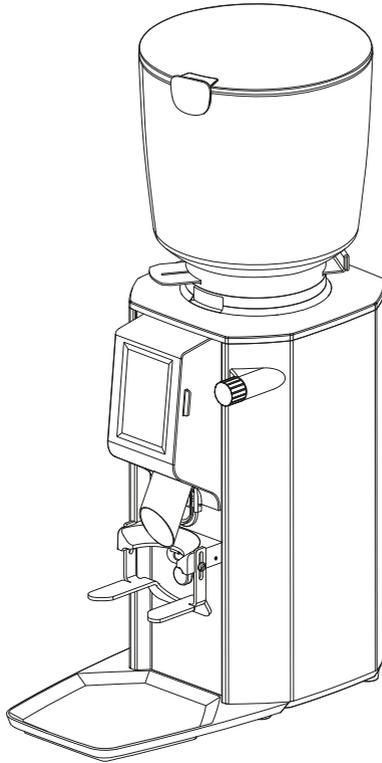


LUNA / ALBA

ON DEMAND

PROFESSIONAL GRINDER

ORIGINAL INSTRUCTIONS

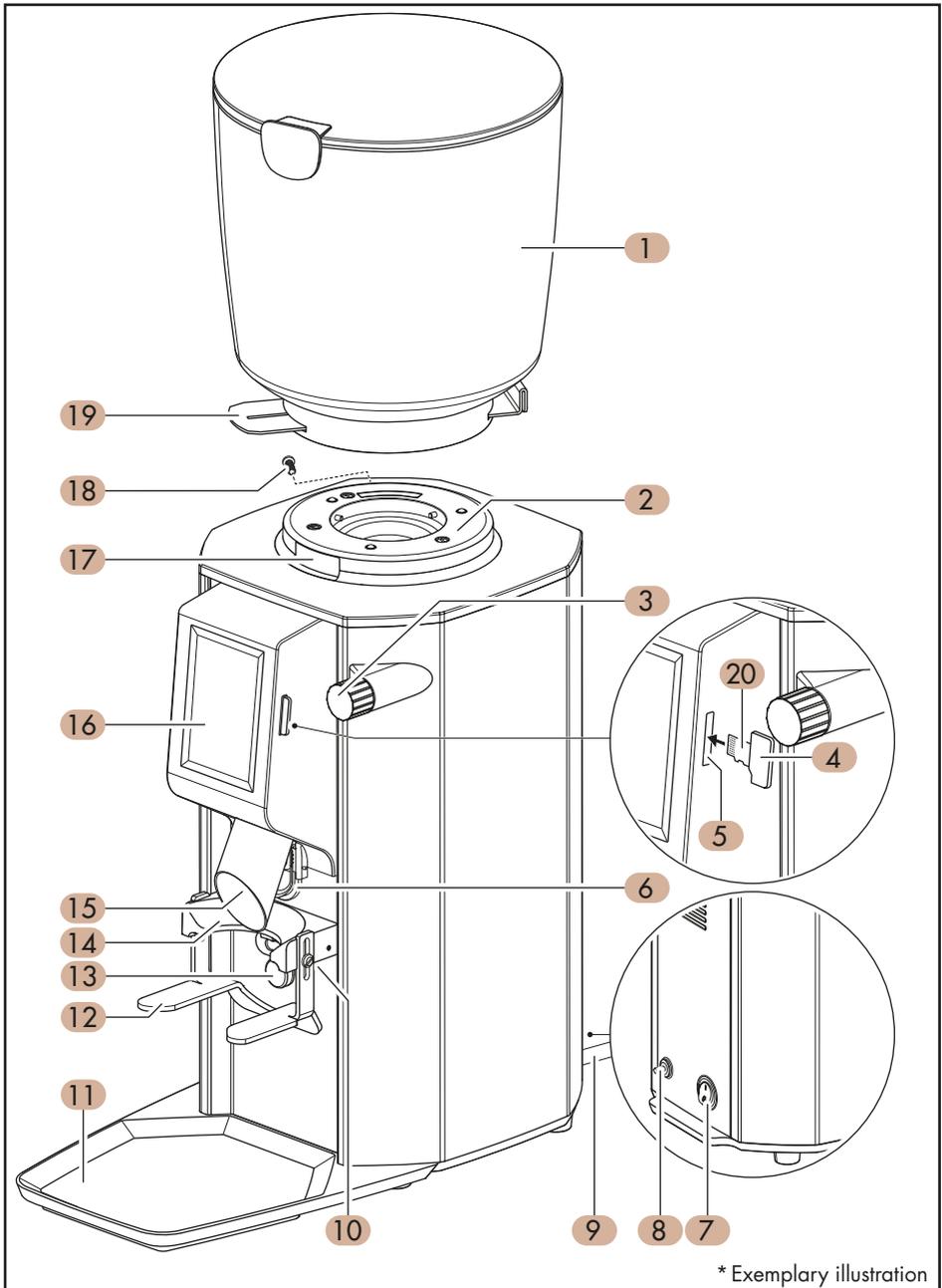


* Exemplary illustration

Contents

Overview..	3	Touchscreen/Main menu	16
Scope of delivery	4	Symbols..	16
General information	5	Opening and using the main menu	17
Reading and storing the instructions	5	Cleaning...	18
Explanation of symbols used..	5	Cleaning the surface underneath the grinder	19
Safety	6	Cleaning the casing	19
Intended use	6	Cleaning the hopper	20
Safety information	7	Cleaning the spout system	20
Cleaning the grinding mechanism	20	Troubleshooting..	22
Before using for the first time	10	Technical data	24
Functioning..	10	Disposal	25
Checking the grinder and scope of delivery	11	Disposing of the packaging	25
Setting up and connecting the grinder	11	Disposing of the grinder	25
Inserting the hopper	11	Maintenance and service	26
Setting the portafilter support and spout	12		
Operation	13		
Adding espresso beans	13		
Switching on the grinder	13		
Setting the grinding degree	14		
Setting or changing the recipe/grinding time	14		
Grinding espresso beans	15		
Suspending grinding (break function)	15		
Changing the type of espresso beans	15		

Overview



* Exemplary illustration

Scope of delivery

No.	Name
1	Bean hopper (with lid)
2	Hopper intake
3	Adjusting the degree of grinding
4	Card holder (for micro SD card)
5	Micro SD card slot
6	Spout guide (adjustable)
7	On/off switch
8	Release button (thermal overcurrent circuit-breaker)
9	Power cable (with power plug)
10	Screw for adjusting the portafilter support (left and right), 2x
11	Drip tray
12	Portafilter support (height-adjustable)
13	Trigger switch
14	Portafilter intake
15	Spout
16	Touchscreen
17	Grinding degree scale
18	Securing screw (for fixing the bean hopper)
19	Slider
20	Micro SD card (not supplied)

General information

Reading and storing the instructions



Before you start using the Luna or Alba Single Espresso Grinder, carefully read through these original instructions and the safety information. Only then will you be able to use the Single Espresso Grinder safely and without danger. For greater clarity, the Luna/Alba Single Espresso Grinder will be referred to below simply as the "grinder".

