ANFIM

ANFIM Srl

Telefon: +40749776983
Email: office.kestar.ro
Website: www.kestar.ro

KeSta

Magazin online: www.kestarcoffee.ro

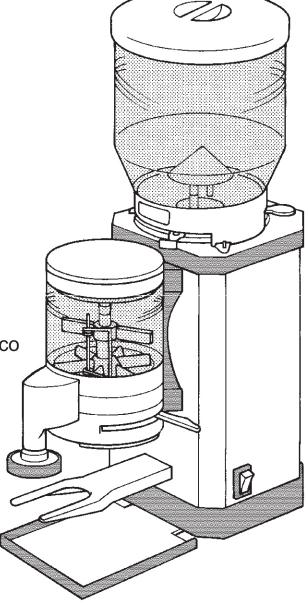
GB • INSTRUCTIONS MANUAL

mod:

Caimano: Timer / Automatico / Manuale

Super Caimano: Timer / Automatico

Caimano SPecial 450: Timer / Automatico



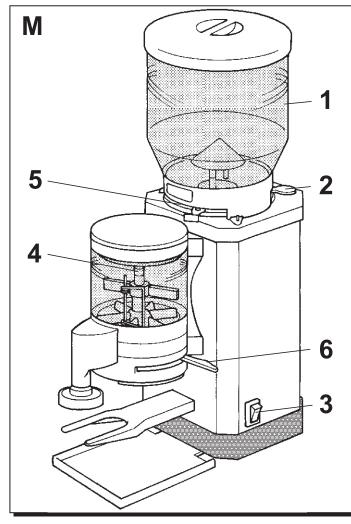
COFFEE GRINDER DISPENSER

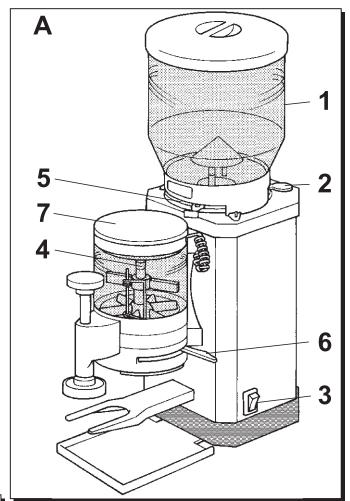


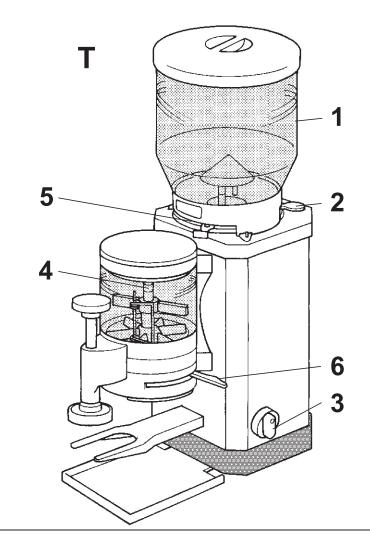
Mod.:

# CAIMANO SUPER CAIMANO CAIMANO SPECIAL 450

- Timer (T)
- Automatico (A)
- Manuale (M)







## 1. General instructions

Read this instruction booklet carefully before using the coffee grinder.

The installation of the coffee grinder must be done by qualified personnel.

The firm cannot be held responsible for changes made by the user to the appliance and for accidental damages arising from installations and/or utilizations different from those mentioned in this instructions.

The producer reserves the right to change without notice the characteristics of the equipment presented in this instructions.

#### 1.1 Appropriate use

The coffee grinder with dosing mechanism has been studied and constructed to grind and dose coffee.

#### 1.2 Improper use

Any kind of use apart from what has been indicated in paragraph 1.1 is improper and therefore unauthorized; the manufacturer refuses all responsibility for damages arising from improper use of the coffee grinder described in this instruction booklet.

#### 1.3 Safety standards

Do not use the coffee grinder without fixing the hopper for coffee beans to the frame using the provided nuts.

Always unplug the coffee grinder before cleaning.

- Do never immerse the coffee grinder in water and/or other liquids.
- The device should not be used by people (including children) with reduced, sensory or mental capabilities, or lack of experience and knowledge, unless they are carefully supervised/monitored and instructed;
  - Do not allow children to play with the appliance.
  - This appliance can be used by children aged over 8 years if they have supervision or are given instruction on the proper use of the appliance so usage can be considered safe and they understand possible risks involved.
  - Cleaning and maintenance should not be performed by children unless they are older than 8 years and carefully supervised.
  - Keep the appliance and electrical cords out of reach of children, at all times especially if less than 8 years old.

