating manual and safety information carefully. Only then will you be able to use the Single Espresso Grinder safely and without danger.

This operating manual is based on the standards and regulations in force in the European Union. Please also note the guidelines and laws of your specific country if abroad.

For reasons of clarity, the Single Espresso Grinder Luna will only be referred to as "grinder" in the following.

Keep this operating manual for future reference. Also pass on these original operating instructions to subsequent owners and users of the grinder.

Explanation of symbols used

The following symbols and signal words are used in these original operating instructions and may be used on the grinder or on the packaging if necessary.

WARNING!

This signal word/symbol indicates a hazard with a medium degree of risk which can lead to death or serious injury if not avoided.

CAUTION!

This signal word/symbol indicates a hazard with a low degree of risk which can lead to minor or moderate injury if not avoided.

NOTE!

This signal word warns of possible material damage.



This symbol indicates important information concerning operation or handling.



Declaration of Conformity: Products marked with this symbol fulfil all applicable community provisions of the European Economic Area.



UKCA seal of approval: Products marked with this symbol meet the requirements of electrical product safety in the United Kingdom.



ETL Listed seal of approval: Products marked with this symbol meet the requirements of electrical product safety in the United States of America.



Products marked with this symbol meet the criteria required by the NSF (National Sanitation Foundation) regarding cleanliness and hygiene in the food industry.



Products marked with this symbol are only permitted for use indoors.



This symbol indicates an electrical shock hazard.



This symbol indicates that the grinder conforms to protection class I.

Safety

Intended use

The grinder is only suitable for grinding whole roasted espresso beans. Do not use the grinder to grind other products or objects. The grinder is intended for commercial use, e.g. in commercial enterprises, restaurant kitchens, canteens and hospitals, but not for continuous mass production (continuous operation). The grinder may only be serviced by trained personnel. However, it may be operated by other persons in a place where its use is supervised.

Any other use is not considered to comply with the intended use and can result in material damage or even personal injury.

Do not make any changes to the grinder. The manufacturer or supplier cannot be held liable for any injury or damage resulting from the failure to comply with the safety instructions.

Safety information

 **WARNING!** Danger of electric shock!

Improper use, incorrect electrical installation or an excessively high voltage can all lead to electric shock.


- » Connect the grinder only if the mains voltage of the socket complies with the information indicated on the type plate.
- » Connect the grinder only to a socket with good accessibility, so that you can disconnect it quickly from the power supply in the event of a fault.

- » Do not use the grinder if you notice any visible damage or if the power cable or plug is faulty.
- » If the grinder power cable is damaged, it must be replaced by the manufacturer or by qualified personnel, in order to avoid hazards.
- » Only connect the grinder to a power supply with a 16 A-slow-blowing fuse. Have a 16 A-slow-blowing fuse installed by a qualified electrician if the power connection at the grinder installation site is not protected in this way.
- » Always switch off the grinder (On/Off switch in the 0 position) before you remove the power plug.
- » Only install the grinder at places where the handling of the grinder can be supervised by trained personnel.
- » Do not operate the grinders above 2,000 metres.
- » Do not immerse the grinder or the power cable or power plug in water or any other liquids.
- » Do not clean the grinder with a water jet.
- » Do not clean the grinder with compressed air (e.g. with a compressed air gun).
- » Never touch the power plug with wet hands.
- » Never unplug the power plug from the wall socket by pulling on the power cable; always grip the plug itself.
- » Never use the power cable as a handle to carry the grinder.
- » Keep the grinder and power cable/power plug away from open flames and hot surfaces.
- » Position the power cable in such a way that it does not become a trip hazard.
- » Do not bend the power cable and do not place it over sharp edges.
- » Use the grinder in indoor areas only. Never operate the grinder in damp rooms or in the rain.
- » Keep children away from the grinder.
- » Ensure that children do not insert any objects into the grinder.
- » If you are not currently using the grinder, if you are cleaning it or if a fault occurs, switch the grinder off and remove the power plug from the socket.
- » Do not open the grinder casing; leave repairs to the experts. If repairs are required, please contact a specialist workshop. In the event of unauthorised repairs, faulty connection or incorrect operation, all liability and guarantee claims are excluded. Only parts that comply with the original appliance specifications may be used for repairs. This grinder contains electrical and mechanical parts that are essential for protection against potential hazards.

