

PROFESSIONAL GRINDER LUNA | QUICK GUIDE

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Anfim
MILANO

Detailed information at:

Product Page



<https://hemro.net/Luna>

Instruction Manual



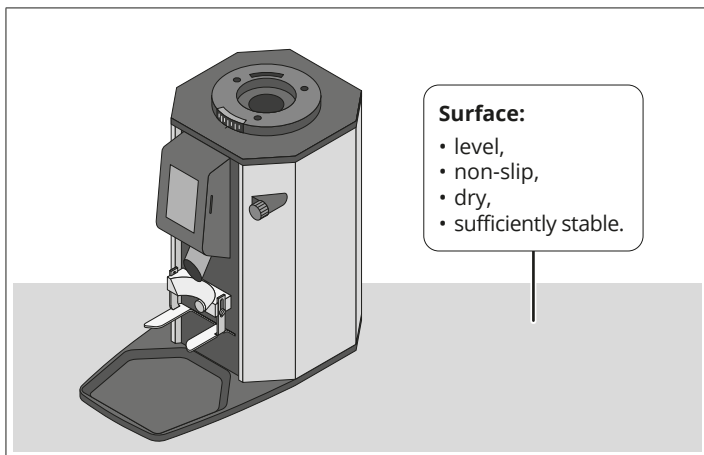
https://hemro.net/Luna_Manual

Videos

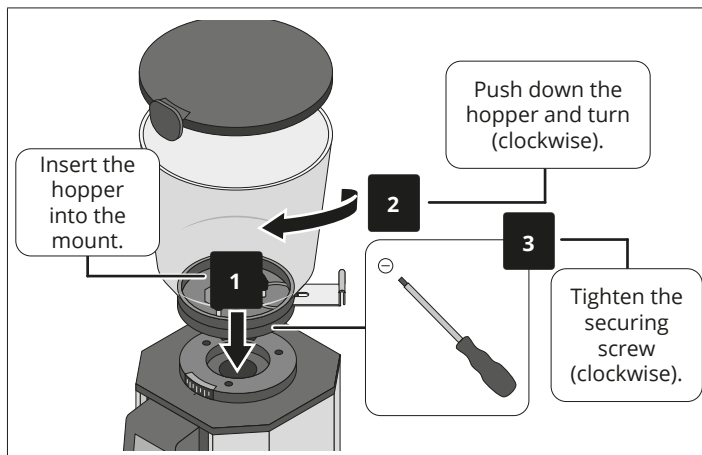


https://hemro.net/Luna_Videos

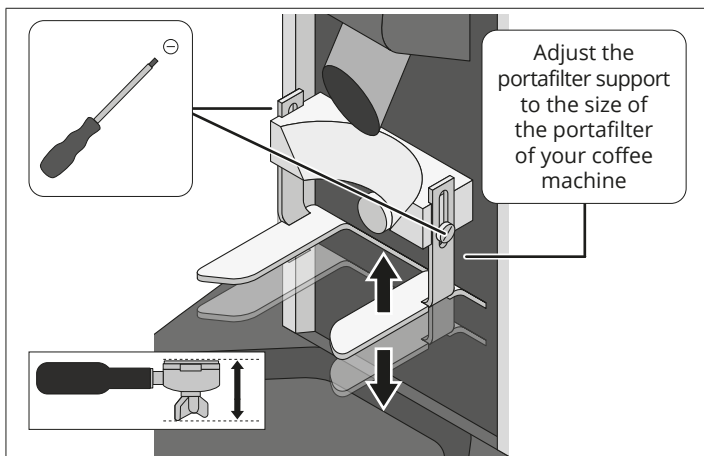
