



ANFIM
Milano - Italy

FINE

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The mechanical start/stop switch has been replaced by a proximity switch that remains unaffected by even the most intense use.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

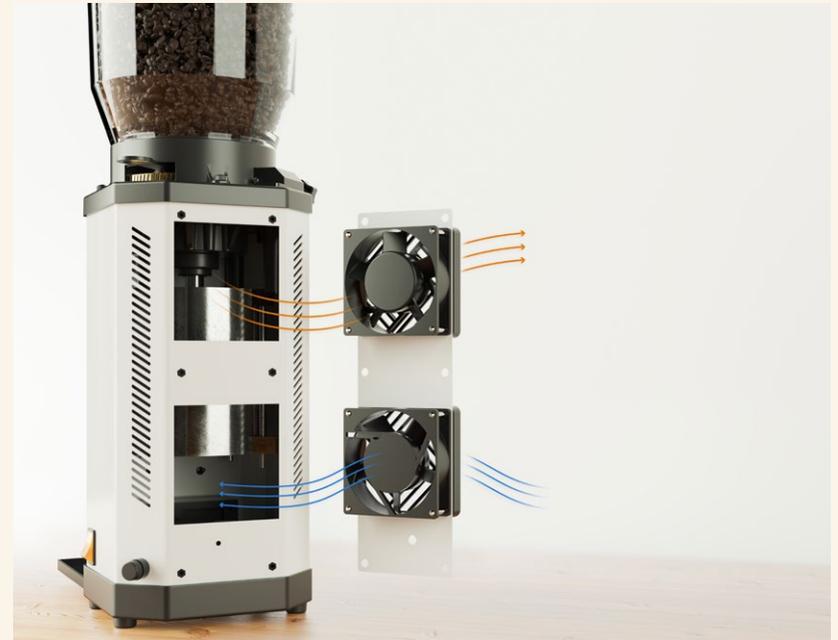
The SP II+ is the first espresso grinder ever to automatically start grinding by simply sensing the portafilter.

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



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