 **WARNING!**

Danger for children and persons with reduced physical, sensory or mental capabilities (e.g. partially disabled persons, older persons with limited physical and mental capabilities) or a lack of experience and knowledge (e.g. older children).

- » This grinder may be used by children older than eight years and by persons with reduced physical, sensory or mental capabilities or a lack of experience and knowledge if they are supervised or have been instructed in the safe use of the grinder and have understood the possible resulting dangers. Children may not play with the grinder. Cleaning and user maintenance may not be carried out by children without supervision.
- » Do not leave the grinder unsupervised when in operation.
- » Do not let children play with the packaging film. Children can become entangled in it while playing and may suffocate.
- » Do not let children play with the small parts. These can be life-threatening if swallowed.

 **WARNING!** Risk of injury!

Accidentally reaching into the rotating grinding discs can cause serious injuries.

- » Do not under any circumstances reach into the grinder or grinder outlet from above with bare fingers.
- » Do not insert any objects into the grinder.
- » Always switch off the grinder and disconnect the power plug from the socket before starting to clean and maintain the grinder.

 **CAUTION!** Risk of tipping and injury!

Incorrect setup of the grinder can result in injury.

- » Position the power cable so that nobody can become entangled in it and cause the grinder to fall.
- » Place the grinder on a level and stable surface to prevent it from falling off.

Before putting into service


Function


The shot sizes, i.e. the grind quantities per reference, are defined by the grinding time in this grinder.

The user can specify up to five different recipes (grinding times) and also has the option of controlling the grinding time manually (manual grinding).

The grinding process starts automatically when the portafilter is inserted and stops automatically after the defined grinding time has elapsed (grinding according to recipe) or when the portafilter is removed (manual grinding).



The following recipes (grinding times) are preset at the factory:

 Single Shot: 2.5 seconds (approx. 7–8 g*)

 Double Shot: 4.5 seconds (approx. 14–16 g*)

To adjust the factory setting and define other grinding times for the recipes, proceed as described in chapter „Setting or changing the recipe/grinding time“.

The grinder has two modes: Pro Mode and Basis Mode. In Pro Mode, the user can adjust settings (e.g. change the grinding times for each recipe). In Basis Mode, the user can only use the grinder in the preconfigured state.

To switch from one mode to the other, tap the corresponding symbol  → or  → on the Typo, Recipe selection display on the touchscreen. The user password must be entered when switching from Basis Mode to Pro Mode.

Check the grinder and scope of delivery

1. Remove the grinder from the packaging.
2. Check that the delivery is complete.
3. Check for damage to the grinder or the individual parts. If this is the case, do not use the grinder. Contact your dealer (see chapter „Maintenance and service“).

Setting up and connecting the grinder

1. Place the grinder on a level, stable and vibration-free surface.
2. Make sure the grinder is switched off (On/Off switch **(6)** in position 0) and connect the grinder to the mains by inserting the mains plug **(4)** into a properly installed earthed socket.
3. Insert the drip tray **(9)** in the corresponding housing recess.

* The amount of grind depends on the type of espresso bean, the selected grind and the mains frequency (see chapter „Technical data“).

Inserting the bean hopper

1. Place the bean hopper **(1)** on the grinder.

When placing the bean hopper, make sure to place the nose of the bean hopper in the corresponding recess of the bean hopper intake **(2)**.

2. Push the bean hopper down slightly into the bean hopper intake and turn the bean hopper clockwise to fix it to the grinder.

If the bean hopper cannot be fixed in place by turning it, it may not be positioned correctly. In this case, align the bean hopper correctly and then try again to fix it by turning (see also the chapter „Troubleshooting“).

3. Tighten the securing screws for the bean hopper clockwise.



The grinder switches off automatically when the bean hopper is not in use.