The original instructions are based on the standards and regulations in force in the European Union. Please also observe the guidelines and laws that apply in your country.

Retain these original instructions for future reference. Please also pass these original instructions on to subsequent owners and users of the grinder.

In addition to these original instructions, a software manual is available which contains detailed information on the operating software of the grinder. You will find the software manual online via the following links:

Model: Luna



<https://hemro.net/lunasoftware>

Model: Alba



<https://hemro.net/albasoftware>

Explanation of symbols used

The following symbols and signal words are used in this original instruction manual and may appear on the grinder or on the packaging.

WARNING!

This signal word/symbol indicates a moderate risk, which, if not avoided, can lead to death or serious injury.

CAUTION!

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

NOTE!

This signal word warns of possible material damage.



This symbol provides you with useful information about operation or handling.



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



UKCA mark: Products marked with this symbol comply with the electrical product safety requirements of the United Kingdom of Great Britain and Northern Ireland.



Intertek

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



Intertek

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



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



This symbol indicates a risk of electric shock.



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

Safety

Intended use

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

Any other use is considered improper and can result in material damage or even personal injury.

Do not make any modifications to the grinder. Neither the manufacturer nor the retailer can accept liability for any injury or damage resulting from failure to comply with the safety information.

Safety information

WARNING! Risk of electric shock!

Improper use, incorrect electrical installation, or a voltage that is too high can all lead to electric shock.