Setting Up The Grinder



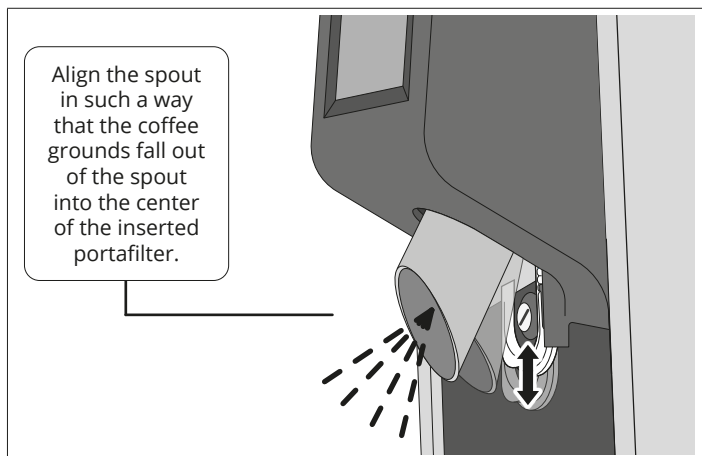
Inserting The Hopper



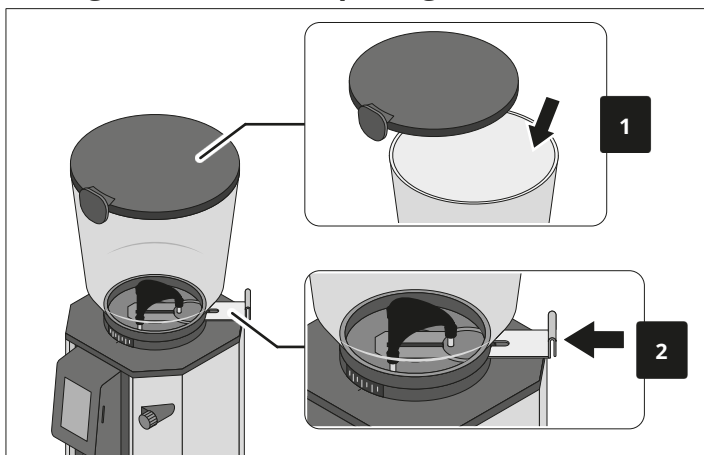
Adjusting The Portafilter Support



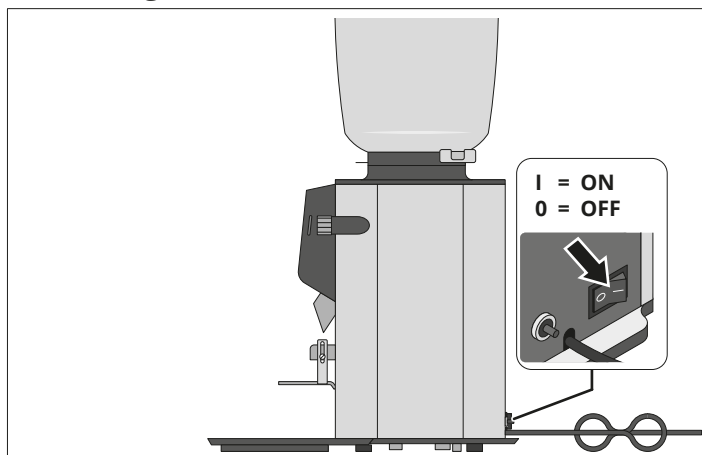
Aligning The Spout



Filling With Beans & Opening The Slider



Switching The Grinder On/Off




Operating The Grinder

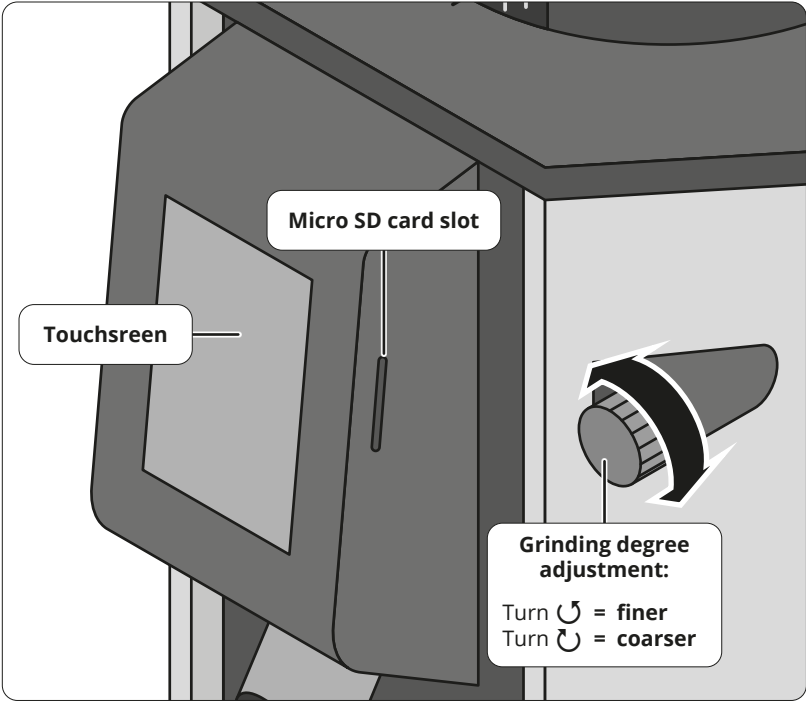
Important:

For detailed operating information, see:

Software Manual



https://hemro.net/Luna_Software



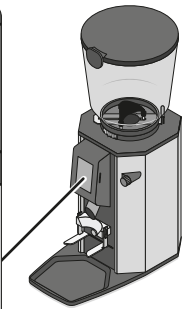
Micro SD card slot

Touchscreen

Grinding degree adjustment:

Turn ↻ = finer

Turn ↻ = coarser



Starting The Grinding Process

1

Select recipe / mode.

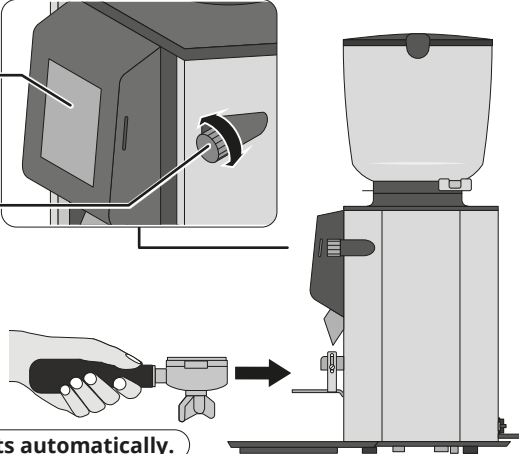
2

Set the grinding degree

3

Insert portafilter and release.

Grinding starts automatically.



Regular Cleaning

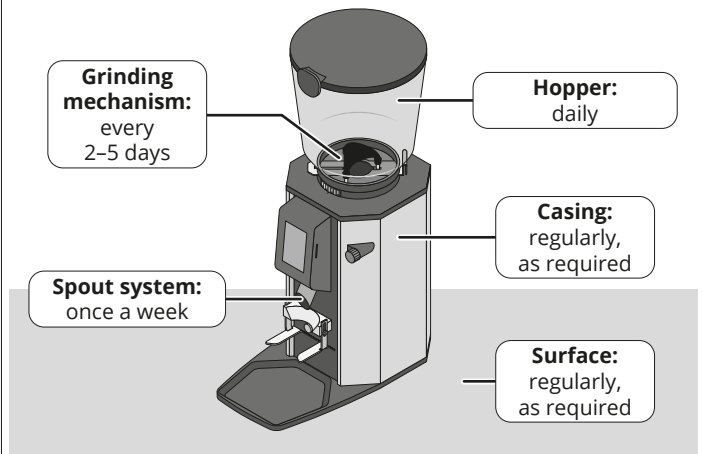
Grinding mechanism: every 2-5 days

Hopper: daily

Casing: regularly, as required

Spout system: once a week

Surface: regularly, as required



Technical data

Model:	Luna		
Voltage Frequency Power:			
100 V 50/60 Hz 550/700 W	110-127 V 60 Hz 620 W	220-240 V 50/60 Hz 440/530 W	
Protection type / Protection class:		IPX1 / I ⚡	
Back-up fuse:		16 A-slow/15 A	
Idle speed (50 / 60 Hz):		1500 / 1800 rpm	
Sound emission value ¹ :		74 dB(A)	

Grinding capacity (fine-coarse) ²	
50 Hz:	~2.8 g/s @ 250 µm
60 Hz:	~3.6 g/s @ 250 µm
Max. daily output:	30 kg
Dimensions (W × H × D):	195 × 580 × 371 mm
Weight (net):	11.2 kg
Max. hopper filling quantity:	2 kg

1) While grinding.

2) The grinding capacity depends on the coffee bean type selected, the grinding degree selected and the power frequency. The value 250 µm corresponds to the grinding disc distance from the calibrated zero point.