Setting up the portafilter support and spout

Adjust the portafilter support **(10)** to the size of the portafilter of your espresso machine as described below.

1. Make sure the grinder is switched off (On/Off switch **(6)** in position 0).
2. Using a screwdriver, unscrew the two screws **(8)** for adjusting the portafilter support (left and right) a few turns anticlockwise.

The portafilter support **(10)** is lowered as far as it will go.

3. Insert the portafilter in the portafilter intake **(12)**.
4. Push the portafilter support upwards until the portafilter fits exactly between the portafilter support and the portafilter intake.



If the supplied portafilter support does not fit, contact your dealer (see chapter „Maintenance and service“).

5. Hold the portafilter support in position and retighten the two screws for adjusting the portafilter support (left and right) clockwise using a screwdriver.
6. Push the spout guide **(5)** up or down in the locking mechanism to align the spout **(13)** in the best position for your portafilter. Align the spout in such a way that the ground material falls from the spout into the centre of the inserted portafilter.



Readjust the spout after each grinding degree adjustment and every time you change the type of espresso bean.

Operation

i

The grinder has a thermal overcurrent circuit breaker that interrupts the grinder's circuit in the event of an electrical overload. To start the grinder again, set the On/Off switch **(6)** to switch position 0 (Off). Then press the release button **(7)** on the back of the grinder. You can now switch the grinder on again by setting the On/Off switch to switch position I and starting up the grinder (see chapter „Troubleshooting“).

NOTE! Risk of damage!

The operator has no influence on the thermal overcurrent circuit breaker. If the circuit breaker trips several times, it is essential to consult an authorised service partner, as the motor winding may be damaged.

NOTE! Danger of overheating!

Exceeding the maximum permissible grinding quantity per day can lead to overheating of the grinder.

» Do not exceed the maximum grinding quantity per day (see chapter “Technical data”).

Filling with espresso beans

1. Remove the lid from the bean hopper **(1)**.
2. Fill the bean hopper with whole roasted espresso beans from above.

i

The maximum filling quantity should be approx. 1 cm below the edge of the bean hopper.


3. Replace the lid on the bean hopper.
4. Open the bean hopper by pulling out the hopper slide **(16)**.

Switching on the grinder

1. Make sure that you have inserted the power plug **(4)** in a properly installed earthed socket.
2. Switch off the grinder by setting the On/Off switch **(6)** to the I position.

The grinder is ready for operation when the recipe selection display is shown on the touchscreen **(14)**. The recipe that was last selected is highlighted in colour.

i

The recipe selection screen displays the individual recipes (with grinding time, name and respective symbol) and the Manual grinding option (with  symbol and name).

Adjusting the grinding degree

You can use the grinding degree adjustment **(3)** for the stepless adjustment of the desired grinding degree. Read the set value on the grinder scale **(15)**.

- » Turn the grinding degree adjustment anti-clockwise to reduce the grinding degree (= finer grind).
- » Turn the grinding degree adjustment clockwise to increase the grinding degree (= coarser grind).








Decrease the grinding degree only when the grinder is in operation.

To avoid/eliminate imbalances when adjusting the grind, we recommend that you first set a coarser grind and only then adjust the grinding degree adjustment down from there to the desired finer grind.

Setting or changing the recipe/grinding time

Proceed as follows if you would like to change the grinding time of one of the recipes:

1. Select the desired recipe by tapping the corresponding display on the touchscreen **(14)**.
2. Tap the  symbol on the touchscreen to edit the selected recipe.
3. Set the new grinding time for the recipe by (repeatedly) tapping the  symbol (increase grinding time) or  symbol (decrease grinding time) on the touchscreen.
4. Tap the  symbol on the touchscreen to confirm the new grinding time. The touchscreen will then show the recipe selection display again.
Tap the  symbol to cancel the process.