- » Connect the grinder only if the supply voltage of the socket complies with the information indicated on the type plate.
- » Connect the grinder only to an easily accessible socket to allow you to disconnect it quickly from the power supply in the event of a malfunction.
- » Do not use the grinder if you notice any visible damage or if the power cable or plug is faulty.
- » If the grinder's 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 fuse. In the event that the power connection at the installation site of the grinder is not secured in this way, have a 16 A-slow back-up fuse fitted by a qualified electrician.
- » Always switch the grinder off (on/off switch in the 0 position) before you remove the power plug.
- » Install the grinder only in locations where its use can be supervised by trained personnel.
- » Do not operate the grinder at altitudes above 2,000 meters.
- » Do not immerse the grinder, the power cable or the 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 blow 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 power plug.
- » Never carry the grinder by its power cable.
- » Keep the grinder and power cable/power plug away from open flames and hot surfaces.
- » Do not position the power cable in such a way that it could create a tripping 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 areas or in the rain.

- » Keep children away from the grinder.
- » Make sure 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 there is a malfunction, 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, contact a specialist workshop. If unauthorized repairs are carried out, the connection is not made correctly, or the grinder is operated incorrectly, all liability and warranty claims are voided. 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 capacities (e.g. partially disabled persons, elderly persons with limited physical and mental capacities) or a lack of experience and knowledge (e.g. older children).

- » The grinder is not intended for use by children or persons with reduced physical, sensory, or mental capabilities or with a lack of experience and knowledge.
- » Always keep the grinder away from children. Children may not use or play with the grinder.
- » Make sure that small children in particular cannot reach the power cord. If small children pull on the power cord, they can be seriously injured by the falling grinder.
- » Do not leave the grinder unsupervised when it is in operation.
- » Do not let children play with the packaging film. Children can become entangled in it and suffocate while playing.
- » Do not let children play with small parts. They can be life-threatening if swallowed.

 **WARNING!** Risk of injury!

You can incur serious injuries if you accidentally touch the rotating grinding discs.

- » Always make sure that the bean hopper is securely installed and the securing screw tightened before you use the grinder.
- » Do not reach into the grinding mechanism or the spout of the grinding mechanism from above with unprotected fingers under any circumstances.
- » Do not insert any objects in the grinding mechanism.
- » Always switch the grinder and remove the power plug from the socket, before you carry out cleaning and maintenance work on the grinder.



CAUTION!

Risk of tipping and injury!

Incorrect set-up of the grinder can result in injury.

- » Lay out the power cable in such a way 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 using for the first time

Functioning

The shot sizes, i.e. the volume of grounds per serving, are defined by the grinding time in this grinder.

The user can specify up to three different recipes (grinding times) and also has the option to control 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:

Recipe	Model: Luna	Model: Alba
 Single shot:	3 seconds (approx. 8–11 g*)	1.5 seconds (approx. 8–11 g*)
 Double shot	5 seconds (approx. 14–18 g*)	2.5 seconds (approx. 14–18 g*)
 Americano	4 seconds (approx. 14–18 g*).	2 seconds (approx. 14–18 g*).

Proceed as described in the “Setting or changing the recipe/grinding time” section to customize the factory setting and define other grinding times for the recipes.

The grinder has two modes: the Pro mode () and the Basic mode (). The user can make settings in the Pro mode (e.g. change the grinding times for each recipe). The user can only use the grinder in the preconfigured state in the Basic mode.

To change from one mode to the other, tap the respective symbol ( or ) on the touchscreen in the Typo, Recipe selection display. The owner password (1932) must be entered when changing from the Basic mode to the Pro mode.

You can deactivate the owner password protection for the Pro mode via the main menu (see “Opening and using the main menu” section).

* The quantity of ground coffee depends on the espresso bean type selected, the grinding degree selected and the mains frequency (see “Technical data” section).

Updates and user-defined logos can be transferred via the integrated micro SD card slot (5). The micro SD card (20) must be inserted in the enclosed card holder (4) for this purpose. You will find detailed information about this in the software manual (see “Reading and storing the instructions” section).

Checking the grinder and scope of delivery

1. Remove the grinder from its packaging.
2. Make sure the delivery is complete.
3. Check for damage to the grinder or any of the individual parts. If this is the case, do not use the grinder.
Contact your supplier (see “Maintenance and service” section).

Setting up and connecting the grinder

1. Place the grinder on a level and stable surface that does not vibrate.
2. Make sure that the grinder is switched off (on/off switch (7) in the 0 position) and connect the grinder to the power supply by inserting the power plug (9) into a properly installed grounded socket.
3. Insert the drip tray (11) in the corresponding recess in the casing.

