espresso company

## SPII and SCODY II Grinder demonstration – customer support staff only

Cleaning SP II OD / SCODY II (including burr chamber) ...

# We recommend spout and spring chamber to be cleaned every 10 - 15 kg of coffee (end of day) to maximise grinder performance – both sensory and consistency.

(with a vacuum cleaner if available and allen key provided).

- 1. Pull hopper gate out (close position) and grind out residual beans
- 2. Switch off power
- 3. remove the 3 hopper mounting nuts and remove bean hopper
- 4. Unscrew the top collar worm drive via the two 3mm cap screws
- 5. Remove / unwind top burr collar anti-clockwise
- 6. Unscrew the two 3mm cap screws on spout plate, remove spout and recessed spring
- 7. Vacuum all / brush the channel between burrs and spout, and clean internal of spout.
- 8. Seat spring back into its recess in the body panel making sure the spring isn't sticking out but is flat with panel.
- 9. Remount spout with two 3mm cap screws
- 10. Re-mount top burr collar, keeping in mind if the collar isn't turning with ease then the thread isn't aligned and you should start again. A trick here is turn collar anti clockwise (like you are removing them) until you hear a click that is the sound of thread aligning. Then screw clockwise moving collar with one finger (very little force is required).
- 11. Screw collar in until burrs touch then go back 1/4 turn back which will be about a coarse grind
- 12. Mount the worm drive back with two 3mm cap screws.
- 13. Position bean hopper and replace 3 hopper mounting nuts and push in hopper gate (open position).
- 14. Switch on power
- 15. Start-up is important, you want to purge coffee grind through the spring chamber and spout, then stop and brush or poke away any static coffee from the inside surface of the spout. Once the spring chamber is full of grind you'll not see any more static. (this precautionary clean is for the initial grind that has picked up static flying through the empty spring chamber).
- 16. Grind away...

*Fan Filter*, outer cover pulls off on the inwards fan. The filter mesh can be flicked clean or washed and completely dried over night before re-inserting back.

Group handle activation switch keep it clean and free from coffee grind and oils build up

## Programming and adjustments...

### Grind size adjustment

The worm drive is turned clockwise for finer grind and anti-clockwise for coarser grind.

#### Grind Time adjustment

- 1. Select button (single or double cup) you want to adjust timer and press for 3 seconds
- 2. Screen displays "programming" when in mode and 'seconds' digit will flash
- 3. Adjust second time up (+) or done (-), and press selected button
- 4. Adjust 10<sup>th</sup> second time up (+) or done (-), and press selected button
- 5. Screen displays selected button (single or double cup) and ready for operation.

## Grind mode changing SP II OD / SCODY II

There are three grind modes:

- i. Actuator button with interruption
- ii. Actuator button single touch
- iii. Touch pad activation

Instruction to change mode:

- 1. Turn off power switch on grinder (located right side)
- 2. Press and hold "single or double cup" buttons together and turn power on and continue to hold "single or double cup" buttons until screen displays "adjust illumination".
- 3. Scroll menu using the "one cup" button
  - a. Illumination of LCD screen (- or +)
  - b. Languages selection
  - c. Life cycle disc (scroll throw each digits)
  - d. User Mode
- 4. User Mode, for "Actuator button with interruption" and "Touch pad activation" leave in 'Time Lag'.
- 5. User Mode, for "Actuator button single touch" mode option change 'Time Lag' using + &
  button to 'single touch'. To operate in this mode, press "double cup" button to save.
- 6. Otherwise...
- 7. To option "Actuator button with interruption" or "Touch pad activation" scroll to next screen "Time lag"
- Time lag, to option "Actuator button with interruption" set SEC number to 05,0 by scrolling using single cup button and adjust using + & - buttons. To operate in this mode, press "double cup" button to save.
- Time lag, to option "Touch pad activation" set SEC number to 00,0 by scrolling using single cup button and adjust using + & - buttons. To operate in this mode, press "double cup" button to save.
- 10. Return to normal operation by pressing "double cup" button

**Warning** should the grinder's operator not press "double cup" to save and exit the programming mode they may inadvertently proceed and engage the grinder's Hardware Test Mode

## **Anfim Hardware Test**

This mode was only ever set up for technical staff. Hardware mode has been reached because the operator has changed the e.g. lag time but not saved the setting (T2). Instead the T1 button has been pushed through to activate this mode.