Grinding espresso beans

1. Select the desired recipe or the Manual Grinding option by tapping the corresponding display on the touchscreen.
The selected recipe or the Manual Grinding option is highlighted in colour.
2. Push the portafilter between the portafilter intake **(12)** and portafilter support **(10)** as far as it will go.
The inserted portafilter actuates the trigger switch **(11)** and the grinder starts the grinding process.
In the case of grinding according to recipe, the grinding process automatically stops after the grinding time has elapsed. In the case of Manual Grinding, you can stop the grinding process manually by removing the portafilter.
3. Remove the portafilter from the portafilter intake when the grinding process has been completed or when the desired amount of ground coffee has been obtained (Manual Grinding).

Interrupting the grinding procedure (break function)

The break function automatically interrupts grinding when you pull the portafilter out of the portafilter intake (12) and resumes grinding when you insert the portafilter back into the portafilter intake before the set break time has elapsed.










The preset break time is 5 seconds.







Changing the espresso bean type

1. Close the bean hopper (1) by sliding in the funnel slide (16).
2. Use the Manual grinding function to grind the espresso beans remaining in the grinder until the grinder idles.
3. Undo the securing screws for the bean hopper.
4. Rotate the bean hopper anticlockwise to release it from the grinder and lift it upwards to remove it from the grinder.
5. Remove the remaining espresso beans from the bean hopper.
6. Remove any excess beans from the bean hopper intake.
7. Put the bean hopper back into place (see chapter „Inserting the bean hopper“).
8. Pour the new espresso beans into the bean hopper.
9. Open the bean hopper by pulling out the hopper slide.
10. Grind 2–3 shots to remove any residue of the old espresso beans, to warm up the machine and to avoid any fluctuations in the dosage.

Touchscreen / settings menu

Symbols

Symbol	Meaning
	<i>Open settings menu</i> (This symbol only appears in <i>Pro Mode</i> .)
	<i>Edit entry</i> (This symbol only appears in <i>Pro Mode</i> .)
	<i>Switch to Basis Mode</i>
	<i>Switch to Pro Mode</i> (The user password is required when switching between modes.)
	<i>One level back (process is cancelled)</i>
	<i>Return to home screen (Recipe selection display)</i>
	<i>Reduce</i>
	<i>Increase</i>
	<i>Confirm entry</i>

Recipe symbol	Designation
	<i>Manual grinding</i>
	<i>Single Shot</i>
	<i>Double Shot</i>
	<i>Americano</i>
	<i>Ristretto</i>
	<i>Chemex</i>

Opening and using the settings menu

1. Tap the ☰ symbol on the touchscreen to open the settings menu.
2. Tap the desired menu item to edit it.

The following menu items can be selected:

- Language
- Brightness display
- Break time
- Maximum grinding time
- Temperature
- Date and time
- Password
- Software version
- Standby time
- Logo management



IMPORTANT: The service menu can only be accessed by the authorised customer service for Anfim products!

Cleaning

CAUTION! Risk of injury!

When moved, the grinder may fall down and injure you.

- » Always place the grinder on a stable surface that is safe from tipping over.
- » If necessary, ask another person to help if the grinder is too heavy.

NOTE! Danger of short circuit!

Water entering the grinder can cause a short circuit.

- » Never immerse the grinder in water or other liquids.
- » Never clean the grinder with a water jet or a steam cleaner.
- » Ensure that no water or other liquids make their way into the casing.

NOTE! Risk of damage!

Improper handling can cause damage to the grinder.

- » Do not use any harsh cleaning products or sharp or metallic cleaning objects such as knives, metal scouring pads or similar. These can scratch the surface.
- » Do not clean the grinder with compressed air (e.g. with a compressed air gun).
- » Do not put the drip tray or the lid of the bean container into the dishwasher. The parts are not suitable for this and the colour may fade.
- » Do not lift the grinder by the bean hopper; lift only by the casing and always with both hands.

Cleaning the grinder installation surface

1. Switch off the grinder (On/Off switch **(6)** in the 0 position) and remove the power plug **(4)** from the socket.
2. Lift the grinder by the housing using both hands and place it on a clean surface.
3. Clean the installation surface and the underside of the grinder with a damp cloth and dry the installation surface when you are done.
The surfaces must be dry and free of oil and grease.
4. Place the grinder back on the cleaned surface.