Inserting the hopper

1. Place the bean hopper (1) on the grinder.
When positioning the bean hopper intake (2), ensure that the nose of the bean hopper is located in the corresponding recess in the bean hopper intake.
2. Push the bean hopper down slightly into the bean hopper intake and rotate the bean hopper clockwise to lock it in place on the grinder.
If the bean hopper cannot be fixed in place by rotating it, it may not be positioned correctly. Align the bean hopper correctly and try again to lock it in place by rotating it (see also “Troubleshooting” section).
3. Tighten the securing screw (18) for the bean hopper clockwise.



The grinder switches off automatically when the bean hopper is not inserted or not properly locked in place.

Setting the portafilter support and spout

Adjust the portafilter support **(12)** to the size of the portafilter of your espresso machine as described in the following.

1. Ensure that the grinder is switched off (on/off switch **(7)** in the 0 position).
2. Use a screwdriver to unscrew the two screws **(10)** for adjusting the portafilter support (left and right) a few turns (counterclockwise direction).

The portafilter support **(12)** moves down to the stop.

3. Insert the portafilter support in the portafilter intake **(14)**.
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 supplier (see "Maintenance and service" section).

5. Hold the portafilter support in position and use a screwdriver to tighten up the two screws for adjusting the portafilter support (left and right) (clockwise direction).
6. Push the spout guide **(6)** upwards or downwards in the lock to align the spout **(15)** in the optimum position for your portafilter. Align the spout in such a way that the coffee grounds fall out of the spout into the center of the inserted portafilter.

 Reset the spout after every grinding degree adjustment and every change of the type of espresso beans.

Operation



The grinder has a thermal overcurrent circuit-breaker which interrupts the electric circuit of the grinder in the event of an electrical overload. Place the on/off switch **(6)** in the 0 position (off) to return the grinder to service. Then press the release button **(8)** on the back of the grinder. Place the on/off switch in the I position to switch on the grinder and return it to service (see “Troubleshooting” section).

NOTE! Risk of damage!

The operator cannot adjust the thermal overcurrent circuit-breaker. If the circuit-breaker has been triggered several times, a service partner must be contacted for advice, as the motor winding may be damaged.

NOTE! Risk of overheating!

Exceeding the maximum permissible grinding quantity per day can cause the grinder to overheat.

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

Adding espresso beans

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



The maximum fill amount should be approx. 1 cm below the edge of the bean hopper.

3. Place the lid back onto the hopper.
4. Open the bean hopper by pulling out the slider **(19)**.

Switching on the grinder

1. Ensure that the power plug **(9)** is inserted into a properly installed grounded socket.
2. Switch on the grinder by placing the on/off switch **(7)** in the I position.
The grinder is ready for use when the Recipe selection is displayed on the touch-screen **(16)**. The last selected recipe is highlighted in color.



The individual recipes (recipe symbol + grinding time) and the Manual grinding option (with  symbol) are displayed in the Recipe selection.

Setting the grinding degree

You can infinitely adjust the desired grinding degree with the grinding degree adjustment **(3)**. You can read the pre-set value on the grinding degree scale **(17)**.

- » Turn the grinding degree adjustment counterclockwise to reduce the grinding degree (= finer ground coffee).
- » Turn the grinding degree adjustment clockwise to increase the grinding degree (= coarser ground coffee).



Only reduce the grinding degree when the grinder is in operation and the motor is running.

To avoid/eliminate imbalances when setting the grinding degree, it is advisable to set a coarser grinding degree to begin with and then reduce the grinding degree adjustment to the desired finer grinding degree from there.

Setting or changing the recipe/grinding time

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

1. If required, change to the Pro mode (**PRO MODE**) (owner password: **1932**) (see "Functioning" section).
 2. Select the desired recipe by tapping the respective display on the touchscreen **(16)**.
 3. Tap the  symbol on the touchscreen to edit the selected recipe.
 4. Set the new grinding time for the recipe by tapping the  (increase grinding time) or  (reduce grinding time) symbol on the touchscreen (several times).
 5. Tap the  symbol on the touchscreen to confirm the new grinding time. The touchscreen then shows 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 respective display on the touchscreen.

The selected recipe or the Manual grinding option is highlighted in color.

2. Push the portafilter all the way in between the portafilter intake (14) and the portafilter support (12).

The inserted portafilter actuates the trigger switch (13) and the grinder starts the grinding process.