## 2. Transport

### 2.1 Packaging





The **ANFIM** coffee grinder with dosing mechanism is supplied in a special card-board package; each package contains:

Coffee grinder with dosing mechanism, Instruction booklet, Evidence of conformity

## 2.2 Handling of the appliance

The coffee grinders with dosing mechanism do not need special instruments for their handling because they can be handled manually.

# 3. Description of the appliance

#### 3.1 Description of the appliance

The coffee grinder has been realized considering the actual requirements of a modern and articulated way of working in the coffee shop; concerning this, it has been conceived to obtain a correct grinding of the coffee beans and an appropriate dosing.

#### **Description:**

Stainless steel or varnished steel sheet bearing structure.

Hardened steel blades unit.

Plastic hopper fit for contact with food.

Light aluminium alloy dosing unit provided with dose adjustment device.

Power supply in conformity with the 2006/95/EEC Directives.

Control unit for resetting coffee doses (AUTOMATIC mod.).

- 1 Coffee beans hopper.
- 2 Hopper closing hatch.
- 3 TIMER switch (TIMER mod.).
- 3 Illuminated ON/OFF switch (AUTOMATIC and MANUAL mod.).
- 4 Dose adjusting pin.
- 5 Blade adjusting ring.
- 6 Dosing lever.
- 7 Control unit for resetting coffee doses included in the cover of the dosing container (AUTOMATIC mod.).

## 3.2 Description of the controls

The coffee grinder is provided with the following control devices:

- Hopper closing hatch (2)
- TIMER switch (3) (TIMER mod.)
- Illuminated ON/OFF switch (3) (AUTOMATIC/ MANUAL mod.)
- Dose adjusting pin (4)
- Blade adjusting ring (5)
- Dosing lever (6)

### 3.3 Emergency stop controls

In compliance with the specifications indicated in the EN 418 standard, the coffee grinder is not provided with an emergency stop because this function is executed by the TIMER switch (TIMER mod.) and by general switch ON/OFF (only for MANUAL and AUTOMATIC mod.).

#### 3.4 Table of specifications:

ТүрЕ	CAIMANO	SUPER CAIMANO	CAIMANO SPECIAL
Height:	570 mm	570 mm	570 mm
Width:	195 mm	195 mm	195 mm
Depth:	370 mm	370 mm	370 mm
Power:	300 W	450 W	900 W
Noise level:	<70 dB (A)	< 70 dB (A)	< 70 dB(A)
Blades diameter:	64 mm	75 mm	75 mm SPECIAL
Weight:	15 Kg	18 Kg	20 Kg

# 4. Installation of the appliance

### 4.1 Installation of the appliance

The coffee grinder must be placed on a flat, steady, and dry surface.

### 4.2 Connecting the appliance to the mains

After checking that the electrical supply voltage is the same as that indicated on the machine's identification plate:

## Single-phase 220 V version

The coffee grinder is supplied with electric cord with a type-approved plug. The only operation required is the connection to an electric socket dimensioned for the absorption of the coffee grinder (rated in 15 A max.).

## Triphase 380 V version

The coffee grinder is supplied with electric cord without plug: the installer must connect the cable terminals to an electrical terminal board dimensioned for the absorption of the coffee grinder ( rated in 15 A max.).

WARNING: The electric installation to which the coffee grinder will be connected must be in compliance with the law in force: the producer refuses all responsibility for damages to persons and things arising from the connection of the coffee grinder to an electric installation not in compliance with the standards.

# 5. Using the appliance

#### 5.1 Instructions for use

- **A**) Fill the hopper with fresh coffee beans (the maximum capacity of the hopper is about 2 kg).
- B) Open the hatch.
- **C**) Turn the TIMER switch lightly clockwise (TIMER mod.).

- **C1**) Turn the general ON/OFF switch on; it will light up signalling the presence of the main voltage (MANUAL mod.).
- C2) Turn the general ON/OFF switch on; it will light up signalling the presence of the main voltage. When the dosing container is full an automatic device will stop the coffee grinder. Now the coffee grinder is ready to work in a completely automatic way; infact, the automatic device will provide to load the dosing container (AUTOMATIC mod.).
- **D**) Grind a small quantity of coffee so as to reach the best granularity (TIMER and MANUAL mod.).

The adjustment of the blades is set at the factory, anyway you can obtain the grind at the granularity required in the following way:

- 1) Loosen the numbered ring by pushing the chrome-plated pin placed on the left side of the appliance.
- 2) Turn the adjustment ring clockwise to have a finer grain, turn counterclockwise to have a coarser one.

Remember that the best granularity of the grind depends on the kind of coffee and equipment as well as on the weather; if the air is dry, adjust a finer grinding while if it is damp, a coarser one.

3) Release the stop pin.

A device will see to the filling up of the dosing container (AUTOMATIC mod.).