Cleaning the housing



Clean the housing and drip tray as necessary, but at least once a week or once per 10 kg of ground espresso beans.

1. Switch off the grinder (On/Off switch **(6)** in the 0 position) and remove the power plug **(4)** from the socket.
2. Use a brush to clean the following grinder components:
 - the spout **(13)**,
 - the filter holder **(12)**,
 - the trigger switch **(11)**,
 - the portafilter support **(10)**,
 - the screws **(8)** for adjusting the portafilter support (left and right).
3. Remove the drip tray **(9)**.
4. Clean the housing and the removed drip tray with a damp cloth and then wipe both dry.
5. Replace the drip tray after cleaning.

Cleaning the bean hopper



The bean hopper must be cleaned daily to remove any coffee oil residues as this can have a detrimental effect on the taste.

1. Close the bean hopper **(1)** by sliding in the funnel slide **(16)**.
2. Use the Manual grinding function to grind the espresso beans remaining in the grinder until the grinder idles.
3. Undo the securing screws for the bean hopper.
4. Rotate the bean hopper anticlockwise to release it from the grinder and lift it upwards to remove it from the grinder.
5. Temporarily transfer the espresso beans to another container.
6. Use a damp cloth to clean the inside and outside of the bean hopper and allow it to dry.
7. Remove any excess beans from the bean hopper intake **(2)**.
8. Put the bean hopper back into place (see chapter „Inserting the bean hopper“).
9. Pour the espresso beans into the bean hopper again.
10. Open the bean hopper by pulling out the hopper slide.

Cleaning the spout system



The manufacturer recommends using a brush with nylon bristles to clean the spout system.

Be careful not to damage the surface of the spout. Fine scratches can negatively impact the grinding result, as espresso grinds adhere to the scratches, which can lead to dosage fluctuations.

1. Pull the spout **(13)** downwards out of the lock.
2. Use a brush to clean the spout on the housing (spout lock).
3. Clean the spout with a damp cloth and then dry it.
4. Insert the spout again.

Cleaning the grinder mechanism



The manufacturer recommends the use of GRINDZ™ grinder cleaner. Visit www.anfim-milano.com for more information on GRINDZ™.

The grinder should be cleaned every 2-5 days.


1. Close the bean hopper **(1)** by sliding in the funnel slide **(16)**.
2. Set the grinding degree to the highest (coarsest) setting (see chapter on “Setting the grinder”).
3. Use the Manual grinding function to grind the espresso beans remaining in the grinder until the grinder idles.
4. Undo the securing screws for the bean hopper.
5. Rotate the bean hopper anticlockwise to release it from the grinder and lift it upwards to remove it from the grinder.
6. Pour the grinder cleaner into the grinding mechanism directly from above. Observe the quantities specified by the manufacturer for the grinder cleaner you are using.
7. Remove any excess grinder cleaner from the bean hopper intake **(2)**.
8. Put the bean hopper back into place (see chapter „Inserting the bean hopper“).
9. Place a bowl under the spout **(13)** to collect the grinder cleaner.
10. Start the grinding process with the Manual Grinding function (several times if necessary) until the grinder cleaner is completely ground.
11. Grind the same amount of espresso beans as you did grinder cleaner in order to remove leftover cleaning particles.
12. Dispose of the ground grinder cleaner and the ground espresso beans in the commercial/domestic waste.