In the case of Grinding according to recipe, the grinding process stops automatically after the grinding time has elapsed; in the case of Manual grinding, you stop the grinding process by manually removing the portafilter.

3. Remove the portafilter from the portafilter intake after the grinding process has been completed or after the desired amount of ground coffee has been obtained (Manual grinding).

Suspending grinding (break function)

The break function automatically suspends grinding when you remove the portafilter from the portafilter intake (14) and continues grinding when you re-insert the portafilter in the portafilter intake before the pre-set break time has elapsed.



The pre-set break time is 2 seconds.

You can change the break time in the main menu (see “Opening and using the main menu” section).

Changing the type of espresso beans

1. Open the bean hopper (1) by pulling out the slider (19).
2. Use the Manual grinding function to grind the espresso beans that remain in the grinding mechanism until the grinder runs idle.
3. Undo the securing screw for the bean hopper.
4. Rotate the bean hopper counterclockwise to loosen it from the grinder, and remove it from the grinder by lifting it upwards.
5. Remove the leftover espresso beans from the hopper.
6. Remove any excess beans from the hopper intake.
7. Re-insert the bean hopper (see “Inserting the hopper” section).
8. Pour the new espresso beans into the bean hopper.
9. Open the bean hopper by pushing in the slider.
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 dispensing the beans.

Touchscreen/Main menu

Symbols

Symbol	Meaning
	<i>Open main menu</i> (This symbol is only displayed in the <i>Pro mode</i> .)
	<i>Edit entry</i> (This symbol is only displayed in the <i>Pro mode</i> .)
	<i>Change to Basic mode</i>
	<i>Change to Pro mode</i> (The owner password must be entered for the change.)
	<i>Go back one level</i> (Process is canceled)
	<i>Return to home screen</i> (Recipe selection <i>display</i>)
	<i>Reduce</i>
	<i>Increase</i>
	<i>Confirm entry</i>

Recipe symbol	Name
	<i>Manual grinding</i>
	<i>Single shot:</i>
	<i>Double shot</i>
	<i>Americano</i>

Recipe symbol	Name
	<i>Ristretto</i>
	<i>Chemex</i>

Opening and using the main menu

1. If required, change to the Pro mode () (owner password: 1932) (see "Functioning" section).

2. Tap the  symbol to go to the main menu.

The main menu is structured as follows:

- Settings and software
- Statistics and log
- Support
- Service

3. Tap the "Settings and software" menu item in the main menu to make settings.

You can select and edit the following sub-items here:

- Language (set the menu / display language),
- Display brightness (set the brightness of the display),
- Break function (set the break time),
- Dose timeout (set the maximum grinding time),
- Temperature units (°C / °Fahrenheit),
- Date and time (set the date / time),
- Owner password protection (change the owner password, deactivate the owner password protection),
- Software (request the software version),
- Standby (set the time for automatic change to standby mode),
- Logo management (create a customized logo),
- Factory reset (return to factory settings).



IMPORTANT: The "Service" main menu item can only be accessed with the service password. The service password is only issued to authorized service technicians for Anfim products.

Cleaning

⚠ CAUTION! Risk of injury!

The grinder can fall over and cause injury when it is being moved.

- » Always place the grinder on a stable surface that will not tilt.
- » Ask another person for help if the grinder is too heavy.

NOTE! Risk of short-circuit!

Water penetrating the grinder can cause a short-circuit.

- » Never immerse the grinder in water or any other liquids.
- » Never clean the grinder with a water jet or a high-pressure cleaner.
- » Ensure that no water or other liquids enter the casing in any other way.

NOTE! Risk of damage!

Improper handling can damage the grinder.

- » Do not use any harsh cleaning agents or sharp or metallic cleaning tools 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 blow gun).
- » Do not put the drip tray or the lid of the bean hopper into the dishwasher. These parts are not dishwasher-proof and the color may fade.
- » Do not lift the grinder by the hopper. Always lift the grinder by its casing using both hands.

Cleaning the surface underneath the grinder

1. Switch off the grinder (on/off switch **(7)** in the 0 position) and pull the power plug **(9)** out of the socket.
2. Lift the grinder by its casing with both hands and place it on another surface that is clean.
3. Clean the surface underneath the grinder and the underside of the grinder with a damp cloth and then wipe the surface dry.
The surface underneath the grinder must be dry and free of oil and grease.
4. Place the grinder back onto the cleaned surface.