If T1 is pressed at this stage, the grinder will enter test mode and will not terminate until all hardware tests have been satisfied. PUSH T1



LCD Test

These characters will roll across the screen so that you can identify any abnormalities in the LED display.

Push T1



**Contrast Test** 

The Display will now go through the high and low of its contrast test until you Push T1.



At this point you will no longer push through with the T1 button but follow the commands on the display screen in order to proceed.



2 cup Button Test.

At this point, your command function may have defaulted to Italian like this one. Now push the" Two Cups Button".



**Plus Button Test** 

To continue, you must push the "Plus Button" on the touch pad.

**Minus Button Test** 

To continue, you must press the "Minus Button" on the touch pad.

Note: The next screen is for an Auxiliary test which does not relate to the build of our grinders. Skip this test by pressing T2 and T3 simultaneously.



The display will now tell you that Aux has been skipped



The next screen will ask you to push the "1 Cup Button".



#### 1 Cup Button Test

The next screen will ask you to push the "1 Cup Button" again to test the LED.



#### **1 Cup Button LED Test**

The next screen will ask you to press the "Plus" and the "Minus" buttons together to test the motor.



**Motor Test** 

At this point the motor will have activated and a display will tell you that a five second motor test is in progress.

Now the screen will tell you that the Hardware Test is finished. To get out of this last screen and return to normal menu, Press T1. Now you are finished the hardware test.



#### Verify shot counter for single & double shots

To check the number of shots already produced for both 1 or 2 cups, please proceed as follows: Push and hold key T1 for more than 10 seconds. First value displaced will be single cup tally. Press T1 button, the displayed tally is for double cup Reset shot counters: Press T1 and T2 until display "reset counter"

#### "Replace grinding Discs" display warning

If this warning is displayed the grinder is still functional

To remove and re-set the warning displayed, switch grinder off. Hold buttons T2 and T3 down while turning grinder on until "Please wait reset counter" is displayed. Release buttons and the grinder will return to operating mode shortly.

#### **ANFIM SPII points of interest**

- The 75mm titanium coated burrs have a manufactures suggested cycle life of 2500kg. This number is affected by roast profile and subsequent bean density.
- New titanium burrs take approximately 8kg of coffee bean to bed in. Mechanical processed replacement SPII burrs noted with engraved "R" on base will take approximately 3 kg of coffee beans to bed in.
- Both SPII and SCODYII have 75mm titanium burr sets, they are not interchangeable with the SPII set burr more aggressive (longer cuts) requiring larger motor with higher torque. These burrs are differentiated with engraved "SP" on the outer surface.
- The SPII has a burr speed of 650 rpm. The SCODYII burr speed is 800 rpm.
- The spring chamber between burrs and spout retains 22-24 grams of coffee grind for consideration to purging after a grind size adjustment.
- Cleaning the spring chamber (and spout) on a regular basis aide grind dose consistency and prevents blockages.
- Cleaning the fan filter (on air in fan) will extend the life of the fan which is paramount to maintaining internal temperature from the heat of a motor under load. The motor and burr chamber are also separated to minimise heat transfer.
- The orange 3mm allen key included is used on cap screws on spout, mounting worm drive grind adjustment and group handle fork adjustment.
- Espresso Company Aus will retire on the re-purchasing of lost hopper nuts.

Notes.....

For further assistance please contact Espresso Company AUS on 1300 326 326