Troubleshooting

Fault	Cause	Remedy
The grinder is not grinding, the display is not lit up.	The mains plug is not plugged in.	» Insert the power plug into a properly installed socket.
	The bean hopper has not been inserted.	» Insert the bean hopper (see chapter „Inserting the bean hopper“).
	The overcurrent protection switch has been triggered.	» Check whether the release button of the circuit breaker has popped out. Push it back in if necessary. If the button circuit breaker continues to pop out, contact the customer service for Mahlkönig products (see chapter „Maintenance and service“).
	The electrical fuse has tripped.	» Check the electrical fuse. If required, restore the fuse to its original state or replace it. Check whether other loads are connected to this fuse and if so, pull out their plugs. If the fuse repeated trips, contact your dealer (see chapter „Maintenance and service“).
The grinder is making noise but not grinding.	The grinding mechanism is clogged. / The grinding degree is too fine.	» Set the grinder to the highest (coarsest) setting and start the grinding process. The grinder will clear itself. Then set the desired grinding degree during operation again.
	Ground coffee has built up in the grinder because of an excessive amount of coffee.	» With the grinder switched off, clean the spout including the spring using a brush. Set the grinder to the highest (coarsest) setting and start the grinding process. The grinder will clear itself. Then set the desired grinding degree during operation again.
	A foreign object has got into the grinding mechanism.	» Clean the grinder (see chapter „Cleaning the grinder mechanism“) and remove the foreign object. If the foreign body cannot be removed in this way, contact your dealer (see chapter „Maintenance and service“).

Fault	Cause	Remedy
The grinder is not grinding fine enough.	The grinding discs are worn out or require readjustment.	» Contact your dealer (see chapter „Maintenance and service“).
The grinder does not grind continuously or the grinding process stops.	The trigger switch is defective.	» Contact your dealer (see chapter „Maintenance and service“).
The grinder's dispensing accuracy is decreasing.	The spout is clogged. Too much ground coffee has been deposited in solid form inside the grinder.	» Switch off the grinder and clean the spout system (see chapter „Cleaning the spout system“). Set the grinder to the highest (coarsest) setting and start the grinding process. The grinder will clear itself. Then set the desired grinding degree during operation again.
	The grinder spout is damaged. / The flapper is defective.	» Contact your dealer (see chapter „Maintenance and service“).
The bean hopper cannot be inserted.	There are beans in the bean hopper intake.	» Remove the beans from the bean hopper intake.
The grinds do not land in the centre of the portafilter.	The spout is not correctly aligned with the portafilter.	» Align the spout centrally with the fitted portafilter.

Technical data

Model:	Luna
Voltage / frequency:	220–240 V; 50/60 Hz
	110–127 V; 60 Hz
	100 V; 50/60 Hz
Performance:	460 W (50 Hz)
	530 W (60 Hz)
Protection class:	I 
Fuse:	16 A, slow-blowing
Idle speed:	1500 rpm (50 Hz)
	1800 rpm (60 Hz)
Grinding capacity:	~2.8 g/s @ 250 µm (50 Hz)*
	~3.6 g/s @ 250 µm (60 Hz)*
Max. daily output:	30 kg*
Dimensions (WxHxD):	195×580×371 mm
Weight (net):	11.2 kg
Max. hopper filling quantity:	2 kg

* The grinding output and the maximum daily output are dependent on the selected type of espresso/ coffee bean, the selected degree of grinding and the mains frequency.

Disposal

Disposing of the packaging



Dispose of the packaging by correctly sorting the recyclable materials. Dispose of card and cardboard as waste paper and film as recyclable material.

Disposing of the grinder



Electrical appliances are labelled with the symbol opposite. Old appliances may not be thrown into commercial/domestic waste!

Consumers are legally obliged to separate old appliances from commercial/domestic waste, e.g. by handing them in at a collection point of the local waste disposal authority for recycling or disposal. The old appliance can also be returned to the dealer free of charge. This ensures that old appliances are recycled professionally and negative impacts on the environment are avoided. Consumers are responsible for deleting any personal data stored on the old appliance.

Maintenance and service

Contact an authorised service centre for Anfim products for service or maintenance. Customer Service can answer your questions about repairing and maintaining your product and spare parts.

Exploded views and information on spare parts can also be found at:

www.anfim-milano.com



Our application consulting team will be happy to help you with questions concerning our products and their accessories.

Please make sure you quote the article and serial number stated on the grinder type plate for all enquiries and spare parts orders.

After switching on, the version of the grinder is displayed. In case of service, please inform your dealer.



HEMRO

Hemro International AG

Thurgauerstrasse 80 | 8050 Zurich, Switzerland

T: +41 44 864 18 00 | **F:** +41 44 864 18 01
info@hemrogroup.com | www.hemrogroup.com