Cleaning the casing



Clean the casing as required, but at least once a week or once per 10 kg of ground espresso beans.

1. Switch off the grinder (on/off switch **(7)** in the 0 position) and pull the power plug **(9)** out of the socket.
2. Clean the following parts of the grinder with a brush:
 - Spout **(15)**
 - Portafilter **(14)**
 - Trigger switch **(13)**
 - Portafilter support **(12)**
 - Screws **(10)** for adjusting the portafilter support (left and right).
3. Remove the drip tray **(11)**.
4. Clean the housing and the removed drip tray with a damp cloth and then wipe them dry.
5. Replace the drip tray after cleaning.

Cleaning the hopper

i The bean hopper should be cleaned daily to remove any coffee oil residue, which can have a negative effect on the taste.

1. Open the bean hopper **(1)** by pulling out the slider **(19)** .
2. Use the Manual grinding function to grind the espresso beans that remain in the grinding mechanism until the grinder runs idle.
3. Undo the securing screw **(18)** for the bean hopper.
4. Rotate the bean hopper counterclockwise to loosen it from the grinder, and remove it from the grinder by lifting it upwards.
5. Temporarily transfer the espresso beans into another container if necessary.
6. Clean the interior and exterior of the bean hopper with a damp cloth and then wipe it dry.
7. Remove any excess beans from the hopper intake **(2)**.
8. Re-insert the bean hopper (see "Inserting the hopper" section).
9. Pour the espresso beans back into the bean hopper.
10. Open the bean hopper by pushing in the slider .

Cleaning the spout system

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

Ensure that you do not damage the surface of the spout. Fine scratches can have a negative effect on the grinding results, as espresso grounds adhere to the scratches, which can cause fluctuations in dispensing.

1. Pull the spout **(15)** downwards out of the lock.
2. Clean the spout on the casing (spout lock) with a brush.
3. Clean the spout with a damp cloth and then dry it.
4. Replace the spout.

Cleaning the grinding mechanism

i The manufacturer recommends using the GRINDZ™ grinder cleaner. For more information about GRINDZ™, visit www.anfim-milano.com.

The grinding mechanism should be cleaned every 2–5 days.

1. Open the bean hopper **(1)** by pulling out the slider **(19)** .
2. Set the grinding degree to the maximum (coarsest) setting (see the "Setting the grinding degree" section).

3. Use the Manual grinding function to grind the espresso beans that remain in the grinding mechanism until the grinder runs idle.
4. Undo the securing screw **(18)** for the bean hopper.
5. Rotate the bean hopper counterclockwise to loosen it from the grinder, and remove it from the grinder by lifting it upwards.
6. Pour the grinder cleaner directly into the grinding mechanism from above. Adhere to the quantities indicated by the manufacturer of the grinder cleaner you are using.
7. Remove any excess grinder cleaner from the hopper intake **(2)**.
8. Re-insert the bean hopper (see “Inserting the hopper” section).
9. Place a collecting container under the spout **(15)** to catch the grinder cleaner.
10. Use the Manual grinding function to actuate the grinding process (several times if required) until the grinder cleaner has been completely ground.
11. Then remove any leftover cleaning particles by grinding the same amount of espresso beans as the grinder cleaner used.
12. Dispose of the ground grinding cleaner and the ground espresso beans in the commercial/domestic waste.

Troubleshooting

Problem	Cause	Solution
The grinder is not grinding, the display does not light up.	The power plug has not been inserted.	» Insert the power plug into a properly installed socket.
	The hopper is not inserted.	» Re-insert the bean hopper (see "Inserting the hopper" section).
	The thermal overcurrent circuit-breaker has been triggered.	» Check whether the circuit-breaker's release button has popped out. Push it back in if necessary. If the button repeatedly pops out, contact your supplier (see "Maintenance and service" section).
	The back-up fuse has tripped.	» Check the back-up fuse. Return it to its original state or replace it. Check if other loads are connected to this fuse and if so, unplug them. If the fuse trips repeatedly, contact your supplier (see "Maintenance and service" section).
The grinder is humming but not grinding.	The grinding mechanism is blocked. / The grinding degree is too fine.	» Set the grinding degree to the maximum (coarsest) setting and start the grinding process. The grinder will free itself. Then set the desired grinding degree during operation.
	Ground coffee has built up in the grinder because of overfilling the portafilter.	» Use a brush to clean the spout including the flapper with the grinder switched off. Set the grinding degree to the maximum (coarsest) setting and start the grinding process. The grinder will free itself. Then set the desired grinding degree during operation.
	A foreign object is in the grinding mechanism.	» Clean the grinding mechanism (see "Cleaning the grinding mechanism") section and remove the foreign object. If the foreign object cannot be removed, contact your supplier (see "Maintenance and service" section).

