

# SPECIAL PERFORMANCE II+ (SP11+) BY ANFIM

The SP11+ is a model developed by ECA and Anfim specially in relation to the high-volume Australian market.

Precision, balance, and flavour are the major considerations behind this grinder. With flavour at the forefront the brand has delivered a product which produces high output, efficient workflow, and easy access for technical support.

Dual fans at the rear of the SP11+ operate cohesively, stabilising the internal temperature, for consistent grinding, while the micrometric grind adjustment enables the barista to make incremental adjustments to find their precise grind setting for flavour development.

To aid workflow, a proximity sensor located behind the cradle will activate once the portafilter has been inserted for hands free grinding. Two programmable portion controls can be set for consistent dosing, with a clean drop and fluffy peak of ground coffee forming in the porta-filter, ready for distribution and tamping.

## KEY FEATURES

- **Dual fan with upgrade to industry best 55 IP (Ingression Property) and separation of the burr chamber and motor to minimise heat**
- **Durable proximity sensor to avoid grind ingress**
- **Safety switches under the hopper and spout, assisting disassembly and grinder cleaning**
- **Removable back panel for easy access to internals**
- **75 mm SP titanium burr set operating at a low 650 for longevity and clarity of espresso**
- **Stepless grind adjustment**

