Super Caimano S450



Peformance in quality, consistency & efficiency

The Anfim S450 Barista is a purpose built commercial grinder that was designed by Anfim in Milan, Italy in conjunction with Espresso Company Australia.

The S450 can be introduced into a high volume café and performs successively in quality, consistency and efficiency.

Titanium-nitride coated 75mm flat blades have an increased cutting surface and maintain their cutting sharpness. A powerful 1 H/P motor spins the blades at a low 450 RPM, paired with the dual (in/out) fans the S450 minimises both heat at peak periods and noise providing a better customer experience.

Using the digital Omron timer, incremental adjustments can be made to 100/second for precision grind/dose setting (within 1 gram), resulting in consistent pour times and less grind adjustments

Available in both Dosatore and On Demand models, the Anfim S450 creates a smooth and efficient work flow allowing the barista to perform aided by a meticulous tool of trade.





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Super Caimano Anfim S450 Barista information

- Titanium long life special 75 mm flat burrs
- Engine power 1H/P 450 RPM with thermal overload protection and a second safety external fuse
- Digital Omron timer with incremental adjustments to 100/second for precision dosing
- · Push button for manual grinding
- · Dual cooling fans
- Available colour: Silver or Black (Dosatore) Black (On-Demand)
- The Dosatore S450 is also recognised as 'on demand' distributing the programmed volume of coffee into the Dosing Chamber at the push of a button
- The lever and dosing mechanism are particularly smooth and quiet and will deliver a vertical drop of ground coffee into the group handle below, unlike some brands which will throw coffee side wards

Model	Anfim S450
Tempered Flat Blade	75mm coated in titanium- nitride
Width	360mm
Depth	195mm
Height	620mm
Motor Power	1 H/P
Net Weight	20kg
Power Voltage	240V
Grinder Revolution	450 RPM
Grind Settings	Digital Omron timer with incremental adjustments
Hopper Capacity	+/- 2kg
Country of Origin	Italy