Problem	Cause	Solution
The grinder is not grinding finely enough.	The grinding discs are worn out or need to be readjusted.	» Contact your supplier (see "Maintenance and service" section).
The grinder does not grind continuously or the grinder suspends grinding.	The trigger switch is faulty.	» Contact your supplier (see "Maintenance and service" section).
The grinder's dosing accuracy is decreasing.	The spout is clogged. Too much ground coffee has built up firmly inside the grinder.	» Clean the spout system with the grinder switched off (see "Cleaning the spout system" section). Set the grinding degree to the maximum (coarsest) setting and start the grinding process. The grinder will free itself. Then set the desired grinding degree during operation.
	The grinder spout is damaged. / The flapper is faulty.	» Contact your supplier (see "Maintenance and service" section).
The bean hopper cannot be inserted.	There are beans in the hopper intake.	» Remove the beans from the bean hopper intake.
The ground coffee does not fall in the center of the portafilter.	The spout is not correctly aligned with the portafilter.	» Align the spout in the center of the inserted portafilter.

Technical data

Model:	Luna	Alba
Voltage / frequency:	220–240 V; 50/60 Hz	220–240 V; 50/60 Hz
	110–127 V; 60 Hz	110–127 V; 60 Hz
	100 V; 50/60 Hz	100 V; 50/60 Hz
Power:	460 W (50 Hz)	520 W (50 Hz)
	530 W (60 Hz)	600 W (60 Hz)
Protection class:	I 	I 
Back-up fuse:	16 A-slow	16 A-slow
Idle speed:	1500 rpm (50 Hz)	1500 rpm (50 Hz)
	1800 rpm (60 Hz)	1800 rpm (60 Hz)
Grinding capacity:	~2.8 g/s @ 250 µm (50 Hz)*	~5.6 g/s @ 250 µm (50 Hz)*
	~3.6 g/s @ 250 µm (60 Hz)*	~6.4 g/s @ 250 µm (60 Hz)*
Max. daily output:	30 kg*	50 kg*
Noise emission:	74 dB(A)	70 dB(A)
Dimensions (W × H × D):	195 × 580 × 371 mm	210 × 620 × 386 mm
Weight (net):	11.2 kg	13 kg
Max. funnel fill amount:	2 kg	2 kg

* The grinding capacity and the max. daily output depend on the selected espresso/coffee bean type, the selected grinding degree and the power frequency.

Disposal

Disposing of the packaging



Dispose of the packaging by correctly sorting the recyclable materials. Dispose of cardboard as paper waste and plastic as recyclable materials.

Disposing of the grinder



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

Consumers are legally obliged to dispose of old appliances separately from commercial/household waste, e.g. at a collection point in the community/urban district, for the purpose of reuse or disposal. The old appliance can also be returned to the supplier free of charge. This ensures that old appliances are recycled correctly and reduces harmful effects on the environment. If personal data is stored on the old appliance, consumers are responsible for ensuring that it is deleted.

Maintenance and service

- » If service or maintenance is required, contact an authorized customer service center for Anfim products. The customer service department can answer any questions you may have regarding repair and maintenance of your product or spare parts.

Model: Luna



<https://hemro.net/Luna>

Model: Alba



<https://hemro.net/Alba>

Blown-up drawings and information about spare parts are also available online via the following links:

Model: Luna



https://hemro.net_Luna_SP

Model: Alba



https://hemro.net_Alba_SP

Our Application Consulting team will be happy to help you with any questions concerning our products and their accessories.

- » For all inquiries and spare parts orders, please be sure to include the article and serial number as stated on the grinder's type plate.

The version of the grinder is displayed when you switch it on. Please mention this to your supplier when requesting servicing.

You can also refer to the videos about the Luna/Alba on the YouTube channel of Anfim for useful information on handling the grinder.

- » Scan the QR code below to go directly to the YouTube channel with the videos about the Luna and Alba

Model: Luna



<https://hemro.net/3s3sD6b>

Model: Alba



<https://hemro.net/3Yrsk1h>



H E M R O

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