- **E**) Once you have obtained the best grinding, turn the TIMER switch clockwise so that the ground coffee in the dosing unit draws near the black adjusting pin (TIMER mod.) or press the push button ON/OFF (MANUAL mod.).
- **F**) The grinding stops automatically; turn the TIMER switch counter-clockwise to stop the grinding by hand (TIMER mod.).
- **F1**) Turn off the coffee grinder by pressing again the push button ON/OFF (MANUAL mod.).
- **F2**) Press the general ON/OFF switch to stop the grinding by hand (AUTOMATIC mod.).

The coffee grinder is adjusted at the factory for an optimum dose of ground coffee that corresponds to about 6.7 grams.

In order to get the best performances, it is necessary to check the coffee grinding and the dosing regularly, by following the instructions stated in paragraph 6.3 of this booklet.

## 5.2 Instructions for Emergency Stop

In case of emergency, if you turn the TIMER switch counter-clockwise (TIMER mod.) or press the ON/OFF switch (MANUAL and AUTOMATIC mod.), the coffee grinder stops immediately.

#### 6. Maintenance

#### 6.1 Safety standards

WARNING: Disconnect the coffee grinder from the mains before performing any maintenance operation.

Do not insert fingers or other objects in the entry hole of the blades or in the outlet of the ground coffee.

Do not put already ground coffee in the hopper.

Do not immerse the coffee grinder in water and/or other liquids (solvents, detergents, and so on).

In any case, always refer to the Customer Service Centre of ANFIM.

#### 6.2 Appliance cleaning

WARNING: Disconnect the coffee grinder from the mains before cleaning. Do never immerse the coffee grinder in water and/or other liquids.

A constant and regular cleaning prevents the grease settlings contained in coffee to go rancid, causing alterations in the smell and the taste of your espresso.

#### Cleaning instructions:

- 1) Disconnect the coffee grinder from the mains.
- 2) Clean the (empty) hopper internally and externally with a damp cloth.
- 3) Wipe it with a soft and clean cloth.
- 4) Clean the inner part of the dosing unit with a brush.
- 5) Clean the body of the coffee grinder with a slightly damp and soft cloth and wipe it with a clean and dry cloth.
- 6) Connect the coffee grinder to the mains.

### 6.3 Scheduled inspections

An accurate and rational coffee grinding and a correct dose are the elements to obtain the ingredients for a good espresso from your coffee grinder.

A coffee ground too fine is infused too slowly by the distributing units of the appliance: its colour is dark and it tastes burnt; on the contrary, a coffee ground too coarse is quickly infused: it is wan, with a poor aroma and a liquidish cream.

## Do the following to have a correct infusion:

- 1) Adjust the grinding continually by following the instructions indicated in point D of paragraph 5.1.
- 2) Have the Costumer Service Center of the ANFIM check the wear conditions of the blades regularly.
- 3) Have the Costumer Service Center of the **ANFIM** replace the blades after having treated 500-700 kg. of coffee beans.

The coffee grinders with dosing mechanism are adjusted at the factory so as to supply a dose of ground coffee that corresponds to about 6,7 grams.

#### Check regularly the adjustment of the dosing unit in the following way:

- 1) Start the coffee grinder and fill the dosing container with ground coffee (TIMER mod.).
- **1a**) Start the coffee grinder and fill the dosing container with ground coffee until the automatism intervenes (MANUAL and AUTOMATIC mod.).
- 2) Draw ten coffee doses from the distributor, weigh them and work out the average.
- 3) If the average quantity does not correspond to the optimum ground dose, turn the black adjusting pin in the dosing mechanism (clockwise to decrease the dose, counter-clockwise to increase it).

A complete turn of the dosing pin (divided in four click releases) increases or de-creases the dose of ground coffee of about 0.7 grams of coffee.

# **Appliance Disposal**

This device, like all electrical products, must be disposed of separately from municipal sorted waste, at specific collection points designated by the local council.



#### Servicing 8.

#### 8.1 Instructions for service request

All technical intervention must be done by authorized personal of the **ANFIM**.

ANFIM Via B. Verro, 33/5 - 20141 MILANO

Tel. (+39) 02/8465054 - Fax. (+39) 02/8464401

e-mail: info@anfim.it web site: www.anfim.it

### **DECLARATION OF CONFORMITY**

The undersigned **ANFIM** srl, Via B. Verro 33/5, 20141 - Milan, declares, on its own responsibility that the coffee grinder with dosing mechanism.

Model . Serial-number . . .

to which this declaration refers, is in compliance with the following standards or other corresponding documents: EN 55014-1:2006 + A1:2009 + A2:2011; EN 55014-A2:2015; EN 61000-3-2:2014; EN 61000-3-3:2013; EN ISO 12100;

IEC 60335-2-64; IEC 60335-1

according to what is provided for by the 2006/42/CEE directive.

MILAN, 30 June 2017

ANFIM Srl

